

The logo consists of the letters 'DWTONR' in a bold, sans-serif font. Each letter is a different color: 'D' is teal, 'W' is yellow, 'T' is orange, 'O' is light blue, 'N' is light blue, and 'R' is yellow. The letters are closely spaced and have a modern, geometric feel.

DWTONR

COCKTAIL BAR & LOUNGE

Private Events

PRIVATE EVENTS

Welcome to DWTNR Cocktail Bar & Lounge, a high/low, east/west cocktail bar, restaurant, and swim club, where Americana comfort food is served alongside Pan Asian-American classics. Our seasonal poolside paradise serves tropical drinks and light bites to enjoy in the sunshine.

DWTNR Cocktail Bar & Lounge is located on Central Avenue (the iconic U.S. Route 66) in Downtown Albuquerque and inside ARRIVE Albuquerque, a beautifully renovated historic hotel and neighborhood hub. Originally built in 1965 and opened as Downtowner Motor Inn, this 137-room boutique hotel is bright and comfortable, with a modern southwestern-inspired charm.

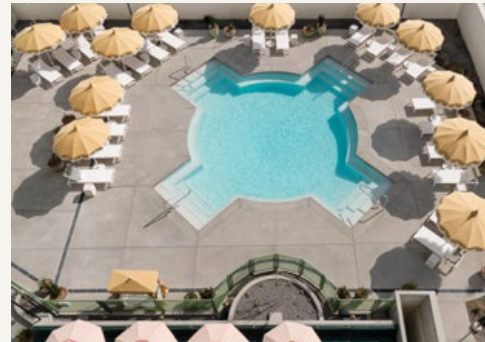
Key Features:

SPACES: DWTNR Cocktail Bar & Lounge | Outdoor Patio | Pool Deck

TOTAL CAPACITY: over 6,000 sqft and can host up to 375 people

AVAILABLE ALCOHOL: Beer, Wine & Spirits

EVENT HOURS: 7 days a week from 7am-11pm



LOCATION: 717 Central Ave NW | Albuquerque, NM 87102 | In the heart of the Downtown Albuquerque

FOR INQUIRIES, PLEASE EMAIL ALBUQUERQUESALES@ARRIVEHOTELS.COM.

dwtnrbar.com | [@dwtnrbar](https://www.instagram.com/dwtnrbar) | arrivehotels.com/albuquerque | [@arrivehotels](https://www.instagram.com/arrivehotels)



ARRIVE

ALBUQUERQUE



EVENT SPACES

DWTNR Cocktail Bar & Lounge | Outdoor Patios | Pool Deck

DWTNR



DWTNR COCKTAIL BAR & LOUNGE

1,436 sq ft / 95 people

DWTNR



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OUTDOOR PATIOS + POOL DECK

Outdoor Patios: 1,680 sq ft / 78 people | **Pool Deck:** 3,400 sq ft / 200 people

DWTR



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DWTR

EVENT MENUS



Event Menu Showcase

- BREAKFAST STATIONS + A LA CARTE
- SNACKS & BREAKS
- LUNCH STATIONS + A LA CARTE
- DINNER APPS + STATIONS + A LA CARTE
- HOSTED BEVERAGE

BREAKFAST STATIONS

V: vegetarian | VG: vegan
P: pescatarian | GF: gluten-free

15 PERSON MINIMUM | INCLUDES FILTERED WATER & ORANGE JUICE

Full Breakfast

\$46 per person

- scrambled eggs V/GF
- vegan sausage VG/GF
- sourdough V
- hashbrowns VG/GF
- croissants V
- fresh fruit VG/GF
- juice VG/GF
- coffee V/GF
- tea VG/GF

Lighter Fare

\$32 per person

- fresh fruit VG/GF
- pastries V
- yogurt parfaits V/GF
- juice VG/GF
- coffee VG/GF
- tea VG/GF

EVENT MENU SHOWCASE

All prices are subject applicable taxes.



BREAKFAST A LA CARTE

V: vegetarian | VG: vegan
P: pescatarian | GF: gluten-free

15 PERSON MINIMUM

Breakfast

BRÛLÉED GRAPEFRUIT VG	8
sugar, mint	
YOGURT & GRANOLA V/GF	13
coconut, savory granola, citrus, honey	
AVOCADO TOAST VG	15
house marmalade, chile crunch	
BREAKFAST BURRITO	15
eggs, bacon, hash browns, jack cheese, red or green chile	
HASH BROWN CHILAQUILES V/GF	14
carrot salsa, fried egg, cilantro	
TRADITIONAL BREAKFAST	18
two eggs, bacon, hash browns, toast	
CHURRO FRENCH TOAST V	15
cinnamon, mexican chocolate, vanilla bean ice cream	

Beverage

Individually priced

DRIP COFFEE	5
CHAMPURRADO	6
PISTACHI-AU LAIT	6
ORANGE JUICE	6
KICK STARTER	13



SNACKS & BREAKS

PRICED PER PERSON | 15 PERSON MINIMUM

CRUDITE WITH DIPS v 15

assorted fresh vegetables, hummus,
romesco, bottled water

CHIPS AND NUTS VG 10

bagged chips, toasted nut mix,
bottled water

PASTRIES v 15

assorted mini pastries

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EVENT MENU SHOWCASE

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LUNCH STATIONS

V: vegetarian | VG: vegan
P: pescatarian | GF: gluten-free

PRICED PER PERSON | 15 PERSON MINIMUM

Cold Lunch

\$41 per person

- **WEDGE SALAD**
maggi ranch, candied bacon,
toybox tomatoes
- **CHINESE FRIED CHICKEN SALAD**
shredded cabbage, mandarin oranges,
ginger sesame vinaigrette
- **SPRING ROLLS** VG/GF
lettuce, tofu, nuoc cham
- **VEGGIE SANDWICH** VG
roasted vegetables, hummus, romesco
- **CHIPS** VG/GF
- **HOUSE TEA CAKE** v
seasonal grower's market produce

Hot Lunch

\$50 per person

- **KALE CAESAR**
anchovies, candied nuts
- **CHINESE SALAD** VG
shredded cabbage, mandarin oranges,
ginger sesame vinaigrette
- **CHICKEN TERIYAKI** GF
pineapple, hainan rice, gai lan
- **HOUSE BURGERS**
tomato, lettuce, red onion, cheese,
special sauce
- **RATATOUILLE** VG/GF
provençal vegetables, herbs de provence
- **CHOCOLATE TARTE** v
dulce de leche, ganache, chantilly

EVENT MENU SHOWCASE

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LUNCH A LA CARTE

15 PERSON MINIMUM

V: vegetarian | VG: vegan
P: pescatarian | GF: gluten-free

Apps

SHRIMP COCKTAIL GF	16
avocado, chamoy cocktail sauce	
GRILLED SHISHITOS V/GF	11
togarashi, lime ioli	
CHIPS & GREEN CHILE QUESO V/GF	10
blue corn chips, hatch chile velveeta	

Salads

WEDGE SALAD	11
maggi ranch, candied bacon, toybox tomatoes	
CHINESE FRIED CHICKEN SALAD	14
shredded cabbage, mandarin oranges, ginger sesame vinaigrette	

Mains

GREEN CHILE SMASH BURGER	18
hatch chile velveeta, shredded iceberg	
TUNA POKE NACHOS P	17
cabbage cilantro slaw, avocado crema, pickled onions	
FRIED CHICKEN SANDO	15
deep fried thighs, espelette slaw, milk bread	
SHRIMP TACOS GF	16
tempura shrimp, cabbage slaw, crema served with fries or black beans	
RISOTTO VG/GF	15
seasonal Grower's Market produce	

Sides

FRIES VG/GF	6
chile dust	
KALE CAESAR	12
anchovies, candied nuts	

Dessert

SHAVE ICE V/GF	8
toasted sesame, milk jam, chamoy, maraschino	
CHURRO FRENCH TOAST V	15
cinnamon, mexican chocolate, vanilla bean ice cream	

EVENT MENU SHOWCASE

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DINNER

15 PERSON MINIMUM

Passed Apps

20 piece minimum

- **CROQUETTES** 3
potato, cheese, aioli
- **BURGER SLIDERS** 5
hatch chile velveeta,
iceburg lettuce
- **FRIED CHICKEN SLIDERS** 5
breaded thighs, espelette slaw,
milk bread
- **DEVEILED EGGS** v 3
paprika, relish
- **POT STICKERS** 4
chicken dumplings, ginger, tamari
- **POPCORN SHRIMP BITES** GF 3
ginger, orange, sichuan pepper
- **SHRIMP TOAST** 5
fried milk bread, plum sauce,
tom yum

- **TAPENADE CROSTINI** VG 3
kalamata olives, orange zest, thyme
- **PROFITEROLS** v 3
vanilla Chantilly, chocolate
- **FRENCH TOAST BITES** v 3
mexican chocolate, creme anglaise

Boards

priced per person

- **MEAT BOARD** 12pp
sliced cured meats, grilled bread,
mustard, aioli, cornichons,
pickled mustard seeds
- **CHEESE BOARD** v 10pp
assorted cheeses, house marmalade,
honeycomb, grilled bread, fruits,
marcona almonds
- **MARKET BOARD** VG* 10pp
fresh and prepared vegetables,
hummus, green goddess*, romesco

Stations

\$55 per person

- **KALE CAESAR**
anchovies, candied nuts
- **CHAR SIU RIBS** GF
collared greens, hot mustard
- **ROASTED SALMON** P/GF
cream sauce, sorrel
- **HARICOT VERTS** VG
toasted almonds
- **RATATOUILLE** VG/GF
provençal vegetables, herbs de
provence
- **STICKY TOFFEE PUDDING**
dates, toffee, chantilly

EVENT MENU SHOWCASE

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DINNER A LA CARTE

V: vegetarian | VG: vegan
P: pescatarian | GF: gluten-free

15 PERSON MINIMUM

Apps

CROQUETTES	10
jambón, comté	
GRILLED SHISHITOS V/GF	9
togarashi, lime aioli	
POTSTICKERS	15
chicken dumplings, rice flour wings, dipping sauce	

Salads

KALE CAESAR	12
anchovies, candied nuts	
WEDGE SALAD V	15
maggi ranch, candied bacon, toybox tomatoes	

Mains

GREEN CHILE SMASH BURGER	18
hatch chile velveeta, iceberg lettuce	
BELL PEPPER DIVORCIADO V/GF	17
stuffed with rice and beans, queso oaxaca, monterrey jack	
HARD SHELL TACOS	15
3 each with spiced ground beef, cheddar, lettuce, tomato	
RISOTTO VG/GF	15
seasonal Grower's Market produce	
CHINESE CHICKEN SALAD	12
shredded cabbage, mandarin oranges, ginger sesame vinaigrette	

Sides

CHIPS & GREEN CHILE QUESO V/GF	7
blue corn chips, hatch chile velveeta	
COLLARD GREENS GF	7
cider vinegar, bone broth	
RATATOUILLE VG/GF	9
tomato, seasonal vegetables, herbs de provence	

Dessert

CHURRO FRENCH TOAS V	12
cinnamon, mexican chocolate, ice cream	
STICKY TOFFEE PUDDING V	9
dates, toffee, chantilly	

EVENT MENU SHOWCASE

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HOSTED BEVERAGE

HOSTED BAR | 2 OPTIONS - WELL OR PREMIUM

HOSTED LIQUOR UNLIMITED CONSUMPTION PRICED PER PERSON

LIQUOR PACKAGES INCLUDE 2 BEERS AND 2 WINES

Hosted Beer + Wine

1 HOUR \$25 PER PERSON

EACH ADDITIONAL HOUR \$15 PER PERSON

Choose 2 Beers + 2 Wines:

Please refer to our current beer and wine lists as our selections are often small production and rotate frequently.

Hosted Well Liquor

1 HOUR \$50 PER PERSON

EACH ADDITIONAL HOUR \$15 PER PERSON

Includes:

soft drinks, water, juices

Hosted Premium Liquor

1 HOUR \$80 PER PERSON

EACH ADDITIONAL HOUR \$20 PER PERSON

Includes:

soft drinks, water, juices



ROOM BLOCKS

Want to host your guests overnight? ARRIVE Albuquerque has 137 guest rooms steps away from our restaurant and pool area. Contact AlbuquerqueSales@arrivehotels.com to learn more.





COCKTAIL BAR & LOUNGE

FOR INQUIRIES, PLEASE EMAIL ALBUQUERQUESSALES@ARRIVEHOTELS.COM

717 Central Ave NW | Albuquerque, NM 87102

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by PALISOCIETY