



EVENTS

MEMPHIS, TN

KIM HANSEN-COEN, GENERAL MANAGER

SETH KRASNOVE, HEAD CHEF

LIBBY WARE, SALES AND MARKETING MANAGER

THE VENUE

BB King's Blues Club offers a variety of the South's most delicious comfort foods influenced by flavors from New Orleans all the way to the Mississippi Delta, including authentic Memphis-style BBQ. The intimate supper club style restaurant & live music venue has some of the finest live, local entertainment in town. BB King's offers several creative options to meet your event needs and you can choose from a variety of areas in the club to celebrate.

The "B.B. King All Star Band" – a hand-selected house band complete with a full horn section – will have your guests jamming to music inspired by the King of Blues, the Queen of Motown and the Soul of Funk. The musicians will remind you why Aretha demanded R-E-S-P-E-C-T, why Tina left her good job in the City, why Ray has Georgia on his mind, and what the Temptations are talking about!

CAPACITY

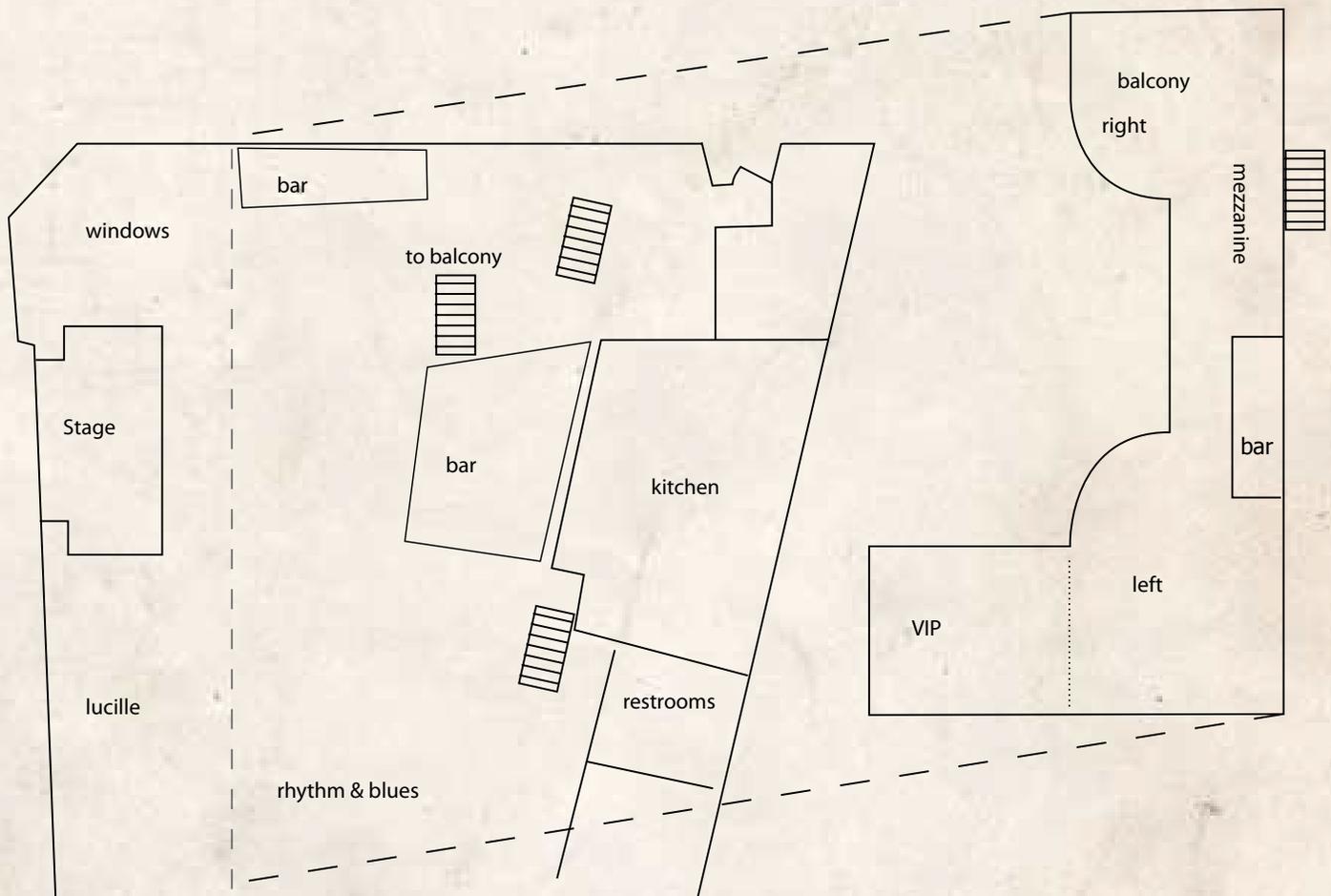
	Seated	Buffet	Reception
MEZZANINE	125	120	150
RHYTHM & BLUES	35	30	50
WINDOWS	30	25	45
BAR SEATING	40		
DANCE FLORR	20		40
LUCILLE	55	50	70
VIP	25	20	25
MEZZANINE RIGHT	35	40	45
MEZZANINE LEFT	65	40	75
ENTIRE CLUB	250	295	400

CONTACT

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BBKINGCLUBS.COM



BAR MENU

	beer & house wine	well	call	premium	super premium
Two Hour	\$20.00pp	\$22.50pp	\$27.00pp	\$32.00pp	\$38.00pp
Three Hour	\$25.00pp	\$27.50pp	\$33.00pp	\$39.00pp	\$46.00pp
Four Hour	\$30.00pp	\$33.00pp	\$39.00pp	\$47.00pp	\$54.00pp
Five Hour	\$35.00pp	\$38.55pp	\$45.00pp	\$54.00pp	\$65.00pp
Drink Ticket	\$6.00	\$6.50	\$8.00	\$9.50	\$11.50

*Prices are per person, include tax, and are subject to 20% gratuity

NON-ALCOHOLIC BEVERAGES

Soda, Iced Sweet Tea, Iced Unsweet Tea, Coffee

BOTTLE BEER

Amstel Light, Budweiser, Bud Light, Bud Light Lime, Coors Light, Corona, Fat Tire, Ghost River Golden Ale, Guinness, Heineken, Michelob Ultra, Miller Lite, MGD 64, O'Doul's, PBR, Sam Adams, Yuengling

DRAFT BEER

Blue Moon, Blues Brew, Bud Light, Fat Tire, Ghost River Pale Ale, Miller Lite, Newcastle, Sam Adams Seasonal, Yazoo Pale Ale

HOUSE WINE

CK Mondavi: Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, White Zinfandel

WELL LEVEL

Includes all Beer and House Wine, as well as, Barton's Whiskey, Juarez Gold Tequila McCormick Vodka, McCormick Gin, and McCormick Rum.

CALL LEVEL

Includes Well Level, Candoni Pinot Grigio and Silverridge Pinot Noir wines, as well as, Absolut Vodka, Bacardi Rum, Captain Morgan Rum, Dewars Scotch, Jack Daniels Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Pinnacle Flavored Vodkas, and Tanqueray Gin.

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

PREMIUM LEVEL

Includes Well and Call Levels, Chateau Ste. Michele Riesling, Lucille Chardonnay, Lucille Pinot Gris, Lucille Merlot, Lucille Cabernet, Pandemonium Red Blend, Whitehaven Sauvignon Blanc wines, as well as, Baileys Irish Cream, Goldschlager, Jagermeister, Jameson Irish Whiskey, Ketel One Vodka, Malibu Rum, Myers Rum Seagram 7 Blended Whiskey, Rumpelintz, Stoli Vodka, and Wild Turkey Bourbon.

SUPER PREMIUM LEVEL

Includes Well, Call, and Premium Levels, Chateau Ste. Michele Riesling, Lucille Chardonnay, Lucille Pinot Gris, Lucille Merlot, Lucille Cabernet, Pandemonium Red Blend, Whitehaven Sauvignon Blanc wines, as well as, Baileys Irish Cream, Goldschlager, Jagermeister, Jameson Irish Whiskey, Ketel One Vodka, Malibu Rum, Myers Rum Seagram 7 Blended Whiskey, Rumpelintz, Stoli Vodka, and Wild Turkey Bourbon.

*Prices are per person, include tax, and are subject to 20% gratuity.



LIMITED MENUS

Limited menus are available for parties of up to 30 people

RHYTHM AND BLUES

*Available until 5pm

\$16.95

ENTRÉE (Choice of)

• KNIFE AND FORK CAESAR

Whole slices of crispy romaine, parmesan cheese, Cajun Caesar dressing and it is topped with grilled chicken

• MEMPHIS STYLE CHICKEN SALAD

Chilled mixed lettuce with shredded jack and cheddar cheese, corn kernels, bacon, tomatoes and cucumbers, topped with fried onions and seasoned grilled chicken tossed in a spicy ranch dressing. Choice of chicken topping: crunchy fried, hot buffalo style or grilled.

• CHOPPED BBQ PORK SANDWICH

Our house rubbed pork chopped and covered in BB's sweet smoky BBQ sauce, topped with coleslaw on a burger bun

• HICKORY CHICKEN SANDWICH

A grilled chicken breast basted in our smoky BBQ sauce, topped with cheddar cheese, applewood smoked bacon, lettuce and sliced tomato

• CATFISH PO BOY

Crispy cornmeal golden fried sweet catfish chunks served on a toasted hoagie with lettuce, tomato, spicy remoulade sauce and lemon

• GOOD OL' CHEESEBURGER

A mouth-watering cheeseburger served with lettuce and tomato

DESSERT

DECADENT CHOCOLATE BROWNIE

BEALE STREET

\$29.99

STARTER (Served Family Style)
FAMOUS FRIED PICKLES

SALAD

HOUSE SALAD

ENTRÉE (Choice of)

• CAJUN CARBONARA

Applewood smoked bacon, sautéed onions, scallions, crushed red pepper, ziti pasta and parmesan cream sauce, topped with a blackened chicken breast and served with grilled garlic bread

• CHICKEN FRIED CHICKEN

Buttermilk marinated, breaded fried chicken breast served with white cheddar mac n' cheese and caramelized onion pan gravy

• CHOPPED BBQ PORK PLATTER

A generous portion of our fresh chopped BBQ pork topped with our sweet and smoky BBQ sauce served with baked beans and coleslaw

• SOUTHERN FRIED CATFISH DINNER

Cornmeal breaded crispy fried catfish fillets served with fries, sweet onion hushpuppies, coleslaw and remoulade sauce

DESSERT (Choice of)

STRAWBERRY SHORT CAKE

BANANA BREAD PUDDING

Served with a Caramel Glaze

LUCILLE

\$39.99

STARTERS (Served Family Style)
SAUSAGE AND CHEESE
MEMPHIS WINGS

SALAD

HOUSE SALAD

ENTRÉE (Choice of)

• OUR FAMOUS LIP SMACKING RIBS

BBQ rubbed hickory smoked loin back ribs, basted with our sweet and smoky BBQ sauce and served with baked beans and cole slaw

• GRILLED SALMON

8oz fresh salmon fillet grilled and topped with lemon butter sauce, served with rice pilaf and sautéed green beans

• CHICKEN FRIED CHICKEN

Buttermilk marinated, breaded fried chicken breast served with white cheddar mac n' cheese and caramelized onion pan gravy

• BB'S PORK CHOP DINNER

Two 6 oz pork chops grilled and accompanied by cinnamon apples, green beans and garlic mashed potatoes

• CAJUN CARBONARA

Applewood smoked bacon, sautéed onions, scallions, crushed red pepper, ziti pasta and parmesan cream sauce, topped with a blackened chicken breast and served with grilled garlic bread

DESSERT (Choice of)

STRAWBERRY SHORT CAKE

BANANA BREAD PUDDING

Served with a Caramel Glaze

*Prices are per person and subject to 9.25% sales tax & 20% gratuity. Vegetarian & Vegan Entrée options available upon request.

LIMITED MENUS

KING'S FEAST

\$49.99

STARTERS

Served Family Style

FAMOUS FRIED PICKLES

CATFISH BITES

MEMPHIS WINGS

SALAD

HOUSE SALAD

ENTRÉE

Choice of

• OUR FAMOUS LIP SMACKING RIBS

BBQ rubbed hickory smoked loin back ribs, basted with our sweet and smoky BBQ sauce and served with baked beans and cole slaw

• USDA FILET MIGNON

7oz filet mignon melts in your mouth, the leanest and most tender of all steaks grilled to perfection. Served with garlic mashed potatoes and green beans

• GRILLED SALMON

Grilled fresh salmon filet topped with lemon butter sauce, served with rice pilaf and sautéed green beans

• BB'S PORK CHOP DINNER

Two 6 oz pork chops grilled and accompanied by cinnamon apples, green beans and garlic mashed potatoes

• CAJUN CARBONARA

Applewood smoked bacon, sautéed onions, scallions, crushed red pepper, ziti pasta and parmesan cream sauce, topped with a blackened chicken breast and served with grilled garlic bread

• PASTA PRIMAVERA

Ziti pasta with marinara and seasonal vegetables served with garlic bread

DESSERT (Choice of)

• STRAWBERRY SHORT CAKE

• BANANA BREAD PUDDING

Served with a Caramel Glaze



*Prices are per person and subject to 9.25% sales tax & 20% gratuity. Vegetarian & Vegan Entrée options available upon request.

BUFFET MENUS

Available for parties of 30 or more.

BACK YARD BBQ BUFFET

*Available until 5pm

CHOICE OF TWO SANDWICHES \$16.95

CHOICE OF THREE SANDWICHES \$19.95

SANDWICHES

- Good ol' burger
- Grilled chicken sandwiches
- Chopped bbq pork sandwiches
- Catfish po boys

SIDES

- Lettuce, tomato, pickles and onion tray
- Sliced cheddar cheese
- Seasoned house fries
- Sweet coleslaw
- BBQ baked beans

DESSERTS

Assorted cookies and brownies

LET THE GOOD TIMES ROLL APPETIZER BUFFET

\$24.95

Perfect for cocktail receptions.

- Fried dill pickles
- Chicken Wings
- Creamy parmesan spinach dip
- Catfish bites
- Mini BBQ pork sandwiches



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BLUES BUFFET

CHOICE OF TWO ENTREES \$29.95

CHOICE OF THREE ENTREES \$33.95

ENTREES

- Southern fried chicken
- Southern fried catfish
- Chopped bbq pork
- Grilled chicken breast

SALAD

House salad

SIDES

- White cheddar mac n' cheese
- BBQ baked beans
- Sautéed green beans
- Cornbread muffins

DESSERTS

- Chocolate chunk brownies
- Mixed berry cobbler

SMOKEHOUSE BUFFET

CHOICE OF TWO ENTREES \$38.95

CHOICE OF THREE ENTREES \$42.95

- BB's bbq ribs
- Chopped bbq pork
- Grilled salmon
- Carolina bbq salmon
- Grilled chicken breast
- Southern fried chicken
- Blue cheese grilled steak

SALAD

Garden house salad

SIDES

- White cheddar mac n' cheese
- Sautéed green beans
- Bbq baked beans
- Cornbread muffins

DESSERT

- Bourbon pecan pie
- Mixed berry cobbler

KING'S BUFFET

\$49.95

Choose two appetizers

- Black eyed pea corn tomato bruschetta
- Famous fried pickles
- Chicken wings
- Fried chicken tenders
- Catfish bites
- Cajun meatballs
- Grilled smoked sausage
- Warm spinach & artichoke dip with assorted breads & chips
- Cheese & cracker display
- Vegetable tray

SALAD

House salad

ENTREES

Choose three entrees

- Lip smacking bbq ribs
- Chopped bbq pork
- Grilled salmon
- Carolina bbq salmon
- Grilled chicken breast
- Southern fried chicken
- Blue cheese grilled steak
- Southern fried catfish
- Cajun carbonara

Choose four sides

- White cheddar mac n' cheese
- Roasted garlic mashed potatoes
- Bbq baked beans
- Marinated roasted vegetables
- Sautéed green beans
- Cornbread muffins
- Collard greens

DESSERTS

Choose two desserts

- Bourbon pecan pie
- Mixed berry cobbler
- Chocolate chunk brownies
- Banana bread pudding
- Strawberry shortcake

APPETIZER MENU

COLD APPETIZERS

ANTIPASTO SKEWERS*	\$3.50
BLACK-EYED PEA, CORN AND TOMATO BRUSCHETTA*	\$3.00
IMPORTED CHEESE AND CRACKER TRAY	\$3.50
FRESH FRUIT TRAY	\$4.00
ROASTED TOMATO BRUSCHETTA ON GARLIC TOAST	\$3.00
HAM AND TURKEY CLUB PINWHEELS	\$4.00
SMOKED SIRLOIN AND HORSERADISH MINIS ON YEAST ROLLS *	\$5.00
TOMATO, BASIL, AND FRESH MOZZARELLA BAGUETTE MINIS	\$3.50
VEGETABLE TRAY	\$3.00
PEEL AND EAT SHRIMP	\$6.00
SHRIMP COCKTAIL	\$6.00
SNOW CRAB COCKTAIL CLAW *	\$7.00

COLD DIPS

CHIPS AND SALSA	\$2.00
ROASTED GARLIC HUMMUS WITH FRIED PITA CHIPS	\$2.50
BLACK EYE-PEA HUMMUS	\$2.50
SMOKED FISH DIP	\$4.00

HOT APPETIZERS

BBQ RIBS	\$5.00
CHICKEN WINGS	\$4.00
BEEF EMPANADAS*	\$4.00
CAJUN MEATBALLS	\$3.50
CATFISH BITES	\$4.00
BONELESS CHICKEN WINGS	\$3.50
FRIED CHICKEN TENDERS	\$4.00
FRIED DILL PICKLES	\$2.50
GRILLED SMOKED SAUSAGE AND CHEDDAR CHEESE	\$4.00
JALAPENO CHEDDAR POPPERS*	\$2.50
MINIATURE BBQ PORK SANDWICHES	\$4.50
POPCORN SHRIMP	\$3.50
SOUTHWEST CHICKEN ROLLS*	\$3.50
THAI CHICKEN AND CASHEW SPRING ROLLS*	\$3.50
BACON WRAPPED SCALLOPS* (for parties of 100 or more)	\$5.00
BBQ RUB BEEF SKEWERS*	\$5.00
BBQ RUB CHICKEN SKEWERS*	\$5.00
BBQ SHRIMP SKEWER*	\$6.00
MINIATURE CHEESE BURGER SLIDER*	\$5.00
MINIATURE CHICKEN CORDON BLEU	\$5.00
MINIATURE LUMP CRAB CAKES WITH REMOULADE SAUCE	\$7.00
FRIED CHICKEN AND WAFFLES	\$5.00
SPINACH AND CHEESE PUFF PASTRY	\$3.50
VEGETABLE SKEWERS	\$3.00

HOT DIPS

SPINACH AND ARTICHOKE DIP WITH COLORED TORTILLA CHIPS AND ASSORTED BREADS	\$3.50
NACHO CHEESE AND TORTILLA CHIPS	\$3.50



*Recommended for passing

*Prices are per person and subject to 9.25% sales tax & 20% gratuity.
Vegetarian & Vegan Entrée options available upon request.

STATION MENUS

Available for parties of 50 or more

WHITE CHEDDAR MAC & CHEESE BAR

\$8.00

Our delicious chef-attended white cheddar mac & cheese station will bring the fun to the party when you become the Chef and create your own pasta! Plenty of toppings to choose from: fried popcorn chicken, ham, bacon, scallions, pico de Gallo, shredded cheeses, garden pesto, sliced olives, and jalapenos.

THE ULTIMATE NACHO BAR

\$10.00

This is a fun and interactive station everyone can enjoy. Build your own nacho platter. Toppings include: pulled bbq pork, jalapeno cheddar cheese sauce, shredded lettuce, pico de gallo, guacamole, sour cream, sliced olives, Jalapenos, scallions, shredded cheeses, and corn tortilla chips. (Add: seasoned ground beef or marinated Grilled chicken).

JAMBALAYA STRAIGHT FROM THE BAYOU

\$10.00

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

Honey Glazed Ham	\$8.00
Hickory Smoked Turkey	\$8.00
Prime Rib	\$10.00
Pork Tender Loin	\$9.00
Beef Strip Loin	\$12.00

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

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THE ULTIMATE ANTIPASTO

\$9.00

Slice tomatoes, fresh buffalo mozzarella & basil, ham, salami, prosciutto, provolone, shredded romaine lettuce, marinated Mushrooms & artichokes, roasted red peppers, sun dried tomatoes, black olives and shaved Parmesan cheese.

WINGS, WINGS, WINGS

\$8.00

Crispy fried chicken wings and drums, tossed to order in your choice of our three homemade sauced: bbq, hot, and teriyaki. Served with celery and blue cheese dip.

SEAFOOD DISPLAY RAW BAR

\$10.00

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

Other add on items can include: Scallop ceviche, shrimp ceviche, oyster shooters, alaskan crab legs

*Add a custom ice carving as a center piece. Prices available on request.

PASTA STATION

\$8.00

Ziti pasta, with alfredo and marinara sauce. Served with fresh steamed veggies, grilled chicken strips, and sautéed shrimp. Garnished with parmesan cheese, fresh scallions, and crushed red pepper flakes.

CRAWFISH BOIL

\$9.00

We boil crawfish, baby red potatoes, corn on the cobb, onions, and andouille sausage and served in a large cast iron skillet. Add shrimp for an additional charge.

BYO SALAD BAR

\$8.00

Build your own salad bar by choosing any of these delicious options:

- Mixed Field Greens
- Baby Spinach
- Grape Tomatoes
- Diced Cucumber
- Diced Onion
- Shredded Carrots
- Yellow Corn Kernals
- Broccoli
- Red Peppers
- Diced Eggs
- Black Olives
- Shredded Cheddar Cheese
- Chick Peas
- Cornbread Croutons
- Assorted Dressings



DESSERT MENU

DESSERT OPTIONS

BOURBON PECAN PIE
MIXED BERRY COBBLER
BANANA BREAD PUDDING
STRAWBERRY SHORTCAKE
MIXED BERRY COBBLER

*layer cakes available upon request

TO PICK UP

LEMON BARS
ASSORTED COOKIES
CHOCOLATE CHUNK BROWNIES
MINIATURE CHEESECAKES

DESSERT STATIONS

\$8.00++ per person

For parties of 50 or more

BANANAS FOSTER

Drunken rum-flambéed fresh bananas over homemade vanilla bean ice cream and warm bread pudding

WHITE & MILK CHOCOLATE FONDUE

Served with pineapple, assorted fresh cut fruits and assorted pound cakes for dipping

MILKSHAKE BAR

Freshly Blended Milkshake "Shots" in assorted flavors: Grand Marnier Orange Shake, Godiva Chocolate Shake, Kahlua Cream Shake. Served with cinnamon and cocoa truffles and warm gourmet cookies

GOURMET MINI ICE CREAM SANDWICHES

Assorted cookies and Ice Cream



LIVE ENTERTAINMENT

Along our world famous B.B. King All Stars, the club regularly features other local music icons such as:

The Blake Ryan Band	http://blakeryanband.com/
Blind Mississippi Morris	http://blindmississippimorris.com/
The King Beez	http://kingbeez.com/
The Memphis Jones Trio	http://www.memphisjones.com/
Will Tucker	http://willtuckermusic.com/fr_home.cfm

and many more ...

View our live music calendar at bbkingclubs.com

B.B. King's is open daily for lunch, dinner & late-night partying. Hours may vary slightly by season and all ages are welcome until the late hours of the evening. Our live entertainment begins at lunch on weekends and late afternoons Monday – Friday.

Events lasting past 7pm are subject to a \$5 live entertainment charge.

For additional information, please contact us at 901-524-5464 or visit bbkingclubs.com.

*Prices are per person and subject to 9.25% sales tax & 20% gratuity. Vegetarian & Vegan Entrée options available upon request.

Preview the B.B. King's experience by scanning here



or visit the following link:

<http://www.youtube.com/watch?v=Bi0JispaoFA>