

1801 EDDIE L. TULLIS RD. | MONTGOMERY, AL 36117
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BBKINGS.COM



V E N U E

FLOOR PLAN

B.B. KING'S BLUES CLUB

LOCATED INSIDE
WIND CREEK CASINO & HOTEL
1801 EDDIE L. TULLIS RD.
MONTGOMERY, AL 36117

HOURS:

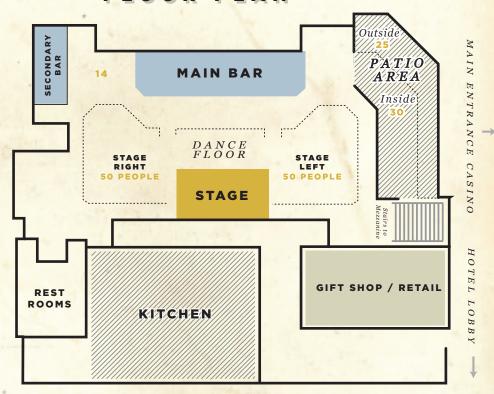
SUNDAY-THURSDAY

6:30AM-MIDNIGHT

FRIDAY-SATURDAY

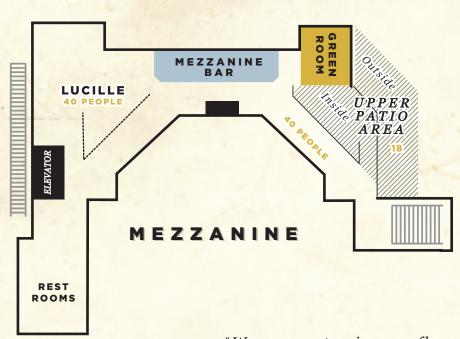
6:30AM-2AM

Our venue has a variety of spaces available to perfectly accommodate a small group outing or a large reception up to 500 guests.



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.



*We can customize our floor plan to best accommodate your event.

BEVERAGE MENU

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

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: Barton Vodka, Barton's Whiskey, House Wines

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

Examples: Absolut Vodka, Jack Daniels Whiskey, Lucille Wines

PREMIUM LEVEL (Includes all above)

Examples: Grey Goose Vodka, Gentleman Jack Daniels Whiskey, Premium Wines

BAR PACKAGES

Priced per person

BEER & WINE • WELL • CALL • PREMIUM • SUPER PREMIUM

Choose from

2, 3, 4, OR 5 HOUR PACKAGES



*LUNCH OPTIONS *

Available until 3:30pm

PLATED LUNCH

FOR PARTIES OF 30 OR LESS

BOOGIE WOOGIE

CHOICE OF:

BB'S CHICKEN SALAD

Choice of fried or grilled chicken with a blend of lettuce and carrots topped with roasted corn, cherry tomatoes, diced cucumbers, Applewood smoked bacon, shredded jack and cheddar cheese; topped with crispy tobacco onions

PULLED PORK SANDWICH

Our slow-cooked pulled pork topped with BB's BBQ sauce and slaw

CATFISH PO BOY

Marinated and cornmeal breaded crispy catfish in a toasted Gambino Po Boy roll with mayo, lettuce, tomato, and pickle. Served with lemon and comeback sauce

BEALE STREET BURGER

Two 4oz. fresh griddle patties, melted American cheese, mayo, mustard, lettuce, tomato, and pickle

GRILLED CHICKEN SANDWICH

Marinated and grilled chicken breast topped with mayo, lettuce, tomato, and pickle

SANDWICHES SERVED WITH FRENCH FRIES AND BROWNIES

KING OF THE BLUES

SHARED TO START

FRIED DILL PICKLES

Crispy dill pickles served with horseradish dipping sauce

CHOICE OF:

BB'S FAMOUS LIP SMACKING RIBS (4 Bones)

Our slow-cooked fall-off-the-bone 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

PULLED PORK PLATTER

Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB's BBQ sauce and 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, slaw, comeback sauce and lemon

CAJUN CARBONARA

Rotini tossed in our bacon and onion cream sauce, topped with blackened chicken breast, Parmesan, and green onions. Served with Texas toast

BBQ CHICKEN

Marinated, roasted, grilled half chicken brushed with BB's BBQ sauce.

Served with creamed collard greens and potato salad

DESSERT

BANANA BREAD PUDDING

BUFFET STYLE LUNCH

FOR PARTIES OF 30 OR MORE

BACKYARD BBQ

CHOOSE TWO SANDWICHES

OR

CHOOSE THREE SANDWICHES

CHOICE OF

Beale Street Burger, Pulled Pork Sandwich, Catfish Po Boy, Black Bean Burger

SIDES

Sandwich toppings, seasoned house fries, coleslaw, baked beans

DESSERT

CHOCOLATE CHUNK BROWNIES





3 O'CLOCK BLUES

CHOOSE TWO ENTREES:

BBQ CHICKEN

Marinated, roasted, grilled half chicken brushed with BB's BBQ sauce. Served with creamed collard greens and potato salad

PULLED PORK

Our pork is dry rubbed and slow cooked until it is fork tender before it is pulled and topped with BB's BBQ sauce

SOUTHERN FRIED CATFISH

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

SIDES

MAC N' CHEESE BAKED BEANS COLESLAW

DESSERT

CHOCOLATE CHUNK BROWNIES



* PLATED DINNER MENU OPTIONS *

FOR PARTIES OF 30 OR LESS

BEALE STREET

SHARED TO START

FRIED DILL PICKLES

Crispy dill pickles served with horseradish dipping sauce

FOLLOWED BY

HOUSE SALAD

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

ENTRÉE SELECTIONS

PULLED PORK PLATTER

Our pork is dry rubbed and slow-cooked until it is fork tender. Pulled and topped with BB's BBQ sauce and 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, slaw, comeback sauce and lemon

BBQ CHICKEN

Marinated, roasted, grilled half chicken brushed with BB's BBQ sauce. Served with creamed collard greens and potato salad

CAJUN CARBONARA

Rotini tossed in our bacon and onion cream sauce, topped with blackened chicken breast, Parmesan, and green onions. Served with Texas toast

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, dry rub

FRIED DILL PICKLES

Crispy dill pickles served with horseradish dipping sauce

FOLLOWED BY

HOUSE SALAD

Our house lettuce blend, sliced tomatoes, red onions, cucumbers, and Parmesan cheese

ENTRÉE SELECTIONS

YAZOO CREOLE CATFISH

Blackened catfish and sauteed shrimp on a bed of crawfish and shrimp seafood rice and Creale sauce

CHICKEN FRIED CHICKEN

Buttermilk and hot sauce marinated fried chicken breast topped with caramelized onion gravy, mac n cheese, and sautéed veggies

FORK-TENDER BRISKET

Slow-smoked, topped with crispy onions. Served with baked beans and potato salad

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

CAJUN CARBONARA

Rotini tossed in our bacon and onion cream sauce, topped with blackened chicken breast, Parmesan, and green onions. Served with Texas toast

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, dry rub

FRIED DILL PICKLES

Crispy dill pickles served with horseradish dipping sauce

FOLLOWED BY

HOUSE SALAD

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

ENTRÉE SELECTIONS

BB'S FAMOUS LIP

SMACKING RIBS (Full Slab)

Our slow-cooked fall-off-the-bone 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

120Z USDA BOURBON GLAZED RIBEYE

Served with mashed potatoes and sautéed vegetables

CAJUN CARBONARA

Rotini tossed in our bacon and onion cream sauce, topped with blackened chicken breast, Parmesan, and green onions. Served with Texas toast

YAZOO CREOLE CATFISH

Blackened catfish and sauteed shrimp on a bed of crawfish and shrimp seafood rice and Creale sauce

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 slaw

DESSERT

BANANA BREAD PUDDING





* DINNER MENU * OPTIONS

FOR PARTIES OF 30 OR MORE

Appetizers can be added to any menu for an additional charge.

LET THE GOOD TIMES ROLL

SELECT 6 OPTIONS:

Fried Dill Pickles
Memphis Wings
Grilled Sausage & Cheese
Catfish Bites
Louisiana Crawfish Poppers
Chicken Tenders
Cajun Meatballs
Fried Green Tomatoes
Black-Eyed Pea Hummus
with Fried Pita Chips
Parmesan Spinach Dip
BBQ Pork Sliders
Chocolate Chunk Brownies
& Fresh Strawberries

ROCK ME BABY

SALAD

House Salad

SELECT 2 ENTREES

Pulled BBQ Pork
Southern Fried Catfish
Grilled Marinated Chicken
Southern Fried Chicken
*Vegetarian option available

SELECT 3 SIDES

Mac n' Cheese
BBQ Baked Beans
Coleslaw
Sauteed Green Beans
Roasted Garlic Mashed Potatoes
Marinated Roasted Vegetables
Potato Salad
Corn Bread
Red Beans and Rice

DESSERT

Peach Cobbler

RHYTHM & BLUES

SALAD

House Salad

SELECT 2 ENTREES

Pulled BBQ Pork
Southern Fried Catfish
Grilled Marinated Chicken
Southern Fried Chicken
Chicken & Waffles
Yazoo Catfish Creole
*Vegetarian option available

SELECT 4 SIDES

Mac n' Cheese
BBQ Baked Beans
Coleslaw
Sautéed Green Beans
Roasted Garlic Mashed Potatoes
Marinated Roasted Vegetables
Potato Salad
Cornbread
Red Beans and Rice

DESSERT

Chocolate Chunk Brownies Banana Bread Pudding

WHEN LOVE COMES TO TOWN

SALAD

House Salad

SELECT 3 ENTREES

Pulled BBQ Pork
Southern Fried Catfish
Grilled Marinated Chicken
BB's Fork-Tender Beef Brisket
Southern Fried Chicken
Yazoo Catfish Creole
Shrimp & Grits
Cajun Carbonara
*Vegetarian option available

SELECT 4 SIDES

Mac n' Cheese
BBQ Baked Beans
Coleslaw
Sautéed Green Beans
Roasted Garlic Mashed Potatoes
Marinated Roasted Vegetables
Potato Salad
Cornbread
Red Beans and Rice

DESSERTS

Peach Cobbler Banana Bread Pudding





*ACTION STATIONS *

ADD A STATION TO YOUR PARTY FOR AN UNFORGETTABLE EVENT.
STATIONS REQUIRE A 50 PERSON MINIMUM.

MAC N' CHEESE BAR

Chef attendant fee will apply

Our delicious chef-attended white cheddar mac n' 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.

CHICKEN & WAFFLES STATION

Chef attendant fee will apply

Plenty of toppings to choose from: strawberries, whipped cream, maple syrup, and pecans

CARVED FROM THE PIT

Chef attendant fee will apply

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

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

WINGS, WINGS, WINGS

Chef attendant fee will apply

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

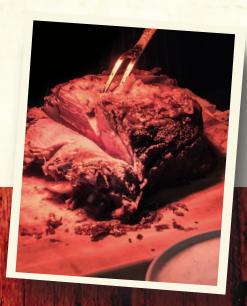
BUILD YOUR OWN SALAD BAR

Build your own salad bar by choosing any of these delicious options; mixed field greens, baby spinach, grape tomatoes, diced cucumbers, diced onions, shredded carrots, yellow corn kernels, broccoli, red peppers, diced eggs, black olives, shredded cheddar cheese, chick peas, cornbread croutons, ranch dressing, bleu cheese dressing, balsamic vinaigrette, and honey mustard dressing.

SHRIMP & GRITS STATION

Toppings include: shredded cheeses, scallions, bacon bits, and ham





APPETIZER MENUS

COLD APPETIZERS

ASSORTED CHEESE AND CRACKERS
FRESH FRUIT DISPLAY
GARDEN BRUSCHETTA ON GARLIC TOAST
ROASTED GARLIC HUMMUS WITH CHIPS,
CARROTS & CELERY

HOT APPETIZERS

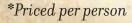
FRIED DILL PICKLES
FRIED MAC N CHEESE BITES
SHRIMP & GRITS
FRIED GREEN TOMATOES WITH COMEBACK SAUCE
TERIYAKI PINEAPPLE CHICKEN SKEWERS
CAJUN MEATBALLS
CATFISH BITES WITH REMOULADE
BUFFALO POPCORN SHRIMP
WINGS

CRISPY CHICKEN TENDERS
CHICKEN AND WAFFLE SKEWERS
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
PORK BELLY SLIDERS
BBS LIP SMACKIN' RIBS









BREAKFAST

6:30AM - 3PM

BREAKFAST

THE BASICS

Coffee and milk
Fresh squeezed orange juice
Assorted danish and pastries
Fresh doughnuts
Harvest fresh fruit salad
Assorted oatmeal
Assorted cereal

THE EARLY BIRD

Coffee and milk
Fresh squeezed orange juice
Assorted danish and pastries
Fresh doughnuts
Yogurt Parfait
Biscuits and gravy
French toast with maple syrup
Country sausage patties

THE BIG BREAKFAST

Coffee, milk, and fresh squeezed orange juice
Assorted danish, pastries, and doughnuts
Harvest fresh fruit salad
Assorted oatmeal and cereal
Biscuits and gravy
Country sausage patties
Crispy applewood smoked bacon
Scrambled cheese eggs
Hash browns with peppers and onions
Creamy grits

BRUNCH

THE BRUNCH BUFFET

Country scrambled eggs with cheese Regular scrambled eggs Bacon Country Sausage Patties Breakfast potatoes Waffles Biscuits and gravy Chicken fried chicken Roasted vegetables White cheddar mac'n cheese Tossed salad with ranch and Italian dressings Corn bread muffins Blueberry muffins Assorted bagels with cream cheese and butter Breakfast breads Danish Pecan rolls Pecan pie Peach cobbler Assorted tortes Coffee, milk, assorted juices

STATIONS

Only available for parties of 50 or more.

OMELET AND EGGS COOKED TO ORDER STATION

Ham, bacon, cheese, onions, red and green peppers, bay shrimp, mushrooms and sausage. Eggs: over easy, scrambled, sunny side up



