



# FLIGHT CLUB®

EVENTS

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# WHAT IS **FLIGHT CLUB?**

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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



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



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



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



Unlimited gameplay included with every event.

# CLASSIC FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$40 | 3 HOURS FOR \$60

## SMALL PLATES CHOOSE 2

RICOTTA DIP **V**  
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette

GUACAMOLE **VE**  
Jalapeños, Tomatoes, Onions

BRUSSELS SPROUTS **VEGS**  
Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce

EDAMAME **VE GS**  
Thai Lime Sauce

TRUFFLE PARMESAN FRIES **V**  
Truffle, Parmesan, Parsley

CLASSIC FRIES **VE**  
Sea Salt

MEATBALLS  
Ground Beef & Pork, Tomato Sauce

## FLATBREADS CHOOSE 2

FOUR CHEESE **V**  
Mozzarella, Provolone, Parmesan, Romano

BBQ CHICKEN  
Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce

PEAR & GORGONZOLA  
Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey Drizzle

Vegan and Gluten-Sensitive Options Available

## SHAREABLES CHOOSE 2

BUFFALO CHICKEN SLIDERS  
Arugula, Carrot & Celery Curls, Ranch

BEEF SLIDERS\*  
Gouda, Flight Club Sauce, Lettuce

GRILLED CHICKEN SLIDERS  
Arugula, Tomato, Red Pepper Aioli

MINI BARBACOA TACOS **GS**  
Chipotle, Onions, Cilantro Crema

MINI AL PASTOR TACOS **GS**  
Slow Roasted Pork, Pineapple Salsa

MINI CUBAN TACOS **VE GS**  
Roasted Veggies, Beans, Salsa Verde

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 CHOOSE 3

LOBSTER ELOTE DIP  
Grilled Street Corn, Jalapeños, Cotija, Cilantro, Lime, Mayo, Tajin Tortilla Chips

RICOTTA DIP **V**  
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette

GUACAMOLE **VE**  
Jalapeños, Tomatoes, Onions

BRUSSELS SPROUTS **VEGS**  
Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce

EDAMAME **VE GS**  
Thai Lime Sauce

TRUFFLE PARMESAN FRIES **V**  
Truffle, Parmesan, Parsley

CLASSIC FRIES **VE**  
Sea Salt

MEATBALLS  
Ground Beef & Pork, Tomato Sauce

## FLATBREADS CHOOSE 3

FOUR CHEESE **V**  
Mozzarella, Provolone, Parmesan, Romano

BBQ CHICKEN  
Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce

GRILLED CHICKEN SLIDERS  
Arugula, Tomato, Red Pepper Aioli

MINI POKÉ TACOS\*  
Wakame, Gochujang Aioli, Wasabi Peas

MINI BARBACOA TACOS **GS**  
Chipotle, Onions, Cilantro Crema

MINI AL PASTOR TACOS **GS**  
Slow Roasted Pork, Pineapple Salsa

MINI CUBAN TACOS **VE GS**  
Roasted Veggies, Beans, Salsa Verde

CHICKEN SKEWERS  
Mango Chutney, Spiced Yogurt

STEAK SKEWERS\*  
Chimichurri, Lemon Oil, Green Onion

CAESAR SALAD  
Romaine, Parmesan, Garlic Croutons, Creamy Caesar

## SHAREABLES CHOOSE 3

BUFFALO CHICKEN SLIDERS  
Arugula, Carrot & Celery Curls, Ranch

BEEF SLIDERS\*  
Gouda, Flight Club Sauce, Lettuce

APPLE TURNOVERS **V**  
Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar

COTTON CANDY **VE GS**  
Rotating Selection of Flavors

## DESSERTS CHOOSE 1

PROFITEROLES **V**  
Cream Puffs served with Raspberry & Chocolate Dipping Sauces

MINI POKÉ TACOS\*  
Wakame, Gochujang Aioli, Wasabi Peas

MINI BARBACOA TACOS **GS**  
Chipotle, Onions, Cilantro Crema

MINI AL PASTOR TACOS **GS**  
Slow Roasted Pork, Pineapple Salsa

MINI CUBAN TACOS **VE GS**  
Roasted Veggies, Beans, Salsa Verde

CHICKEN SKEWERS  
Mango Chutney, Spiced Yogurt

STEAK SKEWERS\*  
Chimichurri, Lemon Oil, Green Onion

CAESAR SALAD  
Romaine, Parmesan, Garlic Croutons, Creamy Caesar

## ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD ..... 60

Variety of Meats, Cheeses, Sweet and Savory Bites

BUTCHER PLATTER\* ..... 110

Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette

MEZZE PLATTER **V** ..... 75

Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread

ARANCINI **VE** ..... 35

Wild Mushroom Risotto, Vegan Cheese, Arrabbiata Sauce, Basil

SHRIMP COCKTAIL **GS** ..... 35

CRAB CAKE BITES ..... 45

Crab Meat, Red Pepper, Roasted Red Pepper Puree, Filo Cup, Lemon Zest

SQUASH & SAGE TARTS **V** ..... 35

Butternut Squash Purée, Caramelized Onions, Chive Crème Fraîche, Crispy Sage, Filo Cup

LOBSTER ROLLS ..... 95

Lobster Meat Served Chilled, Toasted Bun

DESSERT TOWER **V** ..... 40

3-Tiered Assortment of Fresh Baked Confections



# 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

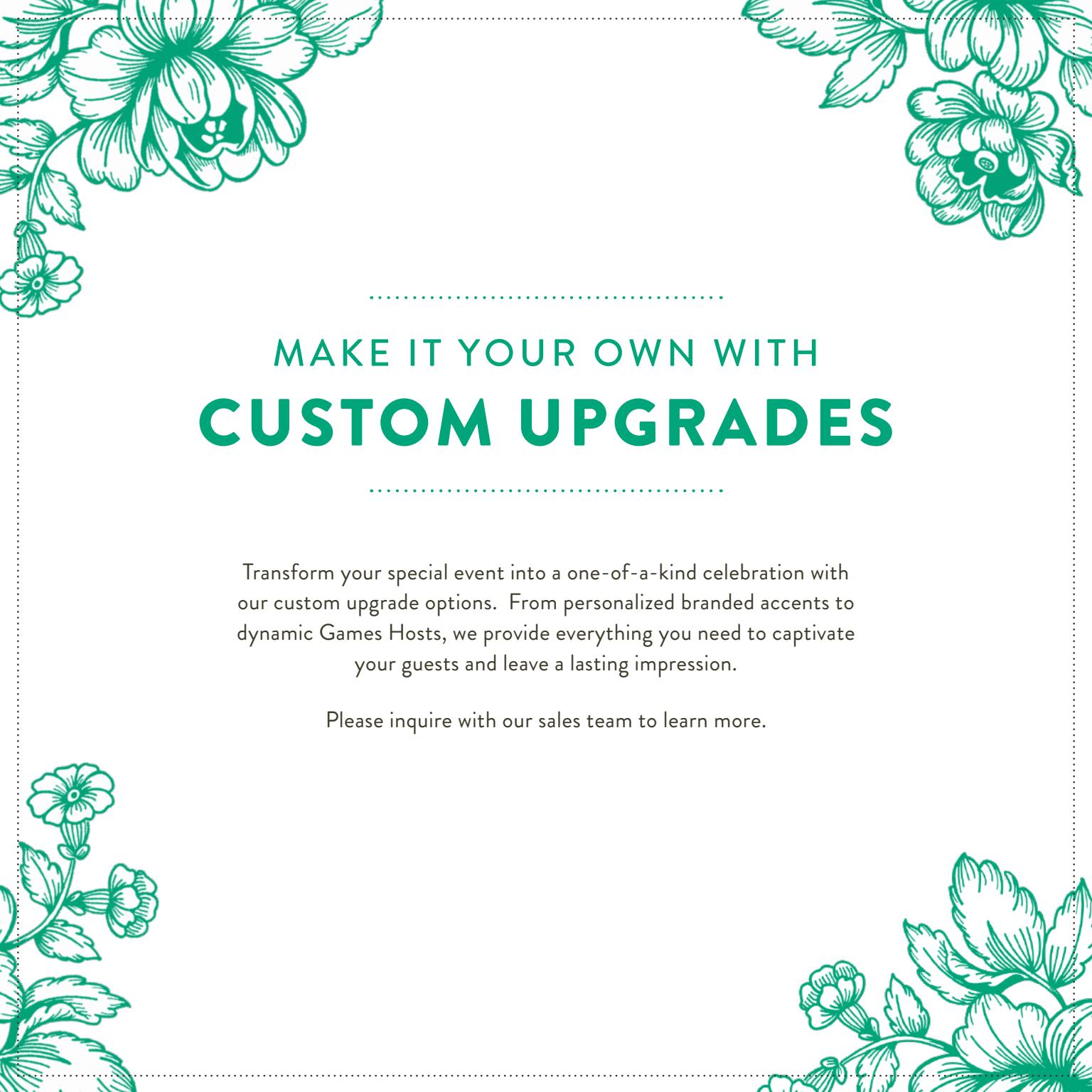
<i>Assortment of 10</i>	
Domestic Beers .....	65
Craft Beers .....	75
Premium Craft Beers .....	80
Seltzers .....	80

## BEVERAGE UPGRADES (PER DRINK)

Sage & Stone Sour .....	16
Roku Gin, Apricot, Sage, Lemon, Lime, Egg White .....	14
Welcome Prosecco Toast .....	14
Custom Cocktail Topper .....	2

*Available only on the Sage & Stone Sour*

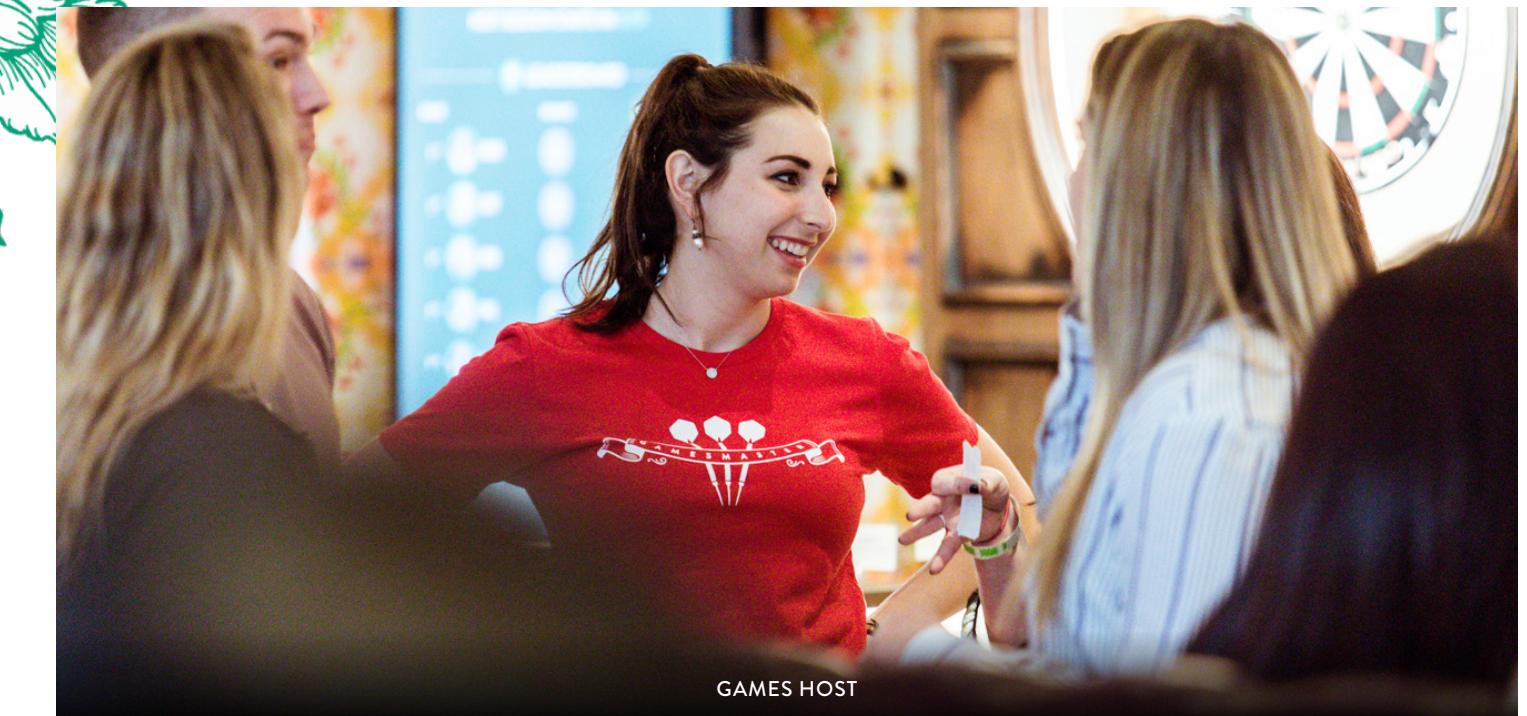




## MAKE IT YOUR OWN WITH CUSTOM UPGRADES

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.





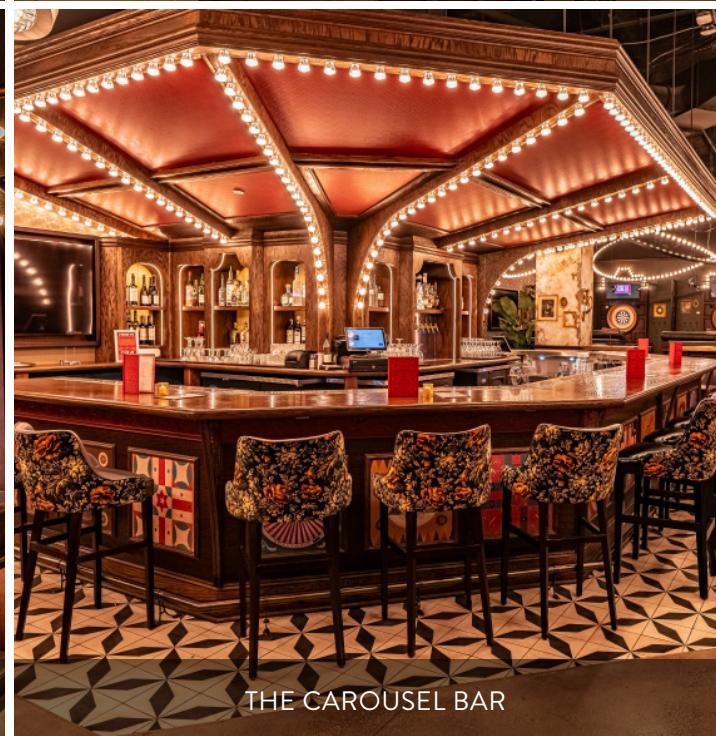
THE MAIN ROOM



THE CABINET ROOM



THE LIBERTY ROOM

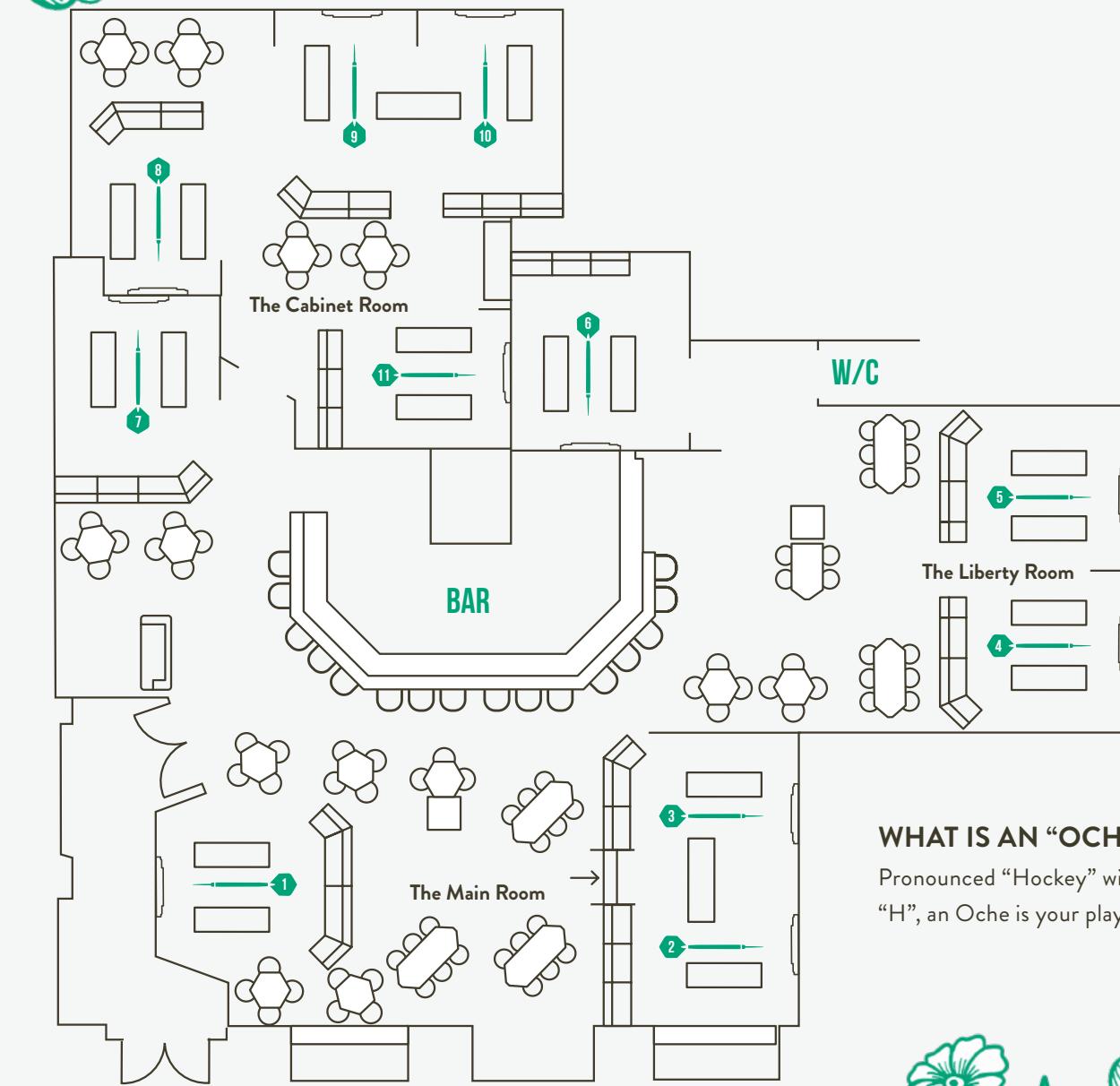


THE CAROUSEL BAR



# VENUE LAYOUT

CAPACITY: 255 GUESTS | PRIVATE ROOMS: 2 | BARS: 1

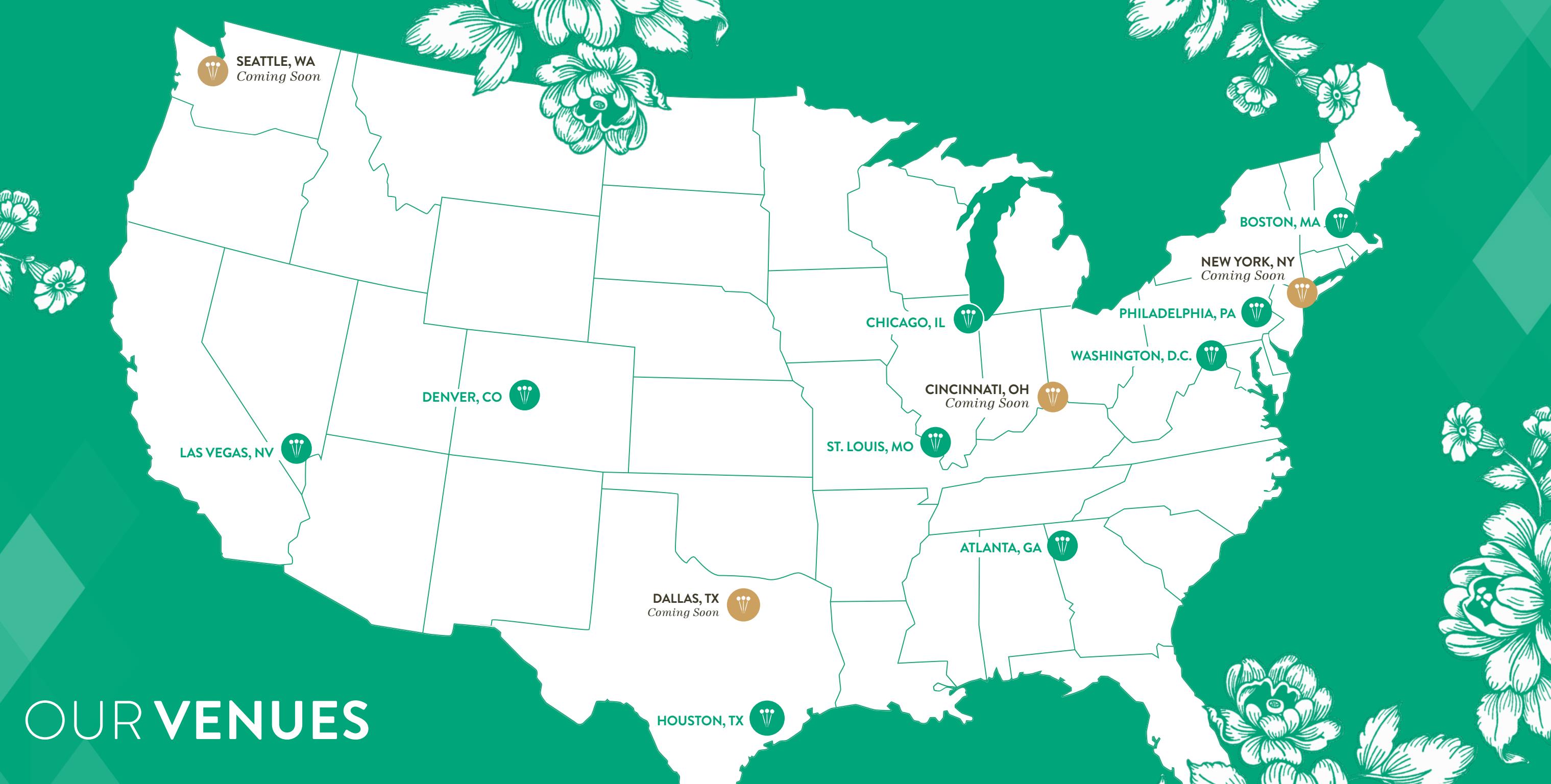


## WHAT IS AN "OCHE"?

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



# OUR VENUES





MINI POKÉ TACOS

