FLIGHT CLUB®

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



STIRLING PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR $46 | 3 HOURS FOR $67

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 *VE GS*
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, 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 *VE GS*
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 $68 | 3 HOURS FOR $98

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 *VE GS*
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, 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 *VE GS*
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

ENHANCEMENTS *Each serves up to 10 guests*

CHARCUTERIE BOARD 65
Wild Boar Salami, Honey Glazed Ham, Stout Infused Cheddar, Goat Cheese, Blue Cheese, Blackberry Jam, Stone Ground Mustard, Grilled Crostini, Spiced Nuts

BUTCHER PLATTER* 131
Highland Steak Skewers, Chicken Skewers, Meatballs in Gravy, Venison Sausage Roll, Blackberry Mustard, Crostini

VEGETARIAN PLATTER *V* 90
Red Pepper Hummus, Carrots, Cucumber, Stout Cheddar, Pea & Lentil Fritters, Pita Bread, Marinated Artichoke, Olives, Roasted Red Pepper, Tahini Sauce, Tzatziki

LAMB LOLLIPOPS* 84
Juniper Pepper Seasoning, Whiskey Reduction, Crispy Potatoes, Minted Pea Purée

SHRIMP COCKTAIL *GS* 45

VENISON SLIDERS* 60
Blackberry Mustard, Roasted Tomato, Butter Lettuce

SEAFOOD TOWER* 165
Lobster, Shrimp, Oysters, Crab Salad
Add Caviar +115

LOBSTER ROLLS 103
Fresh Lobster Meat, Served Chilled, Toasted Bun

TOFU SHEPHERD'S PIE *VE* 53
Tofu, Carrots, Peas, Vegetable Gravy, Mashed Potato

HOLIDAY DESSERT TOWER *V* 63
Peppermint Bark, Mini Pecan Pies, Apple Turnovers, Peppermint Truffles, Cannolis


VENISON SLIDERS


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 36
3 hours 50

CALL LIQUOR, BEER, WINE

Unlimited call liquor, craft & domestic beer,
premium wine, seltzers, soda

2 hours 46
3 hours 64

PREMIUM LIQUOR, BEER, WINE

Unlimited premium liquor, classic cocktails,
craft & domestic beer, premium wine, seltzers, soda

2 hours 62
3 hours 85

Choose up to 2 Signature Cocktails:

Snapdragon
Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragon Fruit

Bramble Spritz
La Marca Prosecco, St. Elder Elderflower Liqueur, Blackberry, Lemon, Soda

Cranberry Mistletoe Margarita
Espolòn 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 12
Call Liquor 16
Premium Liquor 18

BEER & SELTZER BUCKETS

Assortment of 10

Domestic Beers 70
Craft Beers 80
Premium Craft Beers 85
Seltzers 85

BEVERAGE UPGRADES (PER DRINK)

Scottish Hearth 18
Glenfiddich Scotch, Apple Brandy, Cinnamon, Dark Cherry, Walnut Bitters

Ginger Orange Sour* 18
Haku Vodka, Orange, Ginger, Egg White

Welcome Prosecco Toast 14

Custom Cocktail Topper 2
Available on the Ginger Orange Sour



SALES TAX AND ADMIN FEE NOT INCLUDED. UNLESS OTHERWISE STATED, DOES NOT INCLUDE CLASSIC COCKTAILS, SHOTS, MARTINIS, NEATS, UP, OR DOUBLES.



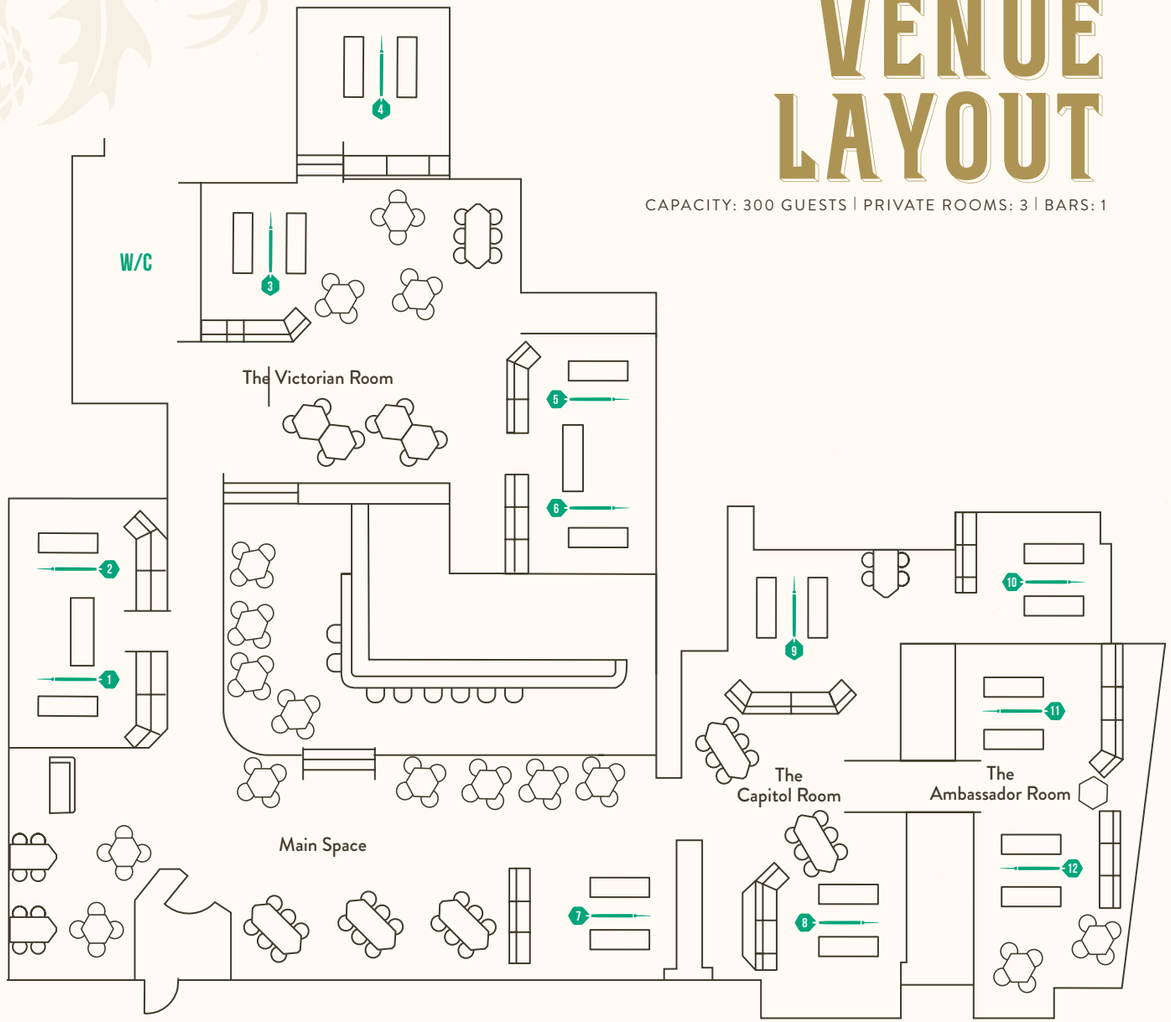






VENUE LAYOUT

CAPACITY: 300 GUESTS | PRIVATE ROOMS: 3 | BARS: 1



WHAT IS AN “OCHE”?

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

OUR VENUES


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
HOUSTON, TX













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