
FLIGHT CLUB[®]

Seattle

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



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.

CLASSIC FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$48 | 3 HOURS FOR \$70

SMALL PLATES <i>CHOOSE 2</i>	FLATBREADS <i>CHOOSE 2</i>	SHAREABLES <i>CHOOSE 2</i>
CHARRED EGGPLANT & GARLIC DIP <i>VE</i> Served with Carrots, Cucumber, Toasted Pita	FOUR CHEESE <i>V</i> Mozzarella, Provolone, Parmesan Reggiano, Romano, Tomato Sauce, Parsley	BUFFALO CHICKEN SLIDERS Carrot & Celery Curls, Arugula, Ranch, Brioche Bun
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions, Tortilla Chips	BBQ CHICKEN Smoked Chicken, Cheddar, Mozzarella, Provolone, BBQ Sauce, Cilantro, Pickled Red Onion,	BEEF SLIDERS* Fontina Cheese, Butter Lettuce, Flight Club Sauce, Brioche Bun
BRUSSELS SPROUTS <i>VE GS</i> Toasted Almonds, Balsamic Glaze Drizzle, Agave Mustard Sauce	PEPPERONI & SAUSAGE Mozzarella, Provolone, Tomato Sauce, Hot Honey Drizzle, Parsley	CITRUS GRILLED CHICKEN SLIDERS Curtido Cabbage Slaw, Lime Crema, Salsa de Semilla, Brioche Bun
EDAMAME <i>VE GS</i> Thai Lime Sauce	<i>Vegan & Gluten-Sensitive Options Available</i>	MINI BARBACOA TACOS <i>GS</i> Onions, Chipotle Sauce, Cilantro Crema
TRUFFLE PARMESAN FRIES <i>V</i> Truffle, Parmesan, Parsley		MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Black Beans, Salsa Verde
CLASSIC FRIES <i>VE</i> Sea Salt		CAESAR SALAD* Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing
MEATBALLS Ground Beef & Pork Blend, Marinara Sauce, Parmesan		

ELITE FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$70 | 3 HOURS FOR \$100

SMALL PLATES <i>CHOOSE 3</i>	FLATBREADS <i>CHOOSE 3</i>	SHAREABLES <i>CHOOSE 3</i>
CHARRED EGGPLANT & GARLIC DIP <i>VE</i> Served with Carrots, Cucumber, Toasted Pita	FOUR CHEESE <i>V</i> Mozzarella, Provolone, Parmesan Reggiano, Romano, Tomato Sauce, Parsley	BUFFALO CHICKEN SLIDERS Carrot & Celery Curls, Arugula, Ranch, Brioche Bun
LOBSTER ELOTE DIP Grilled Street Corn, Jalapeños, Cotija, Cilantro, Lime, Mayo, Tajín Tortilla Chips	BBQ CHICKEN Smoked Chicken, Cheddar, Mozzarella, Provolone, BBQ Sauce, Cilantro, Pickled Red Onion	BEEF SLIDERS* Fontina Cheese, Butter Lettuce, Flight Club Sauce, Brioche Bun
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions, Tortilla Chips	PEPPERONI & SAUSAGE Mozzarella, Provolone, Tomato Sauce, Hot Honey Drizzle, Parsley	PORK BELLY SLIDERS* Crispy Pork Belly, Apple Bourbon Glaze, Apple Slaw, Pickled Red Onions, Brioche Bun
BRUSSELS SPROUTS <i>VE GS</i> Toasted Almonds, Balsamic Glaze Drizzle, Agave Mustard Sauce	ROASTED SQUASH <i>V</i> Ricotta, Caramelized Onions, Candied Pecans, Sage	STEAK SKEWERS* Arugula, Tamari Soy, Gochujang, Ginger, Green Onions
EDAMAME <i>VE GS</i> Thai Lime Sauce		CAESAR SALAD* Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing
TRUFFLE PARMESAN FRIES <i>V</i> Truffle, Parmesan, Parsley	BURRATA <i>V</i> Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Balsamic Reduction	
CLASSIC FRIES <i>VE</i> Sea Salt	<i>Vegan & Gluten-Sensitive Options Available</i>	
MEATBALLS Ground Beef & Pork Blend, Marinara Sauce, Parmesan		
		DESSERTS <i>CHOOSE 1</i>
		MINI CANNOLIS <i>V</i> Classic Cannoli Finished with Crushed Pistachio
		APPLE TURNOVERS <i>V</i> Warm Spiced Apples, Raspberry & Chocolate Sauces, Cinnamon Sugar



BUTCHER PLATTER

ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD	72	LOBSTER & SHRIMP THERMIDOR FILO CUPS	50
Variety of Meats, Cheeses, Sweet and Savory Bites		Poached Lobster and Shrimp, Cognac Cream, Gruyere Cheese, Filo Cup, Chives	
BUTCHER PLATTER*	160	LOBSTER ROLLS	111
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette		Fresh Lobster Meat Served Chilled, Toasted Bun	
MEZZE PLATTER <i>V</i>	95	VEGAN EMPANADAS <i>VE</i>	60
Grilled Halloumi, Falafel, Carrots, Cucumbers, Tzatziki, Red Pepper Hummus, Lemon Tahini Dressing, Pita		Vegan Chorizo, Onions, Peppers, Jalapeno, Cilantro, MOJO Seasoning, Avocado Dipping Sauce	
DUCK TACOS	51	DEVEILED EGGS <i>GS</i>	50
Peking Style, Hoisin Glaze, Cucumber Slaw, Scallions, Sesame Seeds		Traditional, Smoked Salmon, and Crispy Prosciutto	
SHRIMP COCKTAIL <i>GS</i>	50	DESSERT TOWER <i>V</i>	69
		Cannolis, Apple Turnovers, Mini Pecan Pies, Strawberries	



LOBSTER ELOTE DIP

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	36
3 hours	50

CALL

Unlimited call liquor, craft & domestic beer, premium wine, seltzers, soda	
2 hours	46
3 hours	64

PREMIUM

Unlimited premium liquor, classic & signature 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
 - Crimson 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	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

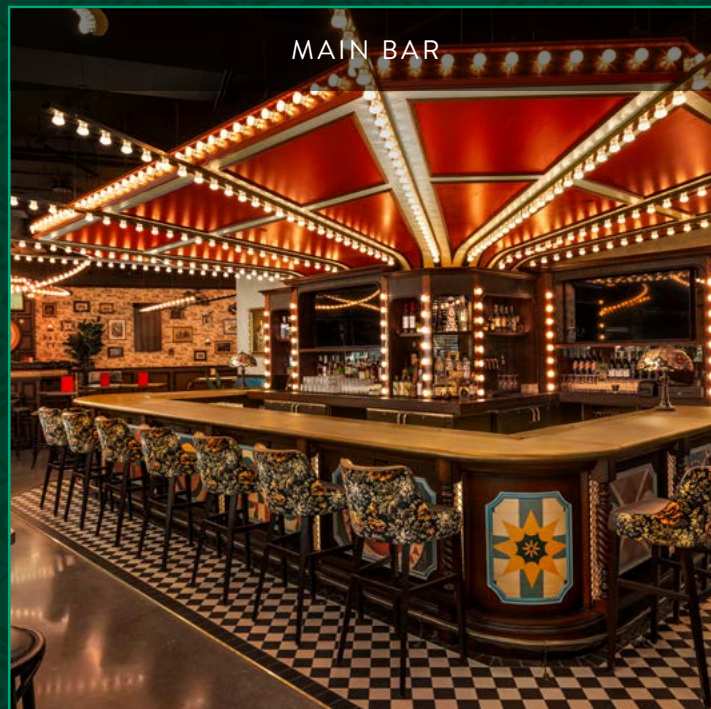
BEVERAGE UPGRADES (PER DRINK)

Ginger Orange Sour	18
Haku Vodka, Orange Citrus, Ginger, Velvety Egg White	
Welcome Prosecco Toast	14
Custom Cocktail Topper	2
Available only on the Ginger Orange Sour	

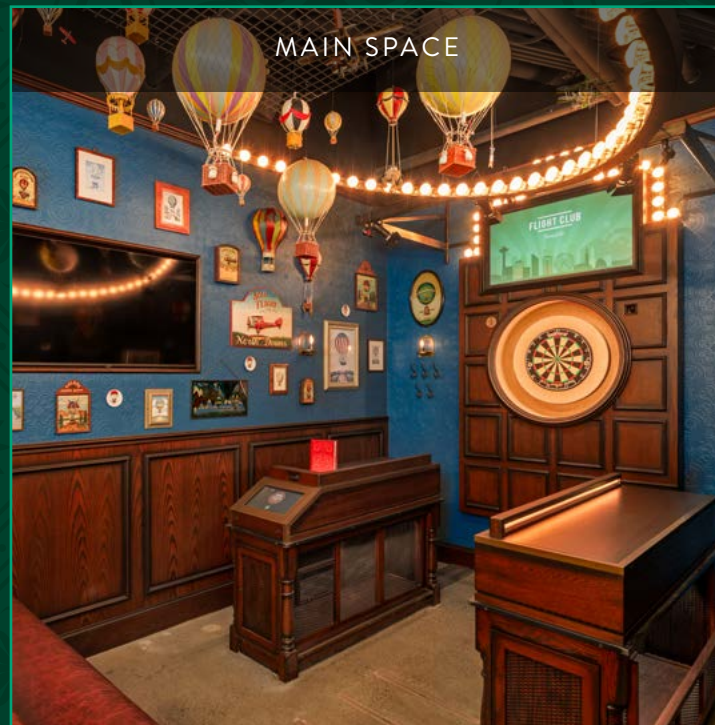




OLYMPIA



MAIN BAR



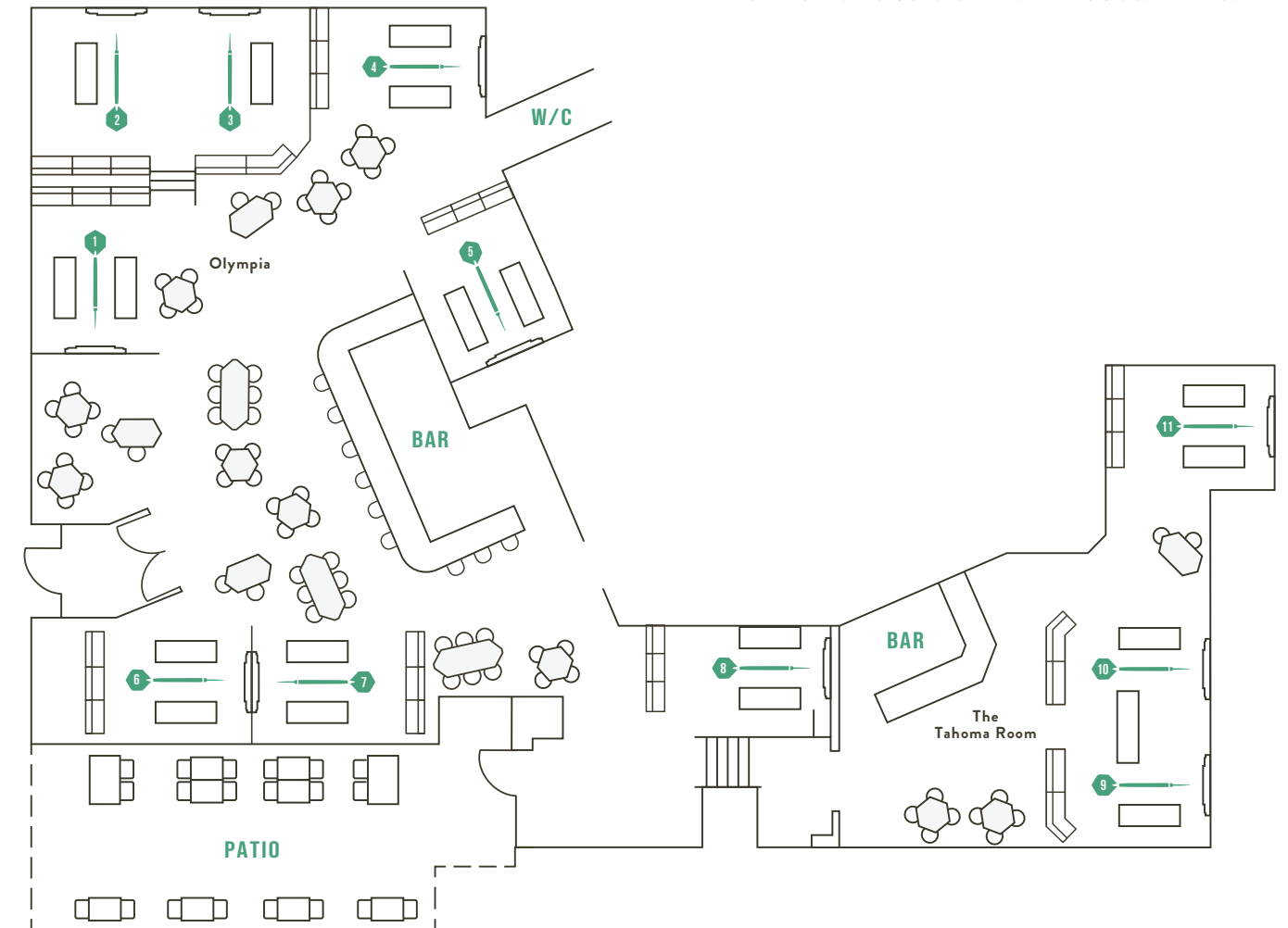
MAIN SPACE



THE TAHOMA ROOM

VENUE LAYOUT

CAPACITY: 270 GUESTS | PRIVATE ROOMS: 1 | BARS: 2



WHAT IS AN "OCHE"?

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

OUR VENUES



FLIGHT CLUB

Story

From the beginning, Flight Club was more than just darts. It was about bringing people together—to celebrate, challenge each other, and create stories worth remembering.

Our British founders knew that to build something truly special, it had to be made with guests and for guests. For years, they worked hand-in-hand with both patrons and experts, listening, testing, and refining every detail of the Social Darts® experience. This dedication evolved a simple idea into a global phenomenon—from the first Flight Club in Shoreditch, London in 2015, to all four corners of the US, across the UK, Australia and Ireland.

Flight Club Chicago was the first North American venue, opening in 2018, and since then the brand has grown to all four corners of the US, as well as across the UK, Australia and Ireland. At Flight Club we don't just host games, we bring people together because we believe the best times are those shared with friends.



