

143 BEALE STREET | MEMPHIS, TN 38103

PHONE: 901.202.9114 WWW.BBKINGS.COM



The

VENUE

B.B. KING'S BLUES CLUB

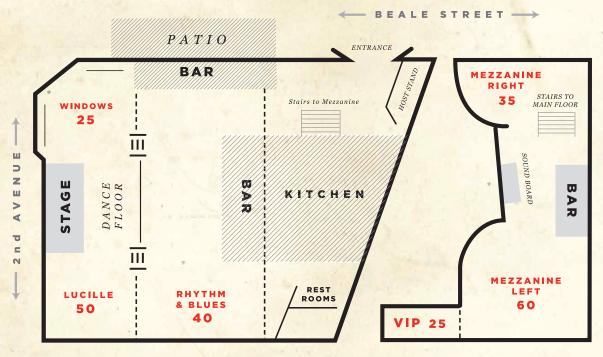
IS LOCATED ON THE CORNER OF

2ND AND BEALE ST. AT 143 BEALE MEMPHIS, TN 38103

HOURS: MONDAY-THURSDAY 11AM-MIDNIGHT | FRIDAY-SATURDAY 11AM-1AM | SUNDAY 11AM-11:30PM
ALL AGES WELCOME

Our venue has a variety of spaces available to perfectly accommodate a small group outing or a large reception up to 400 guests.

CAPACITY



FIRST FLOOR

MEZZANINE



A live entertainment cover charge may apply to your event in order to keep the best line-up of musicians playing every night of the week.

Food and Beverage minimum may also apply.

BEVERAGE MENU

Tailor a bar menu to perfectly host your event and stay within budget. Beverages may be purchased based on consumption, by an hourly package or by pre-paid drink tickets.

BASED ON CONSUMPTION

NON-ALCOHOLIC BEVERAGES

Unlimited Soda, Iced Tea, Coffee

BEER

Seasonal Variety of Bottled and Draft Beer Locally Brewed, Domestic & Imported

WINE

Seasonal Variety of Red & White Wines, Champagne & Sparkling

WELL LEVEL (*Includes Beer & Wine*)

Examples: McCormick Vodka, Barton Whiskey, House Wines

CALL LEVEL (*Includes Well, Beer & Wine*)

Examples: Absolut Vodka, Jack Daniel's Whiskey, Lucille Wines

PREMIUM LEVEL (*Includes all above*)

Examples: Grey Goose Vodka, Gentleman Jack Daniel's Whiskey, Premium Wines

BAR PACKAGES

Priced per person | 23% service charge + taxed not included

B&W WELL CALL PREMIUM

2 HOUR • 3 HOUR • 4 HOUR TICKETS

*Prices are subject to a 23% Service Charge and 9.75% sales tax







*LUNCH OPTIONS *

Available until 3pm

PLATED LUNCH

BOOGIE WOOGIE

TO START
HOUSE SALAD

ENTREE Guest to Choose

PULLED PORK SANDWICH

SOUTHERN FRIED CATFISH

BBQ CHICKEN

KING'S MEATLOAF

PASTA PRIMAVERA

DESSERT
CHOCOLATE CHUNK BROWNIES

KING OF THE BLUES

SHARED TO START
FRIED DILL PICKLES
HOUSE SALAD

ENTREE to Choose

BB'S FAMOUS LIP SMACKING RIBS (4 Bones)

BORN ON THE BAYOU SHRIMP AND GRITS

SOUTHERN FRIED CATFISH

CHICKEN FRIED CHICKEN

PASTA PRIMAVERA

DESSERT
BANANA BREAD PUDDING

BUFFET LUNCH

FOR PARTIES OF 30 OR MORE

BACKYARD BBQ

TO START
HOUSE SALAD

PULLED PORK
FRIED CHICKEN
KING'S MEATLOAF
BLACKENED CHICKEN
CARBONARA
PASTA PRIMAVERA

DESSERT
CHOCOLATE CHUNK BROWNIES

3 O'CLOCK BLUES

TO START
FRIED DILL PICKLES
HOUSE SALAD

ENTREE Choose Two

BB'S FAMOUS LIP SMACKING RIBS

CHICKEN AND WAFFLES

SOUTHERN FRIED CATFISH

BORN ON THE BAYOU SHRIMP AND GRITS

YAZOO CREOLE CATFISH

BBQ CHICKEN
PULLED PORK

DESSERT
BANANA PUDDING



* PLATED DINNER MENU OPTIONS *

FOR PARTIES OF 25 OR LESS

BEALE STREET

TO START

HOUSE SALAD

Romaine, iceberg, spring mix, tomatoes, cucumbers, pepperoncini peppers, red onion, and Parmesan cheese

ENTRÉE SELECTIONS Guest to choose

PULLED PORK PLATTER

Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB's BBQ sauce. Served with baked beans and slaw

CHICKEN FRIED CHICKEN

Buttermilk marinated and breaded chicken breast, served with a caramelized onion gravy, mac n' cheese, and sautéed veggies

BLACKENED CHICKEN CARBONARA

Linguine tossed in bacon cream sauce, onions, Parmesan Served with garlic toast *

SOUTHERN FRIED CATFISH

Our marinated catfish are cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, tartar sauce, comeback sauce, cocktail sauce, and lemon

PASTA PRIMAVERA

Ziti tossed in sautéed garlic, olive oil, parsley with vegetables & marinara sauce

DESSERT

BANANA BREAD PUDDING

LUCILLE

SHARED TO START

SAUSAGE & CHEESE PLATTER

A Memphis classic. Pepperoncini peppers, crackers, cheddar and pepper jack cheese, pickle spears, Creole mustard, BB's BBQ sauce, and dry rub

FOLLOWED BY HOUSE SALAD

Romaine, iceberg, spring mix, tomatoes, cucumbers, pepperoncini peppers, red onion, and Parmesan cheese

ENTRÉE SELECTIONS Guest to choose

PULLED PORK PLATTER

Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB's BBQ sauce. Served with baked beans and slaw

SOUTHERN FRIED CATFISH

Our marinated catfish are cornmeal breaded, served golden and crispy with sweet onion hushpuppies, French fries, coleslaw, comeback sauce, cocktail sauce and lemon

BORN ON THE BAYOU SHRIMP AND GRITS

Shrimp, crispy Tasso ham, garlic, reduced Cajun broth, and okra set on a bed of white cheddar cheese grits and topped with fresh diced tomatoes and green onions

BBQ CHICKEN DINNER

Marinated, roasted, grilled half chicken brushed with BB's BBQ sauce. Served with mashed potatoes and gravy and mixed veggies

PASTA PRIMAVERA

Ziti tossed in sautéed garlic, olive oil, parsley with vegetables & marinara sauce

DESSERT

BANANA BREAD PUDDING

KING'S FEAST

SHARED TO START

SAUSAGE & CHEESE PLATTER

A Memphis classic. Pepperoncini peppers, crackers, cheddar and pepper jack cheese, pickle spears, Creole mustard, BB's BBQ sauce, and dry rub

FRIED DILL PICKLES

Crispy dill pickles served with horseradish dipping sauce

FOLLOWED BY

HOUSE SALAD

Romaine, iceberg, spring mix, tomatoes, cucumbers, pepperoncini peppers, red onion, and Parmesan cheese

ENTRÉE SELECTIONS Guest to choose

BB'S FAMOUS LIP SMACKING RIBS (8 bones)

Our slow-cooked, fall-off-the-bone pork ribs are seasoned with BB's spice rub blend, finished on our grill with BB's BBQ sauce, and served with baked beans and slaw

YAZOO CREOLE CATFISH

Blackened catfish and sautéed shrimp on a bed of seafood rice and Creole sauce

BORN ON THE BAYOU SHRIMP AND GRITS

Shrimp, crispy Tasso ham, garlic, reduced Cajun broth, and okra set on a bed of white cheddar cheese grits and topped with fresh diced tomatoes and green onions

CHICKEN AND RIBS COMBO

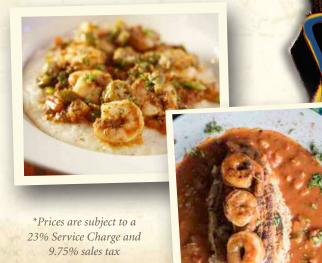
Marinated, roasted, grilled half chicken and BB's Famous Lip Smacking Ribs brushed with BB's BBQ sauce and served with baked beans and coles law

PASTA PRIMAVERA

Ziti tossed in sautéed garlic, olive oil, parsley with vegetables & marinara sauce

DESSERT

BANANA BREAD PUDDING



* DINNER MENU * OPTIONS

FOR PARTIES OF 30 OR MORE

LET THE GOOD TIMES ROLL

SALAD

House Salad

SELECT 2 ENTREES

Pulled Pork
Southern Fried Catfish
Grilled Marinated Chicken
Southern Fried Chicken
King's Meatloaf
Pasta Primavera

SELECT 2 SIDES

Mac n' Cheese BBQ Baked Beans Coleslaw Sautéed Green Beans Roasted Garlic Mashed Potatoes Vegetable Medley Potato Salad Rice Pilaf

DESSERT

Banana Bread Pudding

RHYTHM & BLUES

TO START

Sausage & Cheese Platter

SALAD

House Salad

SELECT 2 ENTREES

Grilled Marinated Chicken
Pulled Pork
Southern Fried Chicken
Yazoo Catfish Creole
Shrimp & Grits
Pasta Primavera
Chicken and Waffles

SELECT 2 SIDES

Mac n' Cheese BBQ Baked Beans Coleslaw Sautéed Green Beans Roasted Garlic Mashed Potatoes Vegetable Medley Potato Salad Rice Pilaf

DESSERTS

Banana Bread Pudding

WHEN LOVE COMES TO TOWN

TO START

Sausage and Cheese Platter Fried Pickles

SALAD

House Salad

SELECT 2 ENTREES

BBs Famous Lip Smacking Ribs
Pulled Pork
Blackened Chicken Carbonara
Grilled Marinated Chicken
Shrimp & Grits
Bourbon Glazed Salmon
Fried Shrimp
Pasta Primayera

SELECT 3 SIDES

Mac n' Cheese BBQ Baked Beans Coleslaw Sautéed Green Beans Roasted Garlic Mashed Potatoes Vegetable Medley Potato Salad Rice Pilaf

DESSERTS

Banana Bread Pudding





*Prices are subject to a 23% Service Charge and 9.75% sales tax

ACTION STATIONS

MINIMUM OF 50 GUESTS

MAC N' CHEESE BAR

Chef attendant fee will apply

Take your Mac N' Cheese to the next level with our chef-attended Mac N' Cheese Bar. We offer a variety of toppings to choose from: Fried popcorn chicken, bacon, scallions, pico de gallo, shredded cheeses, and jalapenos.

OUR FAMOUS LIP SMACKING BBQ RIBS STATION

Chef attendant feel will apply

Our Famous Lip Smacking BBQ Ribs are slow-cooked and seasoned with BB's spice rub blend, finished on our grill with BB's BBQ sauce. Served with coleslaw

WINGS, WINGS, WINGS

Chef attendant fee will apply

Crispy fried chicken wings and drummies, tossed to order in your choice of our three homemade sauces: bbq, hot, and teriyaki.

Served with celery and blue cheese dip.

JAMBALAYA STRAIGHT FROM THE BAYOU

Chef attendant fee will apply

Let our chefs serve your guests personally with this New Orleans classic. Gulf white shrimp, smoked chicken and andouille sausage straight from the bayou. Tossed together with peppers, onions, and tomatoes in our smokey jambalaya sauce. Served with dirty rice.

CARVED FROM THE PIT

Chef attendant fee will apply

Our chefs will do all of the work. All carving stations include your choice of meat, dinner rolls and accompanying sauces.

CHOICE OF:

Honey Glazed Ham
Hickory Smoked Turkey
Prime Rib
Pork Tenderloin
Beef Strip Loin

SHRIMP AND GRITS

Shrimp, crispy Tasso ham, garlic, reduced Cajun broth, and okra set on a bed of white cheddar cheese grits and topped with fresh diced tomatoes and green onions

TACO STATION

CHOOSE 2:

Pork, chicken, shrimp, and veggie served with chipotle slaw, sour cream, pico de gallo, rice

SEAFOOD DISPLAY RAW BAR

Chilled peeled shrimp cocktail, chilled oysters on the half shell, cracked crab claws, displayed on ice and served with cocktail sauce and Creole mustard sauce. Servings based on one piece of each per person. Add on items available: Scallop ceviche, shrimp ceviche, oyster shooters, Alaskan crab legs

*Add a custom ice carving as a centerpiece. Prices available upon request.

* CUSTOM ACTION
STATIONS AVAILABLE







APPETIZER MENUS

PARTIES OF 30 OR MORE

COLD APPETIZERS

SHRIMP COCKTAIL

ROASTED GARLIC HUMMUS WITH CHIPS, CARROTS & CELERY

ASSORTED CHEESE AND CRACKERS

FRESH FRUIT DISPLAY

GARDEN BRUSCHETTA ON GARLIC TOAST

DEVILED EGGS

HOT APPETIZERS

FRIED DILL PICKLES

FRIED MAC N' CHEESE BITES

MINI CRAB CAKES

CAJUN MEATBALLS

CATFISH BITES WITH REMOULADE

CRISPY CHICKEN TENDERS

SOUTHWEST CHICKEN EGGROLLS

GRILLED VEGETABLE SKEWERS

BBQ DRY RUB CHICKEN SKEWERS

SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS

SMOKED SAUSAGE AND CHEDDAR CHEESE

PULLED PORK SLIDERS

BACON CHEESEBURGER SLIDERS

CHICKEN AND WAFFLE BITES

