FLIGHT CLUB®

Washington D.C.

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



CLASSIC FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR $46 | 3 HOURS FOR $67

SMALL PLATES *CHOOSE 2*

CHARRED EGGPLANT & GARLIC DIP *VE*
Served with Carrots, Cucumber, Toasted Pita

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

BRUSSELS SPROUTS *VE GS*
Toasted Almonds, Balsamic Glaze Drizzle, 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 Blend, Marinara Sauce, Parmesan

FLATBREADS *CHOOSE 2*

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

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

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

Vegan & Gluten-Sensitive Options Available

SHAREABLES *CHOOSE 2*

BUFFALO CHICKEN SLIDERS
Carrot & Celery Curls, Arugula, Ranch, Brioche Bun

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

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

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

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

CAESAR SALAD*
Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

ELITE FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR $68 | 3 HOURS FOR $98

SMALL PLATES *CHOOSE 3*

CHARRED EGGPLANT & GARLIC DIP *VE*
Served with Carrots, Cucumber, Toasted Pita

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

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

BRUSSELS SPROUTS *VE GS*
Toasted Almonds, Balsamic Glaze Drizzle, 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 Blend, Marinara Sauce, Parmesan

FLATBREADS *CHOOSE 3*

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

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

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

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

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

Vegan & Gluten-Sensitive Options Available

SHAREABLES *CHOOSE 3*

BUFFALO CHICKEN SLIDERS
Carrot & Celery Curls, Arugula, Ranch, Brioche Bun

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

PORK BELLY SLIDERS*
Crispy Pork Belly, Apple Bourbon Glaze, Apple Slaw, Pickled Red Onions, Brioche Bun

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

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

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

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

STEAK SKEWERS*
Arugula, Tamari Soy, Gochujang, Ginger, Green Onions

CAESAR SALAD*
Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

DESSERTS *CHOOSE 1*

MINI CANNOLIS *V*
Classic Cannoli Finished with Crushed Pistachio

APPLE TURNOVERS *V*
Warm Spiced Apples, Raspberry & Chocolate Sauces, Cinnamon Sugar


BUTCHER PLATTER

ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD 65
Variety of Meats, Cheeses, Sweet and Savory Bites

BUTCHER PLATTER* 131
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette

MEZZE PLATTER *V* 90
Grilled Halloumi, Falafel, Carrots, Cucumbers, Tzatziki, Red Pepper Hummus, Lemon Tahini Dressing, Pita

DUCK TACOS 46
Peking Style, Hoisin Glaze, Cucumber Slaw, Scallions, Sesame Seeds

SHRIMP COCKTAIL *GS* 45

LOBSTER & SHRIMP THERMIDOR FILO CUPS 45
Poached Lobster and Shrimp, Cognac Cream, Gruyere Cheese, Filo Cup, Chives

LOBSTER ROLLS 103
Fresh Lobster Meat Served Chilled, Toasted Bun

VEGAN EMPANADAS *VE* 55
Vegan Chorizo, Onions, Peppers, Jalapeno, Cilantro, MOJO Seasoning, Avocado Dipping Sauce

DEVILED EGGS *GS* 45
Traditional, Smoked Salmon, and Crispy Prosciutto

DESSERT TOWER *V* 63
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

SALES TAX AND ADMIN FEE NOT INCLUDED.





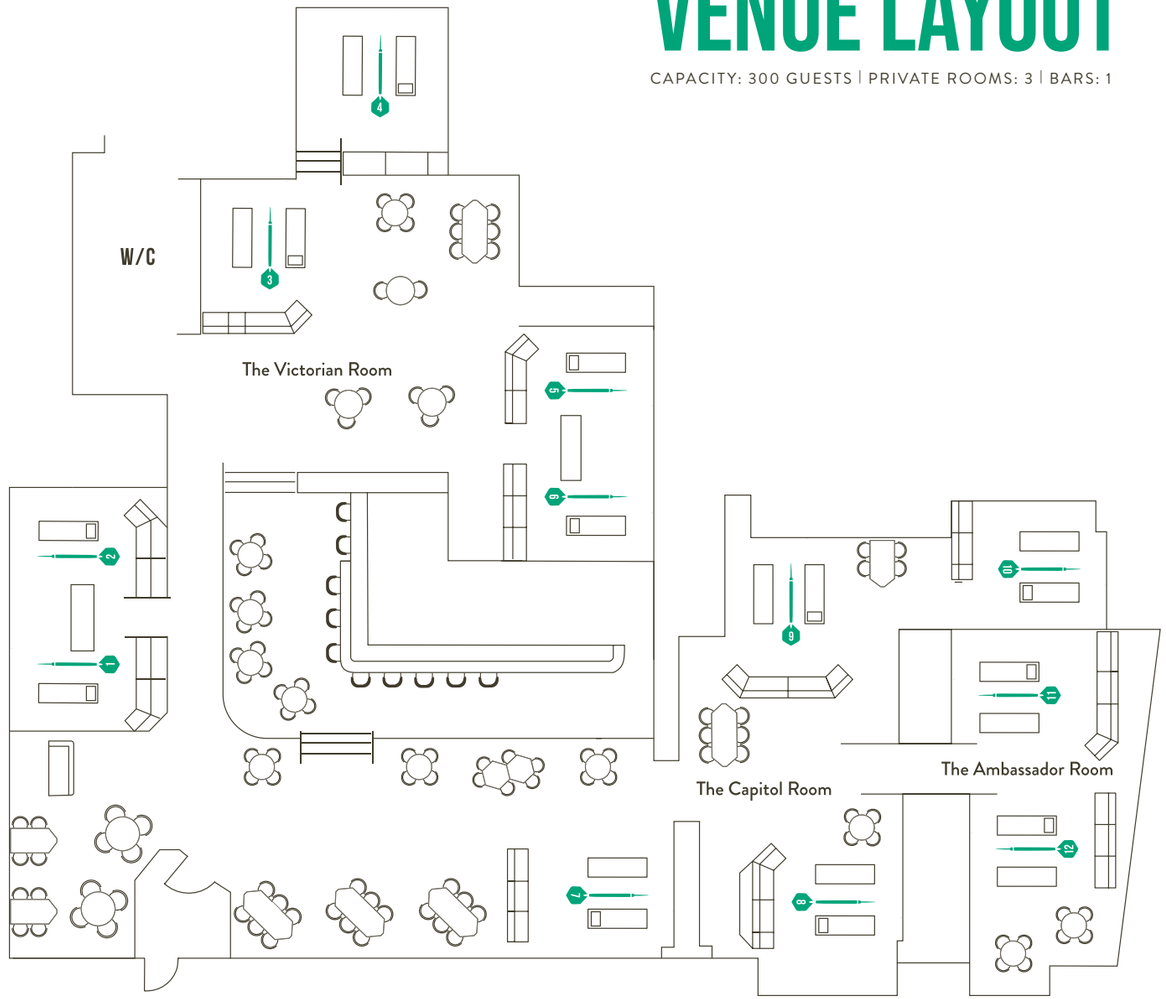






VENUE LAYOUT

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



WHAT IS AN "OCHE"?

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


SEATTLE, WA
MINNEAPOLIS, MN
Coming Soon
BOSTON, MA
NEW YORK, NY
PHILADELPHIA, PA
CHICAGO, IL
WASHINGTON, D.C.
DENVER, CO
CINCINNATI, OH
LAS VEGAS, NV
ST. LOUIS, MO
NASHVILLE, TN
Coming Soon
ATLANTA, GA
DALLAS, TX
HOUSTON, TX
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.









Presented by

STATE OF PLAY
HOSPITALITY

