





ARRIVE

EVENTS

An intimate 34-room hotel, ARRIVE Wilmington is located in the heart of charming downtown Wilmington, N.C., near Wilmington Riverwalk, a full mile of scenic boardwalk that hugs the borders of the riverfront, providing endless views and easy access to Cape Fear Coast beaches.

Each thoughtfully appointed guestroom provides a cozy home-base for your coastal vacation, featuring Bellino Fine Linens and plush robes, Grown Alchemist bath amenities, a mini fridge with a curated minibar of gourmet snacks, Apple TVs with live TV streaming apps, Victrola bluetooth speakers, and complimentary Wi-Fi. The Loft also offers a galley kitchenette with wet bar and sunken TV den. Onsite restaurant Dram Yard serves Southern coastal cuisine with global influences, while the courtyard garden Gazebo Bar prepares refreshing cocktails and tasty small plates to enjoy around a firepit or at the bowling green.

KEY FEATURES:

LOCATION: 101 S 2nd Street | Wilmington, NC 28401 | In the heart of Downtown Wilmington

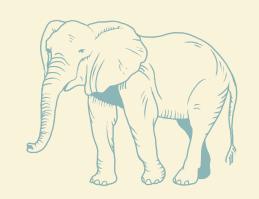
SPACES: Dram Yard Restaurant | Gazebo Bar Courtyard

FOOD & BEVERAGE: Variety of buffets, packages, and a la carte items available plus, beer, wine & cocktails



EVENT SPACES

DRAM YARD RESTAURANT | GAZEBO BAR COURTYARD













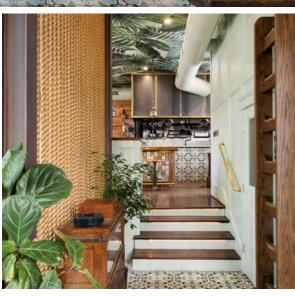












DRAM YARD











GAZEBO BAR COURTYARD

FOOD & BEVERAGE

BREAKFAST | SNACKS & BREAKS | LUNCH | DINNER | HOSTED BEVERAGE















FOOD & BEVERAGE

BREAKFAST STATIONS

v: vegetarian | vg: vegan
p: pescatarian | gf: gluten-free

FILTERED WATER AND ORANGE JUICE ARE COMPLIMENTARY | MINIMUM OF 12 PEOPLE

FULL BREAKFAST

\$46 PER PERSON

- Scrambled Eggs v | gf
- · Bacon gf
- Toasted Challah Bread v
- House-milled Grits v | gf
- Fried Potatoes vg | gf
- Croissants v
- Fresh Fruit vg | gf
- Coffee
- Tea

LIGHTER FARE

\$32 PER PERSON

- Fresh Fruit vg | gf
- Assorted Pastries with Butter & Jam v
- Yogurt Parfaits v | gf
- Coffee
- Tea

BREAKFAST A LA CARTE

13

v: vegetarian | vg: vegan
p: pescatarian | gf: gluten-free
+: cross contamination possible

DEVEDACES

MINIMUM OF 12 PEOPLE

DDEAKEACT

Biscuits & Gravy

two eggs

sausage gravy, house buttermilk biscuits,

BREAKFAST				BEVERAGES	
Yogurt & Granola whipped yogurt, seasonal marmalade,	11	French Toast v challah bread, yuzu custard, pistachio	14	Carafe of Drip Coffee	32
house granola				Juices	6 each
		O.G. Breakfast	16	orange or grapefruit	
Tuna Tartare Tostada p gf avocado, soy aioli, crispy shallots	18	two eggs, crispy smashed potatoes, neuske's bacon, toasted bread			
Avocado Toast v toasted challah, house marmalade, chile crunch	13	The Bear v gf french omelette, boursin cheese, potato chips dust, lightly dressed greens	17		



SNACKS & BREAKS

v: vegetarian | vg: vegan
p: pescatarian | gf: gluten-free

PRICED PER PERSON | MINIMUM OF 12 PEOPLE

Crudite with Dips v	15
assorted fresh vegetables, hummus, romesco, bottled water	
Chips and Nuts vg	10
bagged chips, toasted nut mix, bottled water	
Chips and Dip v	15
house potato chips, smoked trout dip, scallion cream cheese,	
house marmalade, cucumbers, red onions, jammy eggs	

LUNCH STATIONS

v: vegetarian | vg: vegan | p: pescatarian gf: gluten-free | +: cross contamination risk

ASSORTED SOFT DRINKS ARE COMPLIMENTARY | MINIMUM OF 12 PEOPLE

COLD LUNCH

\$41 PER PERSON

- Tomato Salad v | gf whipped boursin, chile crunch, pistachios
- Little Gem Salad caesar dressing, smoked trout roe, thai basil
- Avocado Toast v toasted challah, house marmalade, chile crunch
- Chicken Carver Sandwich
 challah bread, roasted chicken, bacon,
 sharp american cheese, mayo
- · Chips vg | gf
- Chocolate Torte v | gf
 seasonal compote, whipped cream

HOT LUNCH

\$50 PER PERSON

- Shrimp Toast fish sauce caramel, yuzu dressed arugula
- Little Gem Salad
 caesar dressing, smoked trout roe, thai basil
- Crispy Brussels Sprouts v | gf+ fermented vinaigrette, hot honey
- Dram Burger
 sharp american cheese, kimchi pickles, dram sauce, potato roll
- Spaghtti Carbonara guanciale, parmesan cream
- Truffle Fries vg
- Chocolate Torte v | gf seasonal compote, whipped cream



LUNCH A LA CARTE

v: vegetarian | vg: vegan | p: pescatarian gf: gluten-free | +: cross contamination risk

DESSEDT

MINIMUM OF 12 PEOPLE

ADDS

Ailo		MAINO		DEGGERT	
Crispy Brussels Sprouts vg gf+ fermented vinaigrette, hot honey	15	Dram Burger double patty, sharp american cheese, kimchi pickles, dram sauce,	19	Chocolate Torte v gf seasonal compote, whipped cream	10
Local Oysters p gf 3 each with seasonal mignonette	9	potato roll, truffle fries			
Bruschetta & Crostini vg tomato, basil, balsamic	9	Shrimp & Grits gf anson mills grits, shrimp, tasso shiitake mushrooms, cream	32		
SALADS		Spaghetti Carbonara guanciale, parmesan cream	19		
Tomato Salad v gf whipped boursin, chile crunch, pistach	15 ios	Street Corn Vichyssoise v gf eet cream corn stock, cotija, spanish paprika	13		
Little Gem Salad caesar dressing, smoked trout roe, thai basil	15	Chicken Croquettes joyce farms pasture raised thighs, kimchi pickles, sauce gribiche	20		

PHIVM



DINNER

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PASSED APPS

20 PIECE MINIMUM PER ITEM

- Croquettes v potato, mornay, aioli
- Local Oysters gf seasonal mignonette
- Wagyu Tartare Chips gf+ black garlic mayo, house chips
- Tuna Tartare p | gf+ avocado crema, soy aioli, crispy shallots
- Deviled Eggs v
 paprika, relish, mayonnaise
- Spinach Dip v
 house chips
- Burger Sliders
 sharp american cheese, kimchi pickles, dram sauce, potato roll
- Street Corn Vichyssoise v | gf sweet cream corn stock, cotija, spanish paprika

- Bruschetta & Crostini v tomato, basil, balsamic
- Little Gem Bite v sweet potato, chickpea curry, papaya

BOARDS

3

3

3

3

PRICED PER PERSON | 12 PERSON MINIMUM

- Meat
 thinly sliced prosciutto, grilled bread,
 mustard, aioli, cornichons, pickled
 mustard seeds, cultured butter
- Cheese 10pp assorted cheeses, house marmalade, grilled bread, fruits, marcona almonds
- Market Board 10pp fresh and prepared vegetables, hummus, green goddess, romesco

STATION

\$55 PER PERSON | 12 PERSON MINIMUM INCLUDES ASSORTED SOFT DRINKS

- Little Gem Salad caesar dressing, smoked trout roe, thai basil
- Crispy Brussels Sprouts v | gf+ fermented vinaigrette, hot honey
- Pan Seared Market Fish p
 ancient grains, za'atar crème fraiche,
 beurre blanc
- Shrimp & Grits gf anson mills grits, shrimp, tasso, shiitake mushrooms, cream
- Sweet Potato Wedges v | gf maple butter, almonds
- Sticky Toffee Pudding dates, toffee, chantilly



DINNER A LA CARTE

v: vegetarian | vg: vegan | p: pescatarian gf: gluten-free | +: cross contamination risk

MINIMUM OF 12 PEOPLE

APPS MAINS SIDES Dram Burger Tuna Tartare Tostada qf+ 19 avocado, soy aioli, crispy shallots double patty, sharp american cheese, Truffle Fries vg | gf+ 9 kimchi pickles, dram sauce, potato roll, Hummus & Crudite vg Crispy Brussels Sprouts v | gf+ 14 truffle fries 15 pita, cucumber, carrots Chicken & Dumplings Sweet Potato Wedges v | gf 10 Wagyu Beed Tartare gf+ crispy chicken skin, buttermilk maple butter, almonds black garlic mayo, shallot, caper, dumplings, wild mushrooms, house chips, dressed greens miso dashi DESSERT 34 **Market Fish** ancient grains, za'atar crème fraiche, SALADS Seasonal Cheesecake v 12 beurre blanc graham cracker crust Little Gem Salad Curried Sweet Potato vg | qf 27 caesar dressing, smoked trout roe, Chocolate Torte v | qf 9 coconut curry chickpeas, thai basil berry glaze, chocolate mouse, pickled papaya salad shaved chocolate Citrus Salad vg | gf Astralian Wagyu gf+ 44 grapefruit and orange supremes,

potato pave, baby bok choy,

black garlic demi



yuzu dressed arugula, spiced pepitas

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 pp

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 pp

INCLUDES SOFT DRINKS, WATER, JUICES

HOSTED PREMIUM LIQUOR

1 hour Each additional hour	, ,
	3/11/11

INCLUDES SOFT DRINKS, WATER, JUICES



ROOM BLOCKS

Want to host your guests overnight? ARRIVE Wilmington has 34 guest rooms steps away from our restaurant and courtyard spaces. **Contact Latrica Hudson at WilmingtonSales@arrivehotels.com to learn more.**















ARRIVE WILMINGTON

ARRIVEHOTELS.COM

101 S 2nd Street | Wilmington, NC 28401

For inquiries, please email WilmingtonSales@arrivehotels.com
910.726.3870 | @arrivehotels

by PALISOCIETY