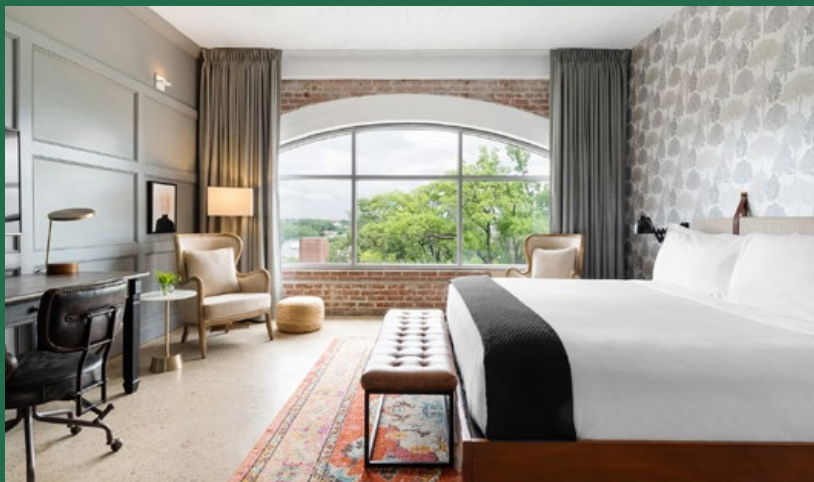




ARRIVE
MEMPHIS

PRIVATE EVENTS

Welcome to ARRIVE Memphis, a neighborhood hub in the heart of the South Main Arts District. This 62-room boutique hotel is the starting point for exploring a city built on history and music, just steps from downtown's historic sites and the downtown trolley, with easy access to Beale Street. It's the perfect setting for a wedding weekend, a company retreat, or a private dinner and cocktail reception with friends.

Our flexible event spaces include the lobby lounge, home to Hustle & Dough by day, serving specialty coffee, fresh pastries, and a cafe menu of breakfast favorites, salads, and sandwiches daily, and Bar Hustle by night, serving creative cocktails, local beer, and Detroit-style pizza. ARRIVE Memphis also features a dedicated meeting room, with boardroom-style seating for up to 38 and a TV for presentations. Both private and semi-private gatherings are welcome.

KEY FEATURES:

SPACES: Bar Hustle | Meeting Room

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



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

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

A

ARRIVE

MEMPHIS

BAR HUSTLE



MEETING ROOM



EVENT SPACES

BAR HUSTLE



Bar Hustle is our lobby cocktail bar, serving great cocktails, local beer, and Detroit-style pizza made with Hustle & Dough's own sourdough starter. The lobby lounge transforms easily into an intimate event space for groups looking to gather over drinks, from a seated dinner to a standing cocktail reception.

2287 sq ft | Capacity: 36 seated + 6 at the bar, 60 standing

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



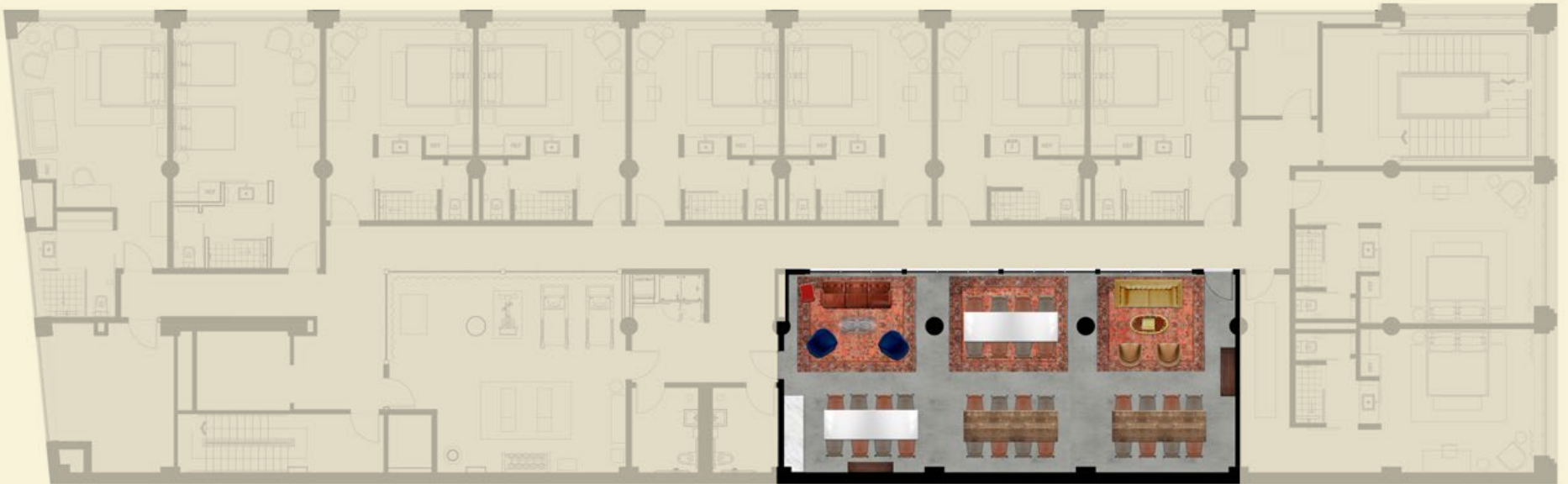


2287 sq ft | Capacity: 36 seated + 6 at the bar, 60 standing

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BAR HUSTLE

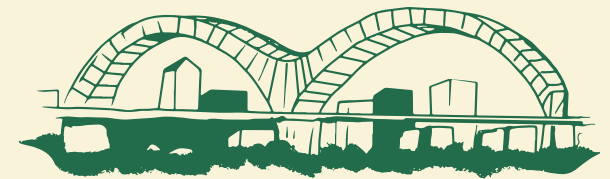
MEETING ROOM



Our dedicated meeting room seats up to 38 at long boardroom-style tables, with a smaller, more relaxed seating area and a TV for presentations, perfect for a corporate offsite, workshop, or team meeting in the heart of South Main.

980 sq ft | Capacity: 38 seated

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





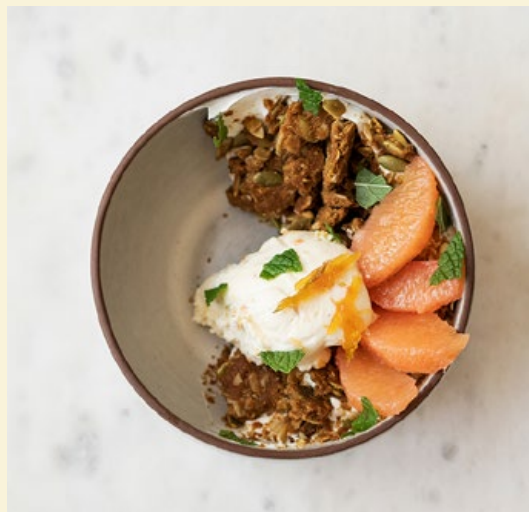
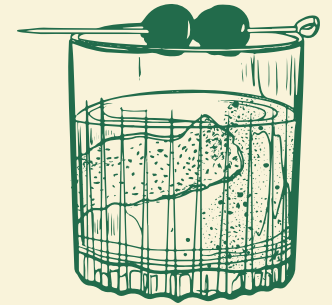
980 sq ft | Capacity: 38 seated

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 to applicable taxes.

A

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 to applicable taxes.

A

SNACKS & BREAKS

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

PRICED PER PERSON | MINIMUM OF 12 PEOPLE

Crudités 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 to 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 croutons, pancetta, fried egg
- **Cucumber Salad** **v | gf**
green goddess, mint, cured yolk
- **Avocado Toast** **v**
country sourdough, chili-lemon butter, fermented jalapeño, garlic pepitas
- **The H&D BLT**
toasted french bread, pancetta, jalapeño-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 Brussels 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, jalapeño-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 to 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 jalapeño,
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 to applicable taxes.

A

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
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 fraîche,
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
- **Haricots Verts v | gf**
butter, almonds
- **Roasted Potatoes vg | gf**
lemon, basil
- **Basque Cheesecake v**
almond, H&D seasonal jam

All prices are subject to applicable taxes.

A

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 Brussels 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 to applicable taxes.

A

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 to applicable taxes.

A

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 daily rental + \$2,000 daily F&B minimum

For inquiries, please email MemphisSales@arrivehotels.com.
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