





ARRIVE
WILMINGTON

EVENTS

Welcome to ARRIVE Wilmington, an intimate 34-room boutique hotel in the heart of charming Downtown Wilmington, NC, steps from the Riverwalk's mile of scenic waterfront boardwalk. This boutique hotel, restaurant, and courtyard is filled with coastal Southern charm. The perfect setting for family gatherings, wrap parties, or cocktail receptions.

Our flexible event spaces include Dram Yard, a Southern coastal restaurant with global influences set within an intimate and thoughtfully designed dining room. ARRIVE Wilmington is also home to Gazebo Bar, our courtyard garden bar built around a fire pit and lawn bowling green. Both spaces can be reserved separately or together, from intimate seated dinners to full restaurant buyouts for up to 120 guests. Private and semi-private gatherings are both welcome.

KEY FEATURES:

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

SPACES: Dram Yard Restaurant | Gazebo Bar Courtyard

CAPACITIES: **Dram Yard:** 40 seated, 70 standing | **Gazebo Courtyard:** 25 seated, 120 standing

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

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

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EVENT SPACES

DRAM YARD RESTAURANT | GAZEBO BAR COURTYARD




















DRAM YARD

Dram Yard is our Southern coastal restaurant with a global twist, serving breakfast, dinner, and weekend brunch in an intimate and thoughtfully designed dining room. The space transforms easily for groups looking to gather indoors, from an intimate seated dinner for 40 to a cocktail reception for 70 of your closest friends. It's perfect for private and semi-private events.

1,192 sqft | Capacity: 40 seated / 70 standing

Square footages are approximations only and are not represented to be final or conclusive.











GAZEBO BAR COURTYARD

Set around a fire pit and a grassy lawn bowling green, Gazebo Bar Courtyard is Wilmington's go-to outdoor gathering spot. With handcrafted cocktails, string lights, and Dram Yard just steps away, it's the perfect backdrop for a daytime garden party or an evening reception.

1,151 sqft | Courtyard: 698 sqft | The Green: 963 sqft
Capacity: 25 seated / 120 standing

Square footages are approximations only and are not represented to be final or conclusive.

FOOD & BEVERAGE

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














BAR
BAR

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**

23% Service and Administrative fee. All prices are subject to applicable taxes.

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BREAKFAST A LA CARTE

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

MINIMUM OF 12 PEOPLE

BREAKFAST

Yogurt & Granola 11
whipped yogurt, seasonal marmalade, house granola

Tuna Tartare Tostada p | gf 18
avocado, soy aioli, crispy shallots

Avocado Toast v 13
toasted challah, house marmalade, chile crunch

Biscuits & Gravy 13
sausage gravy, house buttermilk biscuits, two eggs

French Toast v 14
challah bread, yuzu custard, pistachio

O.G. Breakfast 16
two eggs, crispy smashed potatoes, nueske's bacon, toasted bread

The Bear v | gf 17
french omelette, boursin cheese, potato chips dust, lightly dressed greens

BEVERAGES

Carafe of Drip Coffee 32

Juices 6 each
orange or grapefruit

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A

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

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A

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
- **Spaghetti Carbonara**
  guanciale, parmesan cream
- **Truffle Fries** vg
- **Chocolate Torte** v | gf
  seasonal compote, whipped cream

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LUNCH A LA CARTE

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

MINIMUM OF 12 PEOPLE

APPS

Crispy Brussels Sprouts vg | gf+ 15
fermented vinaigrette, hot honey

Local Oysters p | gf 9
3 each with seasonal mignonette

Bruschetta & Crostini vg 9
tomato, basil, balsamic

SALADS

Tomato Salad v | gf 15
whipped boursin, chile crunch, pistachios

Little Gem Salad 15
caesar dressing, smoked trout roe,
thai basil

MAINS

Dram Burger 19
double patty, sharp american cheese,
kimchi pickles, dram sauce,
potato roll, truffle fries

Shrimp & Grits gf 32
anson mills grits, shrimp,
tasso, shiitake mushrooms, cream

Spaghetti Carbonara 19
guanciale, parmesan cream

Street Corn Vichyssoise v | gf 13
sweet cream corn stock, cotija,
spanish paprika

Chicken Croquettes 20
joyce farms pasture raised thighs,
kimchi pickles, sauce gribiche

DESSERT

Chocolate Torte v | gf 10
seasonal compote, whipped cream

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DINNER

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

PASSED APPS

20 PIECE MINIMUM PER ITEM

- **Croquettes** v — 3
  potato, mornay, aioli
- **Local Oysters** gf — 3
  seasonal mignonette
- **Wagyu Tartare Chips** gf+ — 3
  black garlic mayo, house chips
- **Tuna Tartare** p | gf+ — 5
  avocado crema, soy aioli, crispy shallots
- **Deviled Eggs** v — 3
  paprika, relish, mayonnaise
- **Spinach Dip** v — 3
  house chips
- **Burger Sliders** — 5
  sharp american cheese, kimchi pickles, dram sauce, potato roll
- **Street Corn Vichyssoise** v | gf — 3
  sweet cream corn stock, cotija, spanish paprika
- **Bruschetta & Crostini** v — 3
  tomato, basil, balsamic
- **Little Gem Bite** v — 4
  sweet potato, chickpea curry, papaya

BOARDS

PRICED PER PERSON | 12 PERSON MINIMUM

- **Meat** — 12pp
  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

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DINNER A LA CARTE

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

MINIMUM OF 12 PEOPLE

APPS

Tuna Tartare Tostada gf+ 18
avocado, soy aioli, crispy shallots

Hummus & Crudite vg 14
pita, cucumber, carrots

Wagyu Beef Tartare gf+ 19
black garlic mayo, shallot, caper, house chips, dressed greens

SALADS

Little Gem Salad 15
caesar dressing, smoked trout roe, thai basil

Citrus Salad vg | gf 14
grapefruit and orange supremes, yuzu dressed arugula, spiced pepitas

MAINS

Dram Burger 19
double patty, sharp american cheese, kimchi pickles, dram sauce, potato roll, truffle fries

Chicken & Dumplings 24
crispy chicken skin, buttermilk dumplings, wild mushrooms, miso dashi

Market Fish 34
ancient grains, za'atar crème fraiche, beurre blanc

Curried Sweet Potato vg | gf 27
coconut curry chickpeas, pickled papaya salad

Australian Wagyu gf+ 44
potato pave, baby bok choy, black garlic demi

SIDES

Truffle Fries vg | gf+ 9

Crispy Brussels Sprouts v | gf+ 15

Sweet Potato Wedges v | gf 10
maple butter, almonds

DESSERT

Seasonal Cheesecake v 12
graham cracker crust

Chocolate Torte v | gf 9
berry glaze, chocolate mousse, shaved chocolate

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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 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 . . . . . $80 per person

Each additional hour . . . . . $20 pp

INCLUDES SOFT DRINKS, WATER, JUICES

23% Service and Administrative fee. All prices are subject to applicable taxes.

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ROOM BLOCKS

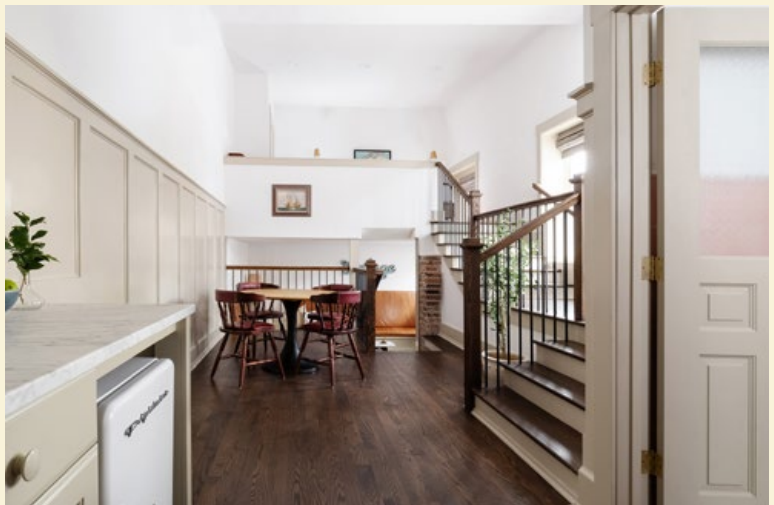
Want to host your guests overnight? ARRIVE Wilmington has 34 guest rooms steps away from our restaurant and courtyard spaces. **Contact WilmingtonSales@arrivehotels.com to learn more.**













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ARRIVEHOTELS.COM

101 S 2nd Street | Wilmington, NC 28401

For inquiries, please email WilmingtonSales@arrivehotels.com

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by PALISOCIETY