



FLIGHT CLUB[®]

EVENTS

WHAT IS FLIGHT CLUB?

An upscale entertainment concept combining elevated food and beverage menus with dynamic tech-enabled Social Darts®. Flight Club is the perfect corporate event, team building, or happy hour activity for groups of any size.



WHAT TO EXPECT FROM AN EVENT WITH US



Customizable food and drink packages to elevate your group's experience.



Unlimited gameplay included with every event.



Private and semi-private spaces that can be tailored to your group's needs.



A personalized Flight Club Story so you can relive every moment of your event.

CLASSIC FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$45 | 3 HOURS FOR \$65

SMALL PLATES <i>CHOOSE 2</i>	FLATBREADS <i>CHOOSE 2</i>	SHAREABLES <i>CHOOSE 2</i>
RICOTTA DIP <i>v</i> Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	FOUR CHEESE <i>v</i> Mozzarella, Provolone, Parmesan, Romano	BUFFALO CHICKEN SLIDERS Arugula, Carrot & Celery Curls, Ranch
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions	BBQ CHICKEN Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce	BEEF SLIDERS* Gouda, Flight Club Sauce, Lettuce
BRUSSELS SPROUTS <i>VE GS</i> Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce	PEAR & GORGONZOLA Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey Drizzle	GRILLED CHICKEN SLIDERS Arugula, Tomato, Red Pepper Aioli
EDAMAME <i>VE GS</i> Thai Lime Sauce	<i>Vegan and Gluten-Sensitive Options Available</i>	MINI BARBACOA TACOS <i>GS</i> Chipotle, Onions, Cilantro Crema
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley		MINI AL PASTOR TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa
CLASSIC FRIES <i>VE</i> Sea Salt		MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde
MEATBALLS Ground Beef & Pork, Tomato Sauce		CAESAR SALAD Romaine, Parmesan, Garlic Croutons, Creamy Caesar

ELITE FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$65 | 3 HOURS FOR \$95

SMALL PLATES <i>CHOOSE 3</i>	FLATBREADS <i>CHOOSE 3</i>	SHAREABLES <i>CHOOSE 3</i>	DESSERTS <i>CHOOSE 1</i>
LOBSTER ELOTE DIP Grilled Street Corn, Jalapeños, Cotija, Cilantro, Lime, Mayo, Tajin Tortilla Chips	FOUR CHEESE <i>v</i> Mozzarella, Provolone, Parmesan, Romano	BUFFALO CHICKEN SLIDERS Arugula, Carrot & Celery Curls, Ranch	PROFITEROLES <i>v</i> Cream Puffs served with Raspberry & Chocolate Dipping Sauces
RICOTTA DIP <i>v</i> Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	BBQ CHICKEN Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce	BEEF SLIDERS* Gouda, Flight Club Sauce, Lettuce	APPLE TURNOVERS <i>v</i> Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions	PEAR & GORGONZOLA Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey	GRILLED CHICKEN SLIDERS Arugula, Tomato, Red Pepper Aioli	MINI POKÉ TACOS* Wakame, Gochujang Aioli, Wasabi Peas
BRUSSELS SPROUTS <i>VE GS</i> Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce	PEPPERONI & SAUSAGE Pepperoni, Sweet Italian Sausage, Hot Honey Drizzle	MINI BARBACOA TACOS <i>GS</i> Chipotle, Onions, Cilantro Crema	MINI BARBACOA TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa
EDAMAME <i>VE GS</i> Thai Lime Sauce	BURRATA <i>v</i> Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Olive Oil, Balsamic Reduction	MINI AL PASTOR TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa	MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde
RAINBOW CAULIFLOWER <i>VE</i> Baked Tricolor Cauliflower & Carrots, Breadcrumbs, Tahini Dipping Sauce	<i>Vegan and Gluten-Sensitive Options Available</i>	CHICKEN SKEWERS Mango Chutney, Spiced Yogurt	CHICKEN SKEWERS Mango Chutney, Spiced Yogurt
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley		STEAK SKEWERS* Chimichurri, Lemon Oil, Green Onion	STEAK SKEWERS* Chimichurri, Lemon Oil, Green Onion
CLASSIC FRIES <i>VE</i> Sea Salt		CAESAR SALAD Romaine, Parmesan, Garlic Croutons, Creamy Caesar	CAESAR SALAD Romaine, Parmesan, Garlic Croutons, Creamy Caesar
MEATBALLS Ground Beef & Pork, Tomato Sauce			



BUTCHER PLATTER

ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD	65	CRAB CAKE BITES	50
Variety of Meats, Cheeses, Sweet and Savory Bites		Crab Meat, Red Pepper, Roasted Red Pepper Puree, Filo Cup, Lemon Zest	
BUTCHER PLATTER*	115	SQUASH & SAGE TARTS <i>v</i>	40
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette		Butternut Squash Purée, Caramelized Onions, Chive Crème Fraîche, Crispy Sage, Filo Cup	
MEZZE PLATTER <i>v</i>	80	LOBSTER ROLLS	100
Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread		Lobster Meat Served Chilled, Toasted Bun	
ARANCINI <i>VE</i>	40	DESSERT TOWER <i>v</i>	45
Wild Mushroom Risotto, Vegan Cheese, Arrabbiata Sauce, Basil		3-Tiered Assortment of Fresh Baked Confections	
SHRIMP COCKTAIL <i>GS</i>	40		



LOBSTER ELOTE DIP

BEVERAGE OPTIONS

DRINK PACKAGES (PER PERSON)

Unless otherwise stated, does not include classic cocktails, shots, martinis, neats, up, or doubles.

DOMESTIC

Unlimited craft & domestic beer, premium wine, seltzers, soda	
2 hours	35
3 hours	49

CALL

Unlimited call liquor, craft & domestic beer, premium wine, seltzers, soda	
2 hours	45
3 hours	62

PREMIUM

Unlimited premium liquor, classic & signature cocktails, craft & domestic beer, premium wine, seltzers, soda	
2 hours	60
3 hours	83

Choose up to 2 Signature Cocktails:
Snapdragon
Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit

Oaxacan Seaglass
House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger

Bee Sting
Bulleit Bourbon, Hot Honey, Lemon, Apricot

HOSTED BAR

Beverages available for purchase at standard menu prices. Hosted bars must be paid on one tab.

DRINK TICKETS (PER DRINK)

Beer, Wine, Seltzer	12
Call Liquor	16
Premium Liquor	18

BEER & SELTZER BUCKETS

<i>Assortment of 10</i>	
Domestic Beers	65
Craft Beers	75
Premium Craft Beers	85
Seltzers	80

BEVERAGE UPGRADES (PER DRINK)

Sage & Stone Sour	17
<i>Roku Gin, Apricot, Sage, Lemon, Lime, Egg White</i>	
Welcome Prosecco Toast	14
Custom Cocktail Topper	2
<i>Available only on the Sage & Stone Sour</i>	



MAKE IT YOUR OWN WITH **CUSTOM UPGRADES**

Transform your special event into a one-of-a-kind celebration with our custom upgrade options. From personalized branded accents to dynamic Games Hosts, we provide everything you need to captivate your guests and leave a lasting impression.

Please inquire with our sales team to learn more.



GAMES HOST



BRANDED LOGO DRINK TOPPER



CUSTOM BRANDING



THE BAR



THE HARBOR ROOM



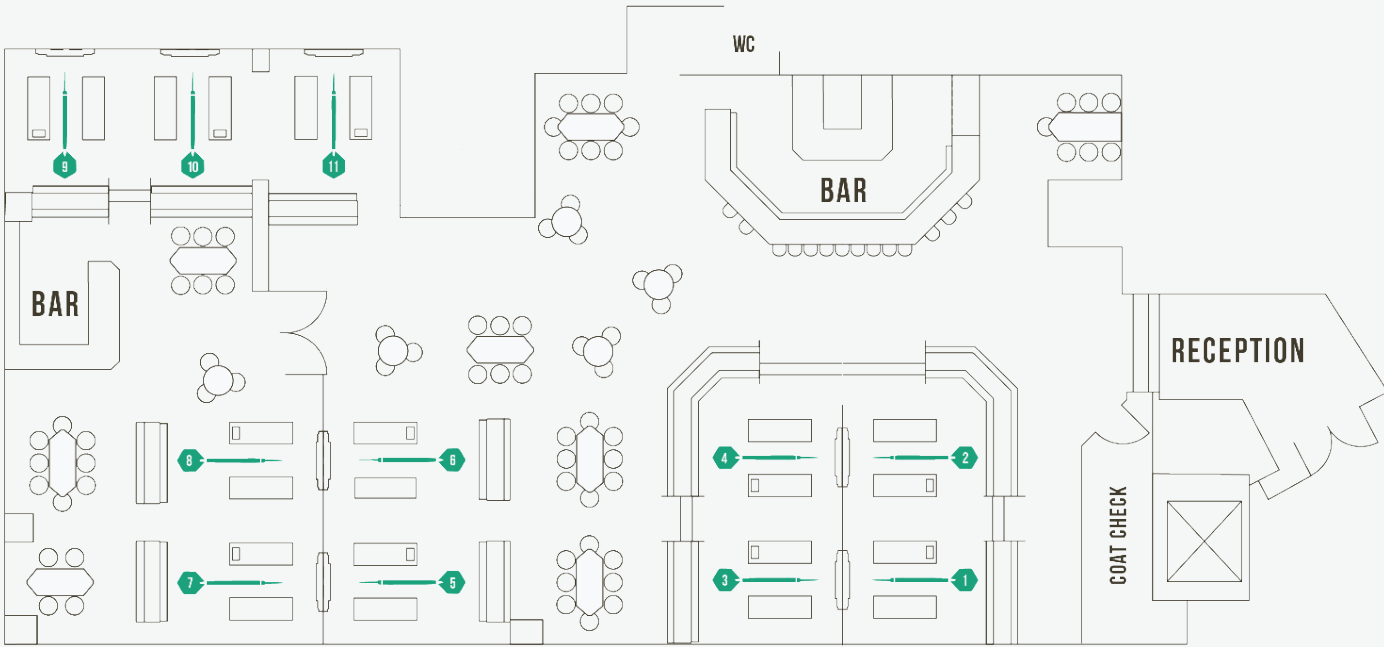
MAIN SPACE



MAIN SPACE

VENUE LAYOUT

CAPACITY: 300 GUESTS | PRIVATE ROOMS: 1 | BARS: 2



WHAT IS AN “OCHE”?

Pronounced “Hockey” without the “H”, an Oche is your playing area.

SEATTLE, WA
Coming Soon

BOSTON, MA

NEW YORK, NY
Coming Soon

PHILADELPHIA, PA

WASHINGTON, D.C.

CHICAGO, IL

CINCINNATI, OH
Coming Soon

ST. LOUIS, MO

DENVER, CO

LAS VEGAS, NV

ATLANTA, GA

DALLAS, TX
Coming Soon

HOUSTON, TX

OUR VENUES



MINI POKÉ TACOS



PRESENTED BY
STATE OF PLAY
HOSPITALITY