

ARRIVE
MEMPHIS

EVENTS

The starting point for exploring a city steeped in culture, history and music, ARRIVE Memphis is steps away from some of the destination's legendary historic sites, best Memphis-style BBQ and the downtown Memphis trolley, with easy access to Beale St. and more. ARRIVE Memphis is a 62-room boutique neighborhood hotel with thoughtfully designed, industrial-inspired guestrooms. Each room is outfitted with plush robes, Bellino Fine Linens, Grown Alchemist bath amenities, artwork by Memphis-born artist Michelle Fair, Apple TVs with live TV streaming apps, a Marshall Bluetooth speaker and a curated minibar of snacks and refreshments.

The guest experience begins with check-in next to Hustle & Dough, an all-day bakery and café offering fresh pastries, Mammoth Coffee espresso drinks, and a delicious cafe menu of toasts, grits bowls, sandwiches, and salads. By night, the same lobby lounge filled with couches and communal tables becomes Bar Hustle, serving great cocktails, beer, wine, and pizzas made with Hustle & Dough's signature Detroit-style crust. Just around the corner, is ARRIVE Memphis's private shuffleboard bar, available for private events and celebrations.

KEY FEATURES:

LOCATION: 477 S Main Street | Memphis, TN 38103 | In the heart of the Memphis Arts District

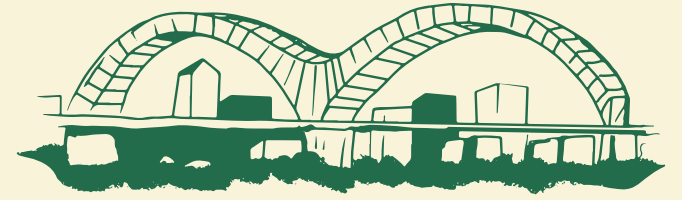
SPACES: Bar Hustle | Private Shuffleboard Bar | Meeting Room

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

For inquiries, please email lhudson@arrivehotels.com.
arrivehotels.com | [@arrivehotels](https://www.instagram.com/arrivehotels)

ARRIVE MEMPHIS

EVENT SPACES



BAR HUSTLE | PRIVATE SHUFFLEBOARD BAR | MEETING ROOM





2287 sq ft | Capacity: 36 seated + 6 at the bar

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

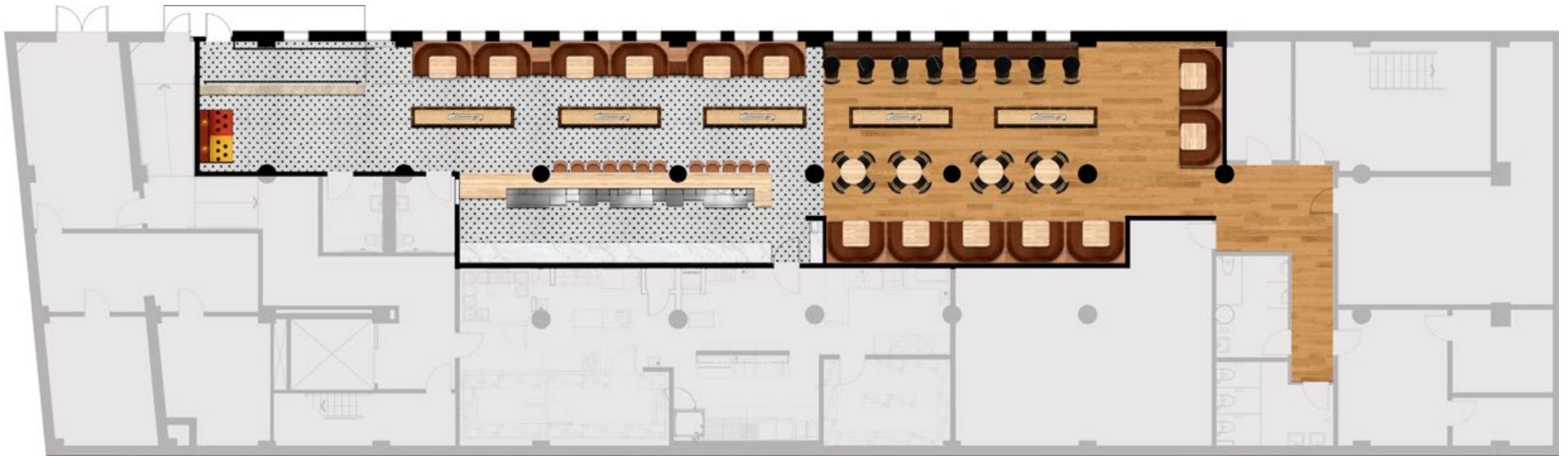
BAR HUSTLE



2287 sq ft | Capacity: 36 seated + 6 at the bar

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

BAR HUSTLE



2872 sq ft | Capacity: 90 seated + 12 at the bar / 120 standing

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

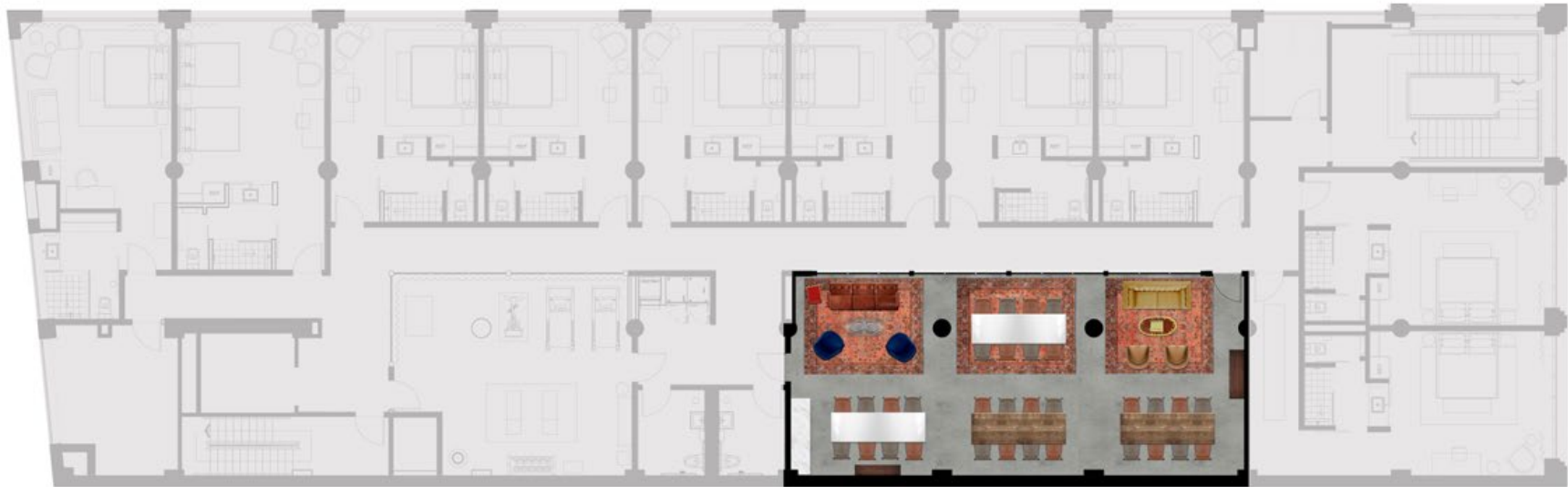
SHUFFLEBOARD BAR



2872 sq ft | Capacity: 90 seated + 12 at the bar / 120 standing

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

SHUFFLEBOARD BAR



980 sq ft | Capacity: 38 seated

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

MEETING ROOM



980 sq ft | Capacity: 38 seated

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

MEETING ROOM

FOOD & BEVERAGE



BREAKFAST STATIONS + A LA CARTE | SNACKS & BREAKS | LUNCH STATIONS + A LA CARTE
DINNER APPS + STATIONS + A LA CARTE | HOSTED BEVERAGE



BREAKFAST STATIONS

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

FILTERED WATER IS COMPLIMENTARY | MINIMUM OF 12 PEOPLE

FULL BREAKFAST

\$46 PER PERSON

- Scrambled Eggs **v** | **gf**
- Bacon **gf**
- Vegan Sausage **vg** | **gf**
- Toasted Milk Bread **v**
- House-milled Grits **v** | **gf**
- Fresh Fruit **vg** | **gf**
- Juice
- Coffee
- Tea

LIGHTER FARE

\$32 PER PERSON

- Fresh Fruit **vg** | **gf**
- Seasonal Scones **v**
- Yogurt & House Granola
- Juice
- Coffee
- Tea

All prices are subject applicable taxes.

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BREAKFAST A LA CARTE

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

MINIMUM OF 12 PEOPLE

BREAKFAST

Almond Butter Toast v 10
date-maple syrup, maldon

Avocado Toast v 12
country sourdough, chili-lemon butter,
fermented jalapeño, garlic pepitas

Classic French Toast v 11
country sourdough, Tahitian vanilla bean
custard, cultured butter, maple syrup,
whipped cream

Grits Bowl v | gf 11
house-milled grits, cultured butter,
date-maple syrup

Traditional Breakfast 16
two eggs, bacon, milk bread toast,
house milled grits

Croque Madame 14
caramelized cheese sauce, mortadella,
toasted milk bread, fried egg

Tamago Sando 11
milk bread, dashi-seasoned
rolled omelet, kewpie mayo,
fermented chili paste

BEVERAGES

Carafe of Drip Coffee 32

Bottled Juices 4 each

All prices are subject applicable taxes.

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 & Nuts vg	10
bagged chips, toasted nut mix, bottled water	
Bagels & Spreads v	15
toasted bagels, scallion cream cheese, smoked salmon cream cheese, cucumbers, red onions, jammy eggs	
Assortment of Cookies	30 per dozen

All prices are subject applicable taxes.

A

LUNCH STATIONS

v: vegetarian | **vg:** vegan | **p:** pescatarian
gf: gluten-free | **gf+:** gluten-free with crossover risk

ASSORTED SOFT DRINKS ARE COMPLIMENTARY | MINIMUM OF 12 PEOPLE

COLD LUNCH

\$41 PER PERSON

- **Brussels Salad**
shaved brussels, charred red cabbage, pecorino, cornbread crou
tons, pancetta, fried egg
- **Cucumber Salad** **v** | **gf**
green goddess, mint, cured yolk
- **Avocado Toast** **v**
country sourdough, chili-lemon butter, fermented jalapeno, garlic
pepitas
- **The H&D BLT**
toasted french bread, pancetta, jalapeno-tomato jam, pecorino,
dressed arugula, pesto aioli
- **Kettle Chips** **vg** | **gf**
- **Assortment of cookies**

HOT LUNCH

\$50 PER PERSON

- **Chopped Salad** **gf**
bacon, crispy onion, egg, blue cheese, tomato,
avocado, buttermilk herb dressing
- **Crispy Brussel Sprouts** **vg** | **gf+**
marcona almonds, sweet ginger soy
- **Roasted Mushroom Pizza**
white sauce, mushroom blend, truffle, taleggio
- **The H&D BLT**
toasted French bread, pancetta, jalapeno-tomato
jam, pecorino, dressed arugula, pesto aioli
- **Kettle Chips** **vg** | **gf**
house-seasoned
- **Flourless Chocolate Cake** **v** | **gf**
pistachio brittle, dulce de leche

All prices are subject applicable taxes.

A

LUNCH A LA CARTE

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

MINIMUM OF 12 PEOPLE

APPS

Croquettes v 10
potato, mornay, aioli

Burrata Crostini v 9
thyme, confit tomatoes

SALADS

Caesar 15
anchovy, parmesan breadcrumbs

Quinoa vg | gf 15
arugula, red onion, tomato, citrus vinaigrette

Chopped gf 16
bacon, crispy onion, egg, blue cheese, tomato, avocado, buttermilk herb dressing

MAINS

Seasonal Soup 8
served with house sourdough

Avocado Toast v 12
country sourdough, chili-lemon butter, fermented jalapeno, garlic pepitas

Fried Bologna Sandwich 16
griddled white bread, fried mortadella, pistachio-tarragon aioli, provolone, tomato, pickle

H&D BLT 16
toasted french bread, pancetta, jalapeño-tomato jam, pecorino, dressed arugula, pesto aioli

Pepperoni Pizza 18
red sauce, house cheese blend, pepperoni

SIDES

Kettle Chips vg | gf 5
house-seasoned

Fries vg | gf 6

DESSERT

Basque Cheesecake v 9
almond, H&D seasonal jam

Chocolate Chip Cookie 5
house-made
gf option available

All prices are subject applicable taxes.

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DINNER

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

PASSED APPS

20 PIECE MINIMUM PER ITEM

- **Croquettes v** 3
potato, mornay, aioli
- **Burger Sliders 5** 5
lettuce, red onion, tomato, special sauce
sub impossible for vegetarian
- **Fried Chicken Sliders** 5
deep fried thighs, espelette slaw,
H&D milk bread
- **Deviled Eggs v** 3
paprika, relish, mayonnaise
- **Stuffed Pepper v | gf** 3
goat cheese, crème fraiche,
peppadew peppers
- **Burrata Crostini v** 3
thyme, confit tomatoes
- **Olive Oil Cakes v** 4
orange, rosemary, house marmalade
- **Flourless Chocolate
Brownie Bites v | gf** 4
dulce de leche, pistachio brittle

BOARDS

PRICED PER PERSON | 12 PERSON MINIMUM

- **Meat** 12
sliced cured meats, grilled bread,
mustard, aioli, cornichons, pickled
mustard seeds, cultured butter
- **Cheese** 10
assorted cheeses, house marmalade,
honeycomb, grilled bread, fruits,
marcona almonds
- **Market Board** 10
fresh and prepared vegetables,
hummus, green goddess, romesco

STATIONS

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

- **Brussels Salad**
shaved brussels, charred red cabbage,
pecorino, cornbread croutons, pancetta
- **Squash Risotto v | gf**
almonds, sage, brown butter
- **Catfish and Grits p | gf**
house-milled grits, fried catfish
- **Haricot Verts v | gf**
butter, almonds
- **Roasted Potatoes vg | gf**
lemon, basil
- **Basque Cheesecake v**
almond, H&D seasonal jam

All prices are subject applicable taxes.

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DINNER A LA CARTE

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

MINIMUM OF 12 PEOPLE

APPS

Croquettes v 10
potato, mornay, aioli

Burrata Crostini v 9
thyme, confit tomatoes

SALADS

Caesar 15
anchovy, parmesan breadcrumbs

Brussels 15
shaved brussels, charred red cabbage,
pecorino, cornbread croutons,
pancetta

Chopped gf 16
bacon, crispy onion, egg, blue cheese,
tomato, avocado, buttermilk herb dressing

MAINS

Seasonal Soup 10
served with H&D sourdough

Salmon with Sorrel p | gf 29
roasted salmon, cream sauce, sorrel

Sausage Pizza 20
red sauce, housemade fennel
sausage, kale pesto, mozzarella,
spicy honey

Pepperoni Pizza 18
red sauce, house cheese blend,
pepperoni

Chicken Pot Pie 21
pulled chicken, vegetables,
puff pastry

Fried Chicken Sandwich 15
deep fried thighs, espelette slaw,
H&D milk bread

SIDES

French Fries Bravas gf 10
crispy fries, smoky salsa brava,
parmesan

Roasted Brussel Sprouts vg | gf 9
garlic pepitas, cinnamon

DESSERT

Basque Cheesecake v 9
almond, H&D seasonal jam

Flourless Chocolate Cake v | gf 8
pistachio brittle, dulce de leche

All prices are subject applicable taxes.

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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

All prices are subject applicable taxes.

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EVENTS PACKAGES

FOOD & BEVERAGE MINIMUMS FOR OUR EVENT SPACES

BAR HUSTLE

SUNDAY – THURSDAY: \$600 up to 3 hours

FRIDAY & SATURDAY: \$1,000 up to 3 hours

MEETING ROOM

7 DAYS A WEEK: \$500.00 daily rental + \$2,000 daily F&B minimum

SHUFFLEBOARD BAR

SUNDAY – THURSDAY: \$4,000 per day

FRIDAY & SATURDAY: \$6,000 per day

For inquiries, please email lhudson@arrivehotels.com.
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ARRIVE
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ROOM BLOCKS

Want to host your guests overnight? ARRIVE Memphis has 62 guest rooms steps away from our restaurants and meeting spaces. **Contact Litrica Hudson at lhudson@arrivehotels.com to learn more.**



ARRIVE

MEMPHIS

ARRIVEHOTELS.COM

477 S Main Street | Memphis, TN 38103

For inquiries, please email lhudson@arrivehotels.com

901.701.1576 | [@arrivehotels](#)

by PALISOCIETY