



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 \$40 | 3 HOURS FOR \$60

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 \$60 | 3 HOURS FOR \$90

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 CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde
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	CHICKEN SKEWERS Mango Chutney, Spiced Yogurt
RAINBOW CAULIFLOWER <i>VE</i> Baked Tricolor Cauliflower & Carrots, Breadcrumbs, Tahini Dipping Sauce	<i>Vegan and Gluten-Sensitive Options Available</i>	MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde	STEAK SKEWERS* Chimichurri, Lemon Oil, Green Onion
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley		CHICKEN SKEWERS Mango Chutney, Spiced Yogurt	CAESAR SALAD Romaine, Parmesan, Garlic Croutons, Creamy Caesar
CLASSIC FRIES <i>VE</i> Sea Salt			
MEATBALLS Ground Beef & Pork, Tomato Sauce			



ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD	60	CRAB CAKE BITES	45
Variety of Meats, Cheeses, Sweet and Savory Bites		Crab Meat, Red Pepper, Roasted Red Pepper Puree, Filo Cup, Lemon Zest	
BUTCHER PLATTER*	110	SQUASH & SAGE TARTS <i>v</i>	35
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>	75	LOBSTER ROLLS	95
Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread		Lobster Meat Served Chilled, Toasted Bun	
ARANCINI <i>VE</i>	35	DESSERT TOWER <i>v</i>	40
Wild Mushroom Risotto, Vegan Cheese, Arrabbiata Sauce, Basil		3-Tiered Assortment of Fresh Baked Confections	
SHRIMP COCKTAIL <i>GS</i>	35		



GS GLUTEN SENSITIVE** *v* VEGETARIAN *VE* VEGAN

Prices listed are per person unless otherwise noted and do not include sales tax or admin fees

Future prices and menu options may vary

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Gluten Sensitive: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

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	30
3 hours	42

CALL

Unlimited call liquor, craft & domestic beer, premium wine, seltzers, soda	
2 hours	40
3 hours	56

PREMIUM

Unlimited premium liquor, classic & signature cocktails, craft & domestic beer, premium wine, seltzers, soda	
2 hours	55
3 hours	76

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	11
Call Liquor	14
Premium Liquor	17

BEER & SELTZER BUCKETS

Assortment of 10

Domestic Beers	65
Craft Beers	75
Premium Craft Beers	80
Seltzers	80

BEVERAGE UPGRADES (PER DRINK)

Sage & Stone Sour	16
<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 MAIN SPACE



THE TOURNAMENT ROOM



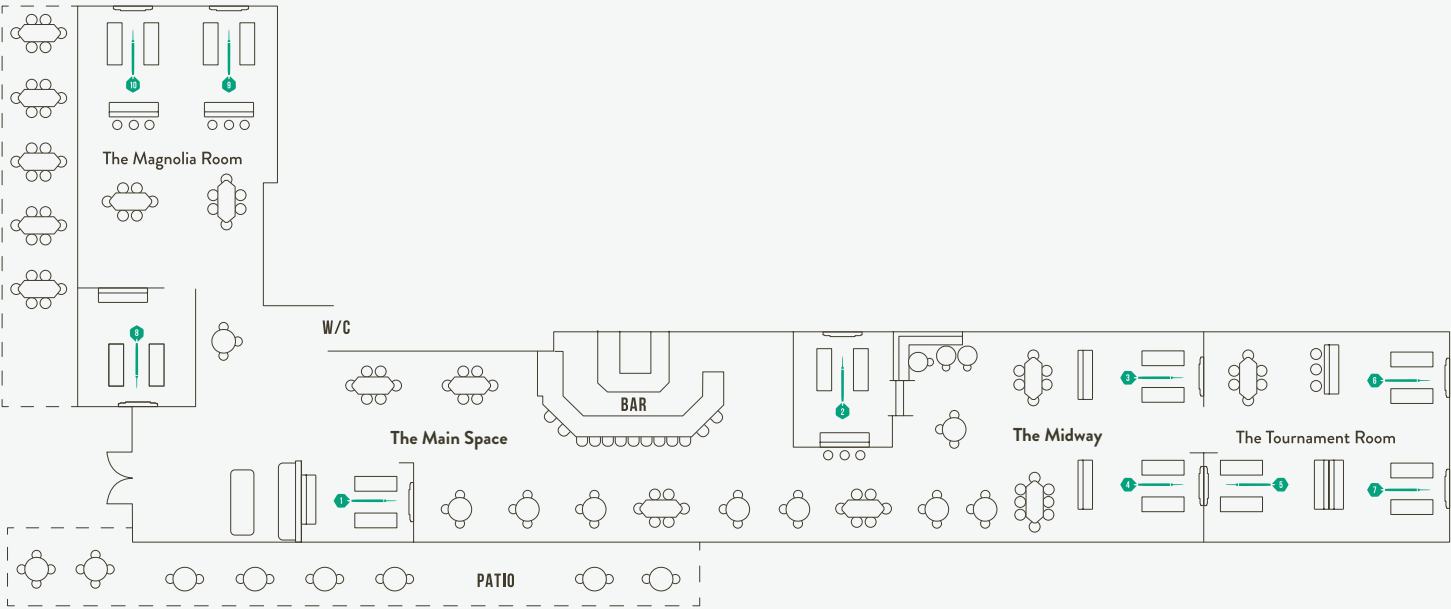
THE MAGNOLIA ROOM



THE MIDWAY

VENUE LAYOUT

CAPACITY: 400 GUESTS | PRIVATE ROOMS: 2 | BARS: 1



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