# FLIGHT CLUB®

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 OR 3 HOURS

### 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 OR 3 HOURS

### 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**
Variety of Meats, Cheeses, Sweet and Savory Bites

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

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

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

**SHRIMP COCKTAIL** *GS*

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

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

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

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

**DESSERT TOWER** *V*
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

3 hours

### CALL

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

2 hours

3 hours

### PREMIUM

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

2 hours

3 hours

***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
*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

Call Liquor

Premium Liquor

## BEER & SELTZER BUCKETS

*Assortment of 10*

Domestic Beers

Craft Beers

Premium Craft Beers

Seltzers

## BEVERAGE UPGRADES (PER DRINK)

Ginger Orange Sour*
*Haku Vodka, Orange Citrus, Ginger, Velvety Egg White*

Welcome Prosecco Toast

Custom Cocktail Topper.
*Available only on the Ginger Orange Sour*

SALES TAX AND ADMIN FEE NOT INCLUDED.




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



