



HOLIDAY *in the* HIGHLANDS

— *Events* —



FLIGHT CLUB®

Holiday in the **HIGHLANDS**

This holiday season, Flight Club is inspired by the warmth, charm, and timeless hospitality of the Scottish Highlands. Rich tartans, evergreen accents, festive cocktails, and chef-crafted holiday dishes transform every venue into a cozy winter retreat designed for unforgettable gatherings.

As an upscale entertainment destination featuring festive food and drinks alongside our tech-enabled Social Darts®, Flight Club is the perfect setting for office holiday parties, year-end celebrations, client appreciation events, and festive gatherings of any size.



WHAT TO EXPECT WITH A HOLIDAY EVENT



Enhance your event with a Games Host and/or customized branding.



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.

STIRLING PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$41 | 3 HOURS FOR \$62

SMALL PLATES *CHOOSE 2*

TRUFFLE WILD MUSHROOM DIP *V*
Wild Mushrooms, Truffle Cream, Gruyere, Parmesan, Toasted Baguette

GUACAMOLE *VE*
Jalapeños, Tomatoes, Onions, Tortilla Chips

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

EDAMAME *VEGS*
Thai Lime Sauce

TRUFFLE PARMESAN FRIES *V*
Truffle, Parmesan, Parsley

CLASSIC FRIES *VE*
Sea Salt

MEATBALLS
Ground Beef & Pork, Marinara Sauce, Parmesan

FLATBREADS *CHOOSE 2*

FOUR CHEESE *V*
Mozzarella, Provolone, Parmesan, Reggiano, Romano, Tomato Sauce, Basil

BBQ CHICKEN
Smoked Chicken, Cheddar, Mozzarella, Provolone, BBQ Sauce, Pickled Red Onion, Cilantro

ROASTED SQUASH *V*
Ricotta, Caramelized Onions, Candied Pecans, Sage

Vegan & Gluten-Sensitive Options Available

SHAREABLES *CHOOSE 2*

HOLIDAY TURKEY SLIDERS
Roasted Turkey, Brie, Arugula, Sage Aioli

BUFFALO CHICKEN SLIDERS
Carrot & Celery Curls, Arugula, Ranch

BEEF SLIDERS*
Fontina Cheese, Butter Lettuce, Flight Club Sauce, Brioche Bun

CITRUS GRILLED CHICKEN SLIDERS
Curtido Cabbage Slaw, Lime Crema, Salsa de Semilla

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

MINI DUCK TACOS
Peking Style, Cucumber Slaw, Scallions, Sesame Seeds, Hoisin Glaze

MINI CUBAN TACOS *VEGS*
Roasted Veggies, Black Beans, Salsa Verde

CAESAR SALAD
Romaine, Garlic Croutons, Parmesan, Creamy Caesar

BALMORAL ELITE PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$63 | 3 HOURS FOR \$95

SMALL PLATES *CHOOSE 3*

TRUFFLE WILD MUSHROOM DIP *V*
Wild Mushrooms, Truffle Cream, Gruyere, Parmesan, Toasted Baguette

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

GUACAMOLE *VE*
Jalapeños, Tomatoes, Onions, Tortilla Chips

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

EDAMAME *VEGS*
Thai Lime Sauce

TRUFFLE PARMESAN FRIES *V*
Truffle, Parmesan, Parsley

CLASSIC FRIES *VE*
Sea Salt

MEATBALLS
Ground Beef & Pork, Marinara Sauce, Parmesan

SMOKED SALMON BLINI*
Smoked Salmon, Dill Crème Fraîche, Pickled Onion

FLATBREADS *CHOOSE 3*

FOUR CHEESE *V*
Mozzarella, Provolone, Parmesan, Reggiano, Romano, Tomato Sauce, Basil

BBQ CHICKEN
Smoked Chicken, Cheddar, Mozzarella, Provolone, BBQ Sauce, Pickled Red Onion, Cilantro

ROASTED SQUASH *V*
Ricotta, Caramelized Onions, Candied Pecans, Sage

PEPPERONI & SAUSAGE
Mozzarella, Provolone, Tomato Sauce, Hot Honey Drizzle, Basil

BURRATA *V*
Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction

Vegan & Gluten-Sensitive Options Available

SHAREABLES *CHOOSE 3*

HOLIDAY TURKEY SLIDERS
Roasted Turkey, Brie, Arugula, Sage Aioli

BUFFALO CHICKEN SLIDERS
Carrot & Celery Curls, Arugula, Ranch

CITRUS GRILLED CHICKEN SLIDERS
Curtido Cabbage Slaw, Lime Crema, Salsa de Semilla

BEEF SLIDERS*
Fontina Cheese, Butter Lettuce, Flight Club Sauce, Brioche Bun

PIRI PIRI CHICKEN SKEWERS
Charred Corn Purée, Crispy Shallots, Sweet Pepper Chutney

HIGHLAND STEAK SKEWERS*
Au Poivre Sauce, Shallots, Herb Butter

SALMON SKEWERS*
Honey Mustard Glazed Salmon, Apple Jicama Slaw, Avocado Cream Sauce

MINI POKÉ TACOS*
Wakame, Gochujang Aioli, Wasabi Peas

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

MINI DUCK TACOS
Peking Style, Cucumber Slaw, Scallions, Sesame Seeds, Hoisin Glaze

MINI CUBAN TACOS *VEGS*
Roasted Veggies, Black Beans, Salsa Verde

CAESAR SALAD
Romaine, Garlic Croutons, Parmesan, Creamy Caesar

DESSERT *CHOOSE 1*

APPLE TURNOVERS *V*
Warm Spiced Apple, Cinnamon Sugar, Raspberry & Chocolate Dipping Sauce

MINI PECAN PIES *V*
Brown Sugar Custard, Toasted Pecans



VENISON SLIDERS

ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD..... **60**
Wild Boar Salami, Honey Glazed Ham, Stout Infused Cheddar, Goat Cheese, Blue Cheese, Blackberry Jam, Stone Ground Mustard, Grilled Crostini, Spiced Nuts

BUTCHER PLATTER*..... **121**
Highland Steak Skewers, Chicken Skewers, Meatballs in Gravy, Venison Sausage Roll, Blackberry Mustard, Crostini

VEGETARIAN PLATTER *V*..... **84**
Red Pepper Hummus, Carrots, Cucumber, Stout Cheddar, Pea & Lentil Fritters, Pita Bread, Marinated Artichoke, Olives, Roasted Red Pepper, Tahini Sauce, Tzatziki

LAMB LOLLIPOPS*..... **79**
Juniper Pepper Seasoning, Whiskey Reduction, Crispy Potatoes, Minted Pea Purée

SHRIMP COCKTAIL *GS*..... **40**
VENISON SLIDERS*..... **55**
Blackberry Mustard, Roasted Tomato, Butter Lettuce

SEAFOOD TOWER*..... **155**
Lobster, Shrimp, Oysters, Crab Salad
Add Caviar +110

LOBSTER ROLLS..... **95**
Fresh Lobster Meat, Served Chilled, Toasted Bun

TOFU SHEPHERD’S PIE *VE*..... **49**
Tofu, Carrots, Peas, Vegetable Gravy, Mashed Potato

HOLIDAY DESSERT TOWER *V*..... **58**
Peppermint Bark, Mini Pecan Pies, Apple Turnovers, Peppermint Truffles, Cannolis



SMOKED SALMON BLINI

GS GLUTEN-SENSITIVE** *V* VEGETARIAN *VE* VEGAN

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

Prices and menu options are subject to change.

* 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.

COCKTAIL & BAR PACKAGES

DRINK PACKAGES (PER PERSON)

BEER, WINE, SELTZERS	
Unlimited craft & domestic beer, premium wine, seltzers, soda	
2 hours	31
3 hours	43

CALL LIQUOR, BEER, WINE	
Unlimited call liquor, craft & domestic beer, premium wine, seltzers, soda	
2 hours	41
3 hours	58

PREMIUM LIQUOR, BEER, WINE	
Unlimited premium liquor, classic cocktails, craft & domestic beer, premium wine, seltzers, soda	
2 hours	57
3 hours	78

- Choose up to 2 Signature Cocktails:*
- Snapdragon
Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit
- Bramble Spritz
Prosecco, St. Germain, Blackberry, Lemon, Soda
- Cranberry Mistletoe Margarita
Tres Generaciones Blanco Tequila, Cointreau, Cranberry, Lime, Cinnamon

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

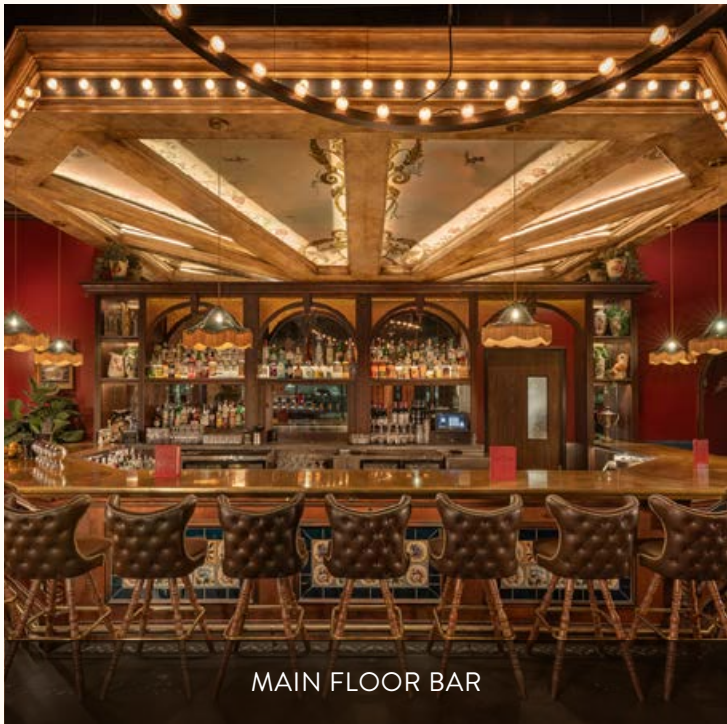
BEER & SELTZER BUCKETS

<i>Assortment of 10</i>	
Domestic Beers	70
Craft Beers.....	75
Premium Craft Beers.....	80
Seltzers	85

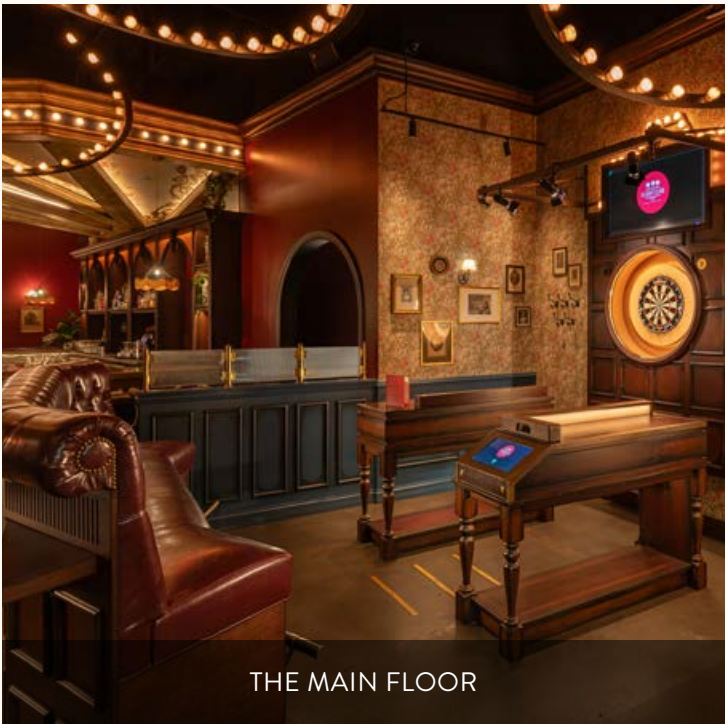
BEVERAGE UPGRADES (PER DRINK)

Scottish Hearth.....	17
<i>Glenfiddich Scotch, Apple Brandy, Cinnamon, Dark Cherry, Walnut Bitters</i>	
Ginger Orange Sour.....	16
<i>Haku Vodka, Orange, Ginger, Egg White</i>	
Welcome Prosecco Toast	14
Custom Cocktail Topper.....	2
<i>Available on the Ginger Orange Sour</i>	





MAIN FLOOR BAR



THE MAIN FLOOR



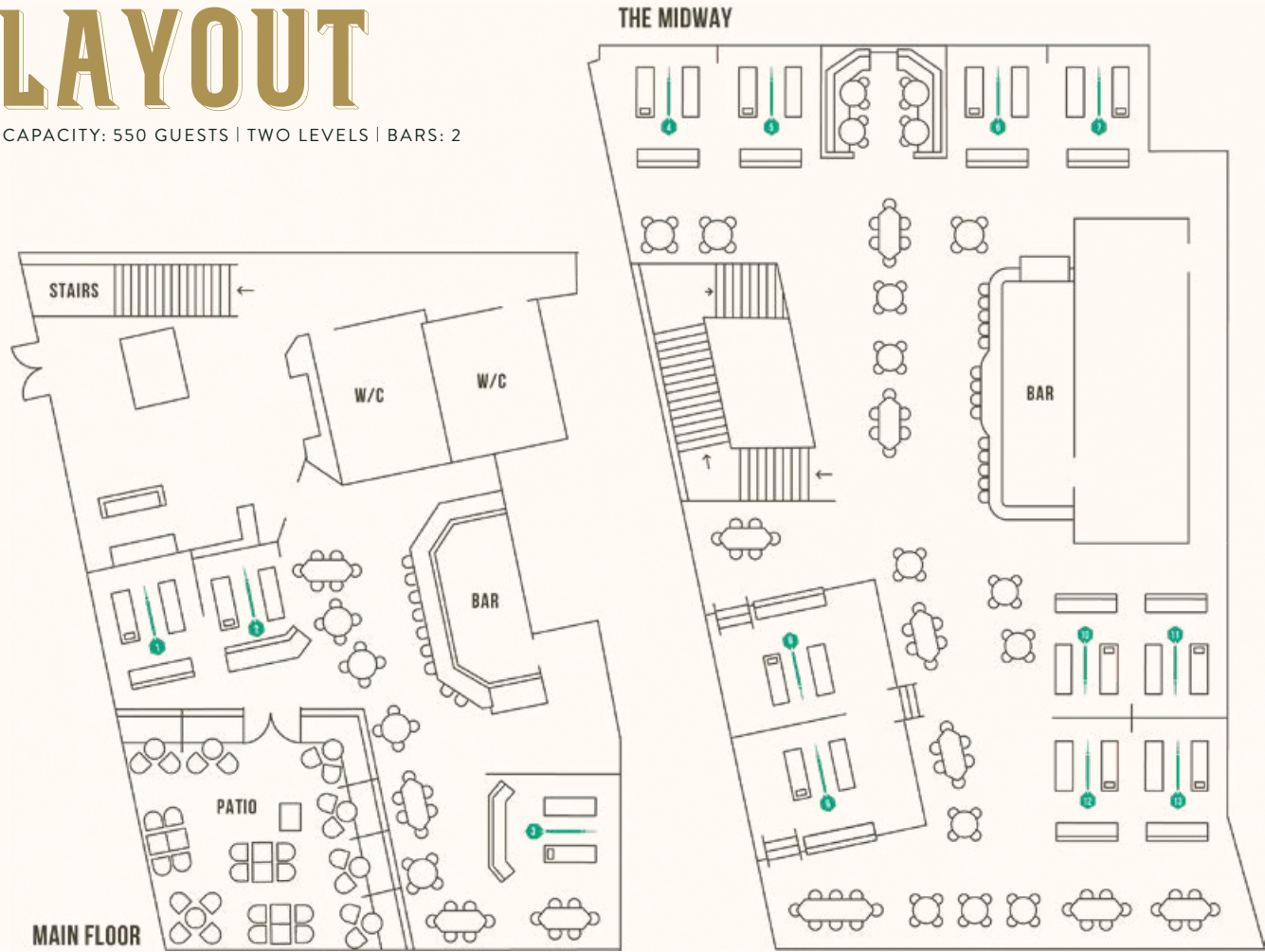
THE MIDWAY BAR



THE MIDWAY

VENUE LAYOUT

CAPACITY: 550 GUESTS | TWO LEVELS | BARS: 2



WHAT IS AN “OCHE”?

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



SEATTLE, WA

MINNEAPOLIS, MN
Coming Soon

BOSTON, MA

CHICAGO, IL

PHILADELPHIA, PA

NEW YORK CITY, NY

WASHINGTON, D.C.

DENVER, CO

CINCINNATI, OH

LAS VEGAS, NV

ST. LOUIS, MO

NASHVILLE, TN
Coming Soon

ATLANTA, GA

DALLAS, TX
Coming Soon

HOUSTON, TX

OUR VENUES



PRESENTED BY

STATE OF PLAY
HOSPITALITY