

The background is a dark, out-of-focus image of Christmas lights, with warm yellow and white bokeh lights scattered across the frame. In the bottom left corner, there are blurred red lights. Overlaid on the image are large, semi-transparent blue geometric shapes in the corners, consisting of overlapping diamonds and triangles. The text 'FLIGHT CLUB' is centered in a bold, white, sans-serif font, with a registered trademark symbol (®) at the end. It is flanked by two horizontal white bars, one above and one below.

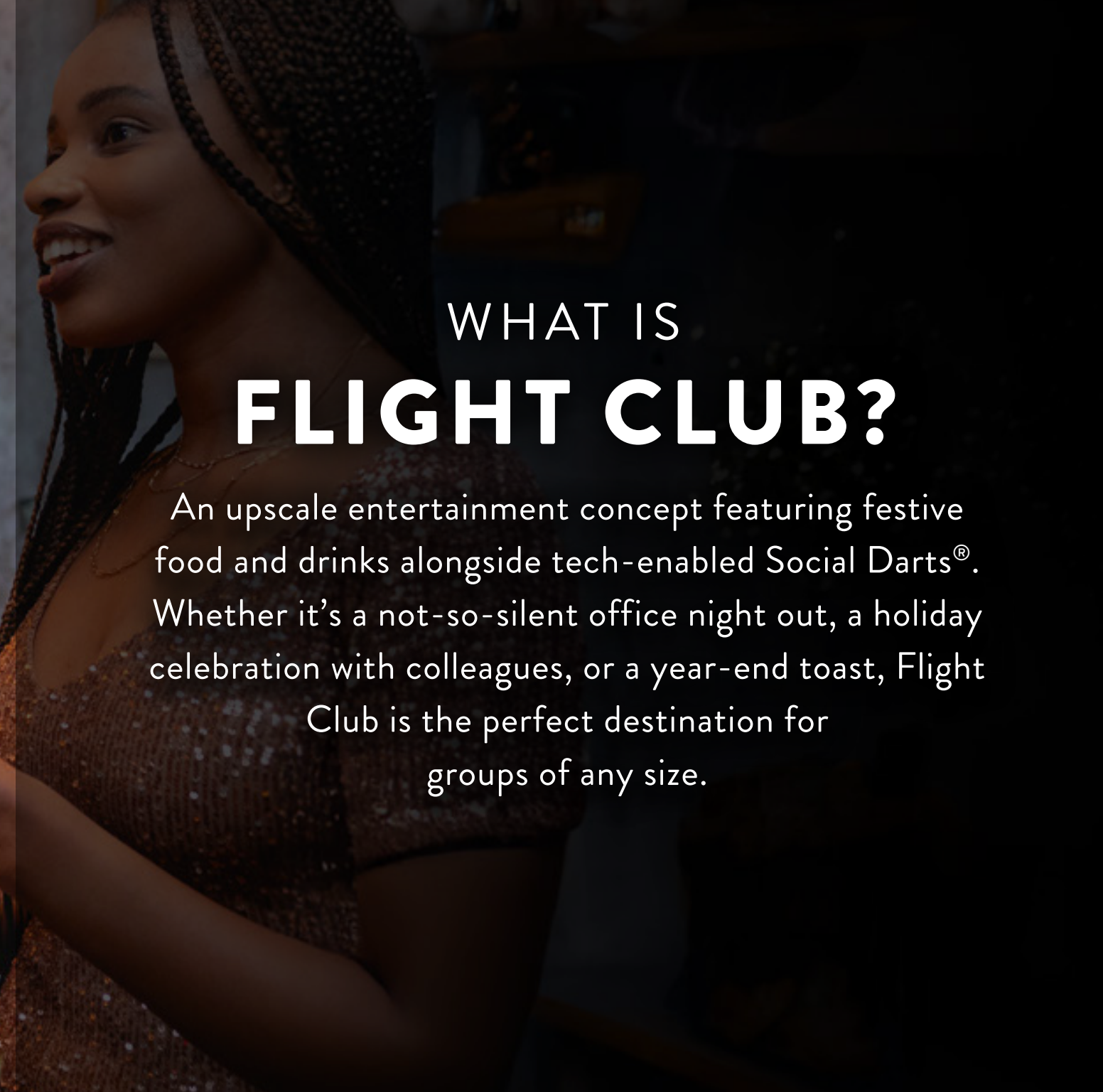
FLIGHT CLUB[®]

HOLIDAY EVENTS



WHAT IS **FLIGHT CLUB?**

An upscale entertainment concept featuring festive food and drinks alongside tech-enabled Social Darts®. Whether it's a not-so-silent office night out, a holiday celebration with colleagues, or a year-end toast, Flight Club is the perfect destination for groups of any size.



WHAT TO EXPECT FROM A FLIGHT CLUB EVENT



Customizable Food and Drink Packages



Unlimited Gameplay



Private and Semi-Private Event Spaces



A Personalized Flight Club Story

CLASSIC FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$45 | 3 HOURS FOR \$65

SMALL PLATES <i>CHOOSE 2</i>	FLATBREADS <i>CHOOSE 2</i>	SHAREABLES <i>CHOOSE 2</i>
RICOTTA DIP <i>v</i> Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	FOUR CHEESE <i>v</i> Mozzarella, Provolone, Parmesan, Romano	TURKEY CRANBERRY SLIDERS Oven Roasted Turkey, Cranberry Mustard, Gravy, Stuffing Crumble
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions	BBQ CHICKEN Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce	BUFFALO CHICKEN SLIDERS Arugula, Carrot & Celery Curls, Ranch
BRUSSELS SPROUTS <i>VE GS</i> Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce	PEAR & GORGONZOLA Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey Drizzle	BEEF SLIDERS* Gouda, Flight Club Sauce, Lettuce
EDAMAME <i>VE GS</i> Thai Lime Sauce	<i>Vegan and Gluten-Sensitive Options Available</i>	GRILLED CHICKEN SLIDERS Arugula, Tomato, Red Pepper Aioli
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley		MINI BARBACOA TACOS <i>GS</i> Chipotle, Onions, Cilantro Crema
CLASSIC FRIES <i>VE</i> Sea Salt		MINI AL PASTOR TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa
MEATBALLS Ground Beef & Pork, Tomato Sauce		MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde
		CAESAR SALAD Romaine, Parmesan, Creamy Caesar



LAMB LOLLIPOPS

ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD	60
Variety of Meats, Cheeses, Sweet & Savory Bites	
BUTCHER PLATTER*	110
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette	
MEZZE PLATTER <i>v</i>	75
Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread	
LAMB LOLLIPOPS* <i>GS</i>	75
Kofta Spice, Herbed Yogurt Dip, Pomegranate, Mint	
SHRIMP COCKTAIL <i>GS</i>	35

ELITE FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$60 | 3 HOURS FOR \$90

SMALL PLATES <i>CHOOSE 3</i>	FLATBREADS <i>CHOOSE 3</i>	SHAREABLES <i>CHOOSE 3</i>	DESSERTS <i>CHOOSE 1</i>
LOBSTER ELOTE DIP Grilled Street Corn, Jalapeños, Cotija, Cilantro, Lime, Mayo, Tajin Tortilla Chips	FOUR CHEESE <i>v</i> Mozzarella, Provolone, Parmesan, Romano	TURKEY CRANBERRY SLIDERS Oven Roasted Turkey, Cranberry Mustard, Gravy, Stuffing Crumble	PROFITEROLES <i>v</i> Cream Puffs served with Raspberry & Chocolate Dipping Sauces
RICOTTA DIP <i>v</i> Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette	BBQ CHICKEN Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce	BUFFALO CHICKEN SLIDERS Arugula, Carrot & Celery Curls, Ranch	APPLE TURNOVERS <i>v</i> Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions	PEAR & GORGONZOLA Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey	BEEF SLIDERS* Gouda, Flight Club Sauce, Lettuce	COTTON CANDY <i>VE GS</i> Rotating Selection of Flavors
BRUSSELS SPROUTS <i>VE GS</i> Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce	PEPPERONI & SAUSAGE Pepperoni, Sweet Italian Sausage, Hot Honey Drizzle	GRILLED CHICKEN SLIDERS Arugula, Tomato, Red Pepper Aioli	
EDAMAME <i>VE GS</i> Thai Lime Sauce	MINI POKÉ TACOS* Wakame, Gochujang Aioli, Wasabi Peas	MINI BARBACOA TACOS <i>GS</i> Chipotle, Onions, Cilantro Crema	
RAINBOW CAULIFLOWER <i>VE</i> Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce	MINI AL PASTOR TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa	MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde	
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley	CHICKEN SKEWERS Mango Chutney, Spiced Yogurt	CHICKEN SKEWERS Mango Chutney, Spiced Yogurt	
CLASSIC FRIES <i>VE</i> Sea Salt	STEAK SKEWERS* Chimichurri, Lemon Oil, Green Onion	STEAK SKEWERS* Chimichurri, Lemon Oil, Green Onion	
MEATBALLS Ground Beef & Pork, Tomato Sauce	CAESAR SALAD Romaine, Parmesan, Creamy Caesar	CAESAR SALAD Romaine, Parmesan, Creamy Caesar	
	<i>Vegan and Gluten-Sensitive Options Available</i>		



TURKEY CRANBERRY SLIDERS

BEVERAGE OPTIONS

DRINK PACKAGES (PER PERSON)

BEER, WINE, SELTZERS

Unlimited craft & domestic beer, premium wine, seltzers, soda	
2 hours	30
3 hours	42

CALL LIQUOR, BEER, WINE

Unlimited call liquor, craft & domestic beer, premium wine, seltzers, soda	
2 hours	40
3 hours	56

PREMIUM LIQUOR, BEER, WINE

Unlimited premium liquor, classic cocktails, craft & domestic beer, premium wine, seltzers, soda	
2 hours	55
3 hours	76

- Choose up to 2 Signature Cocktails:*
- Snapdragon
Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit
 - Oaxacan Seaglass
House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger
 - Bee Sting
Bulleit Bourbon, Hot Honey, Lemon, Apricot

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	65
Craft Beers	75
Premium Craft Beers	80
Seltzers	80

BEVERAGE UPGRADES (PER DRINK)

Peppermint Espresso Martini	17
<i>Tito's Vodka, Peppermint, Coffee, Fudge & Peppermint Rim</i>	
Golden Orchard	16
<i>Four Walls Irish American Whiskey, Housemade Apple Sour Mix, Cinnamon, Egg White</i>	
Sage & Stone Sour	16
<i>Roku Gin, Apricot, Sage, Lemon, Lime, Egg White</i>	
Welcome Prosecco Toast	14
Custom Cocktail Topper	2
<i>Available on the Golden Orchard or the Sage & Stone Sour</i>	



MAKE IT YOUR OWN WITH **CUSTOM UPGRADES**

Transform your holiday gathering into a one-of-a-kind celebration with our custom upgrade options. From personalized branded accents to dynamic Games Hosts, we provide everything you need to captivate your guests and leave a lasting impression.

Please inquire with our sales team to learn more.



GAMES HOST



BRANDED LOGO DRINK TOPPER



CUSTOM BRANDING



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
Coming Soon

DENVER, CO

LAS VEGAS, NV

DALLAS, TX
Coming Soon

HOUSTON, TX

CHICAGO, IL

CINCINNATI, OH
Coming Soon

ST. LOUIS, MO

ATLANTA, GA

PHILADELPHIA, PA

WASHINGTON, D.C.

BOSTON, MA

NEW YORK, NY
Coming Soon

OUR VENUES



MINI POKÉ TACOS

