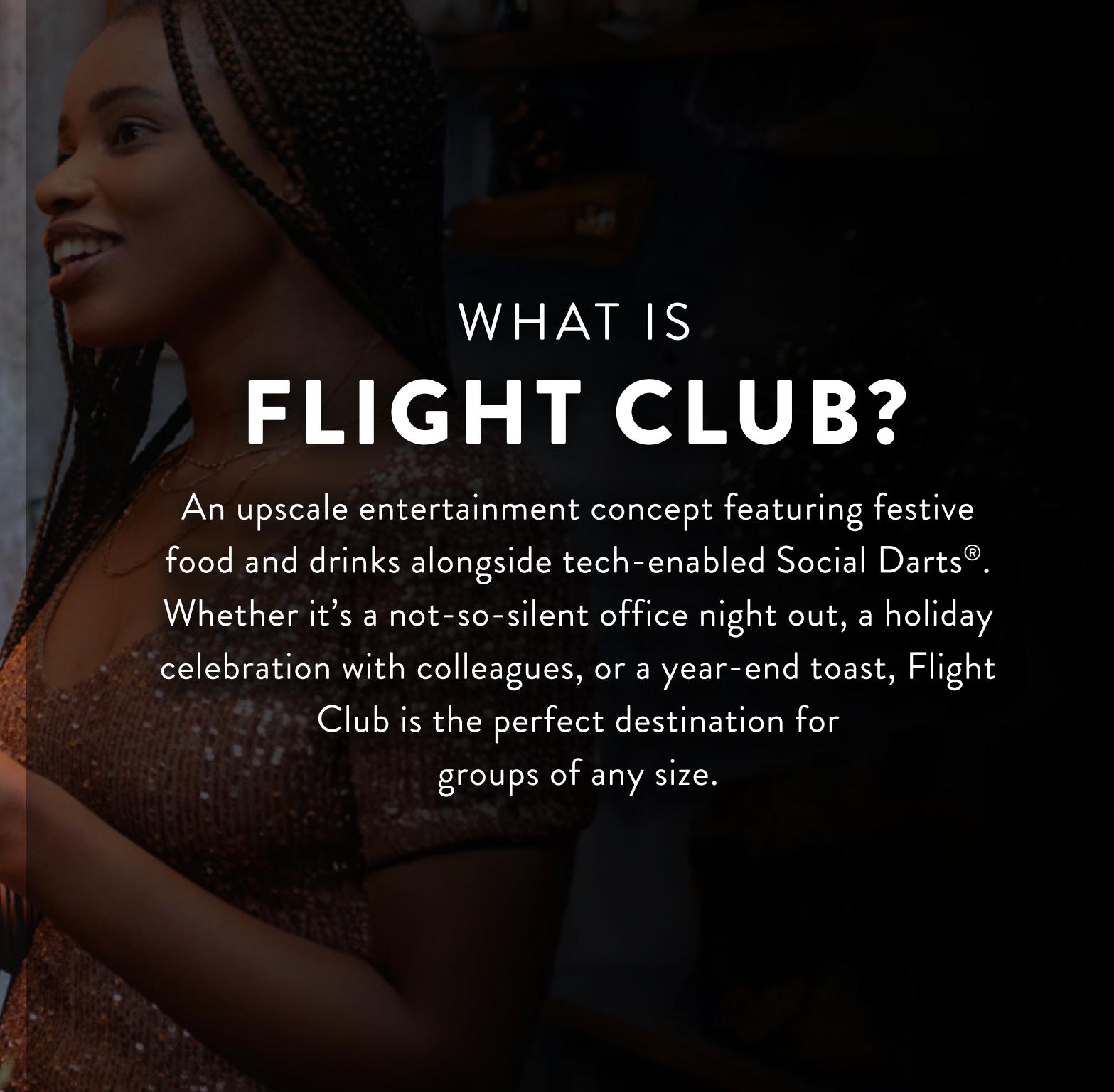


FLIGHT CLUB®

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



Private and Semi-Private Event Spaces



Customizable Food and Drink Packages



A Personalized Flight Club Story



Unlimited Gameplay

CLASSIC FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

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

SMALL PLATES *CHOOSE 2*

RICOTTA DIP *V*
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette

GUACAMOLE *VE*
Jalapeños, Tomatoes, Onions

BRUSSELS SPROUTS *VEGS*
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, Tomato Sauce

FLATBREADS *CHOOSE 2*

FOUR CHEESE *V*
Mozzarella, Provolone, Parmesan, Romano

BBQ CHICKEN
Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce

PEAR & GORGONZOLA
Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey Drizzle

Vegan and Gluten-Sensitive Options Available

SHAREABLES *CHOOSE 2*

TURKEY CRANBERRY SLIDERS
Oven Roasted Turkey, Cranberry Mustard, Gravy, Stuffing Crumble

BUFFALO CHICKEN SLIDERS
Arugula, Carrot & Celery Curls, Ranch

BEEF SLIDERS*
Gouda, Flight Club Sauce, Lettuce

GRILLED CHICKEN SLIDERS
Arugula, Tomato, Red Pepper Aioli

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

MINI AL PASTOR TACOS *GS*
Slow Roasted Pork, Pineapple Salsa

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

CAESAR SALAD
Romaine, Parmesan, Creamy Caesar

ELITE FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

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

SMALL PLATES *CHOOSE 3*

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

RICOTTA DIP *V*
Housemade Ricotta, Olives, Tomato Salad, Toasted Baguette

GUACAMOLE *VE*
Jalapeños, Tomatoes, Onions

BRUSSELS SPROUTS *VEGS*
Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce

EDAMAME *VE GS*
Thai Lime Sauce

RAINBOW CAULIFLOWER *VE*
Tricolor Cauliflower, Baby Carrots, Breadcrumbs, Tahini Dipping Sauce

TRUFFLE PARMESAN FRIES *V*
Truffle, Parmesan, Parsley

CLASSIC FRIES *VE*
Sea Salt

MEATBALLS
Ground Beef & Pork, Tomato Sauce

FLATBREADS *CHOOSE 3*

FOUR CHEESE *V*
Mozzarella, Provolone, Parmesan, Romano

BBQ CHICKEN
Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce

BEEF SLIDERS*
Gouda, Flight Club Sauce, Lettuce

PEAR & GORGONZOLA
Prosciutto, Mozzarella, Provolone, Fig Jam, Arugula, Walnuts, Honey

PEPPERONI & SAUSAGE
Pepperoni, Sweet Italian Sausage, Hot Honey Drizzle

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

Vegan and Gluten-Sensitive Options Available

SHAREABLES *CHOOSE 3*

TURKEY CRANBERRY SLIDERS
Oven Roasted Turkey, Cranberry Mustard, Gravy, Stuffing Crumble

BUFFALO CHICKEN SLIDERS
Arugula, Carrot & Celery Curls, Ranch

MINI POKÉ TACOS*
Gouda, Flight Club Sauce, Lettuce

GRILLED CHICKEN SLIDERS
Arugula, Tomato, Red Pepper Aioli

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

MINI AL PASTOR TACOS *GS*
Slow Roasted Pork, Pineapple Salsa

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

CHICKEN SKEWERS
Mango Chutney, Spiced Yogurt

STEAK SKEWERS*
Chimichurri, Lemon Oil, Green Onion

CAESAR SALAD
Romaine, Parmesan, Creamy Caesar

DESSERTS *CHOOSE 1*

PROFITEROLES *V*
Cream Puffs served with Raspberry & Chocolate Dipping Sauces

APPLE TURNOVERS *V*
Housemade Pastry, Warm Spiced Apples, Raspberry and Chocolate Sauces, Cinnamon Sugar

COTTON CANDY *VE GS*
Rotating Selection of Flavors



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 *V* 75

Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread

LAMB LOLLIPOPS* *GS* 75

Kofta Spice, Herbed Yogurt Dip, Pomegranate, Mint

SHRIMP COCKTAIL *GS* 35

BEEF WELLINGTON YORKSHIRE PUDDING* 60

English Popovers, Mushroom Butter, Sautéed Steak, Mushroom Gravy

SEAFOOD TOWER* *GS* 149

Lobster Tail, Shrimp Cocktail, Oysters, Snow Crab Claws

Siberian Caviar Upgrade +110

HOLIDAY DESSERT TOWER *V* 55

Peppermint Bark, Gingerbread Cookies, Chocolate Mint Truffles, Eggnog Cookies



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 Boscal 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

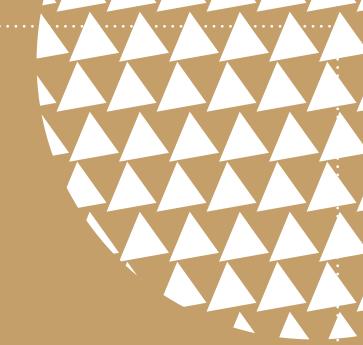
Assortment of 10

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>	

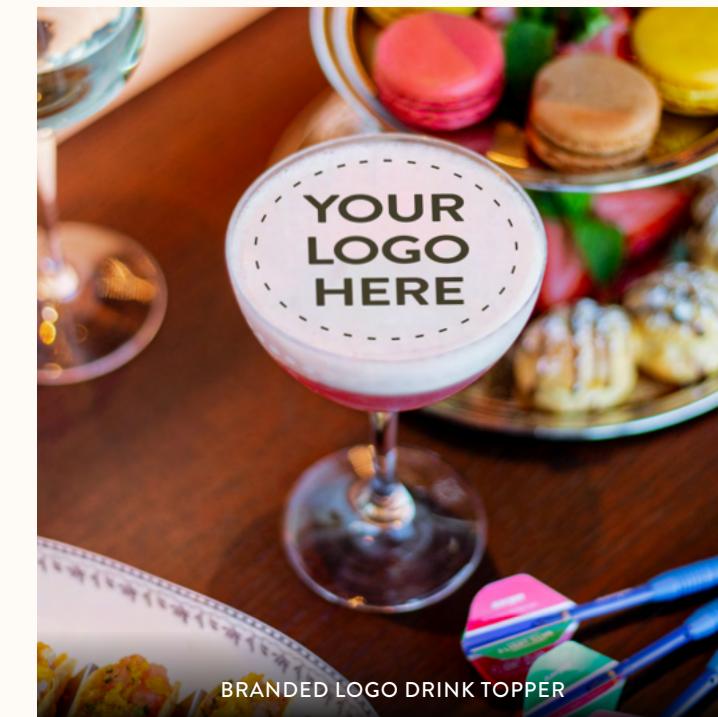
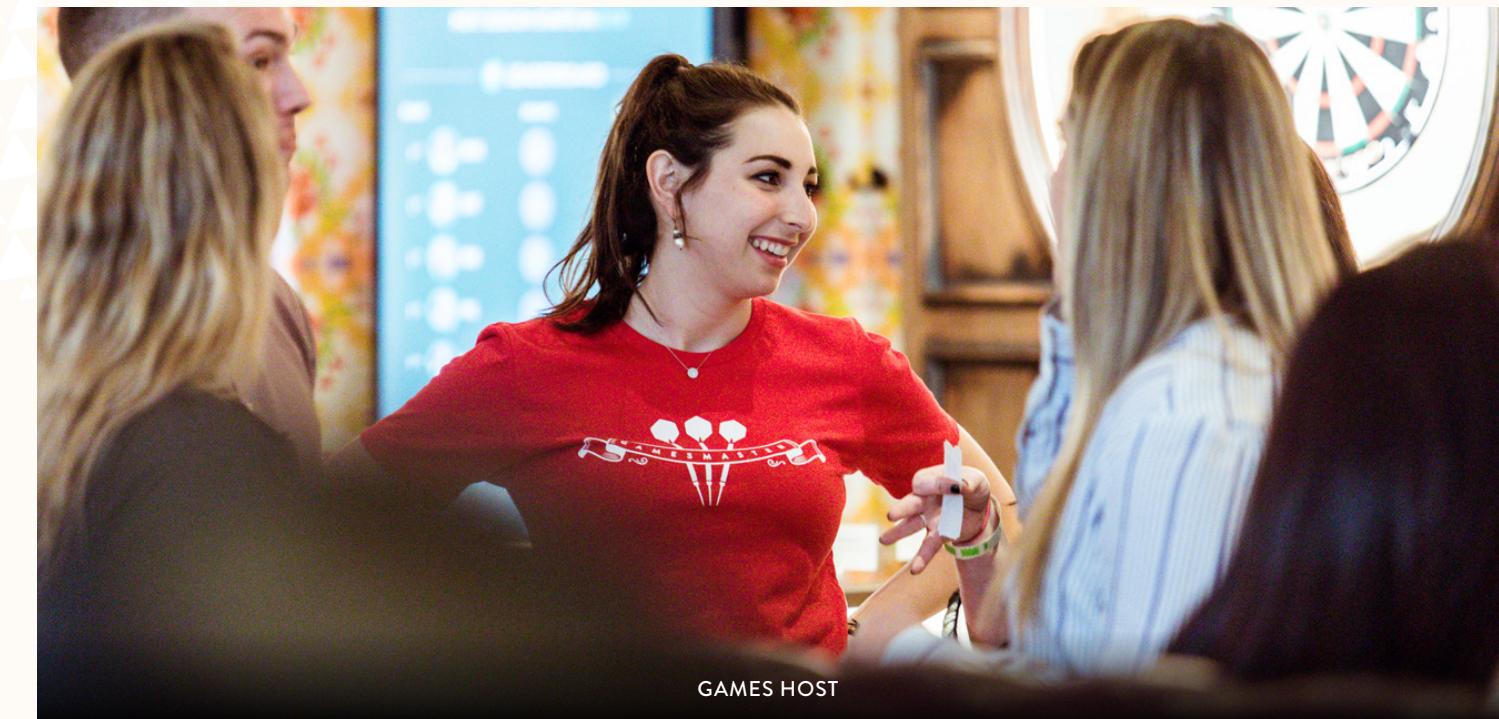


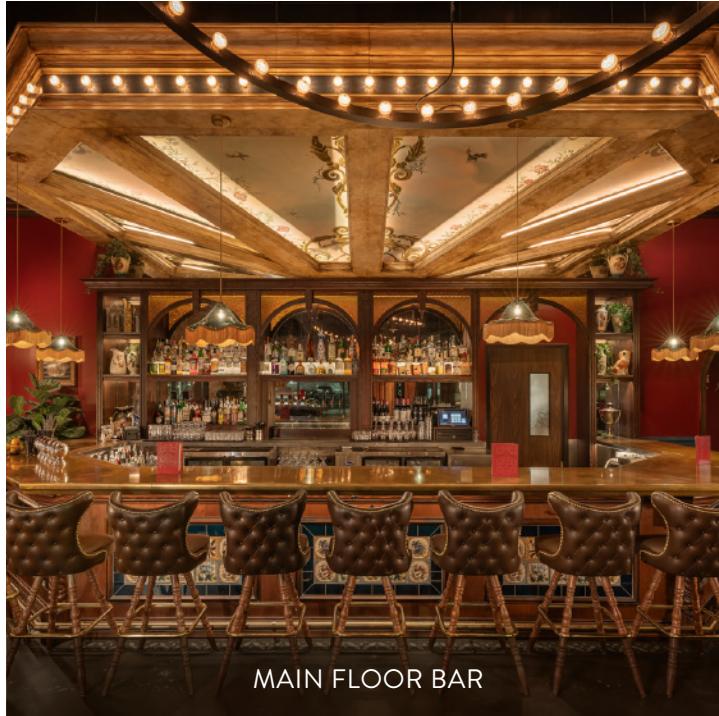


MAKE IT YOUR OWN WITH **CUSTOM UPGRADES**

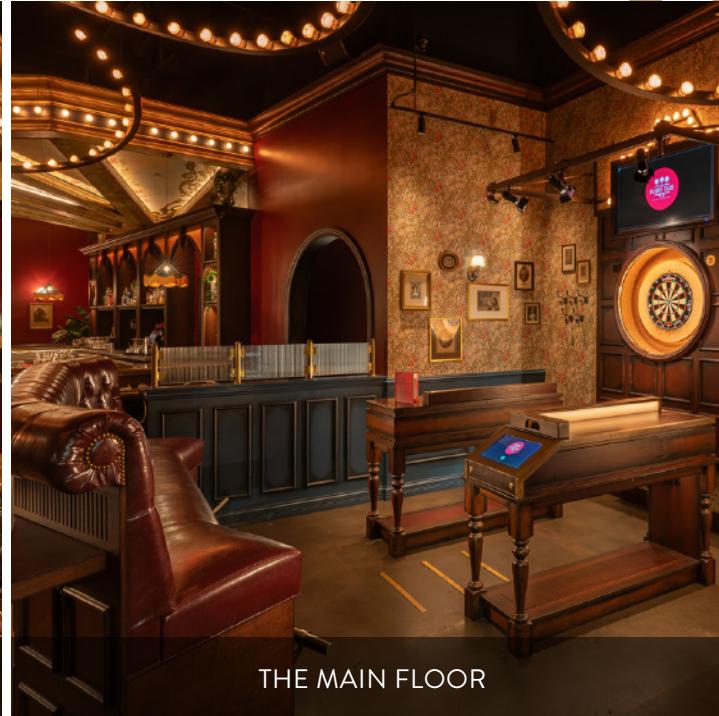
Transform your holiday gathering into a one-of-a-kind celebration with our custom upgrade options. From personalized branded accents to dynamic Games Hosts, we provide everything you need to captivate your guests and leave a lasting impression.

Please inquire with our sales team to learn more.

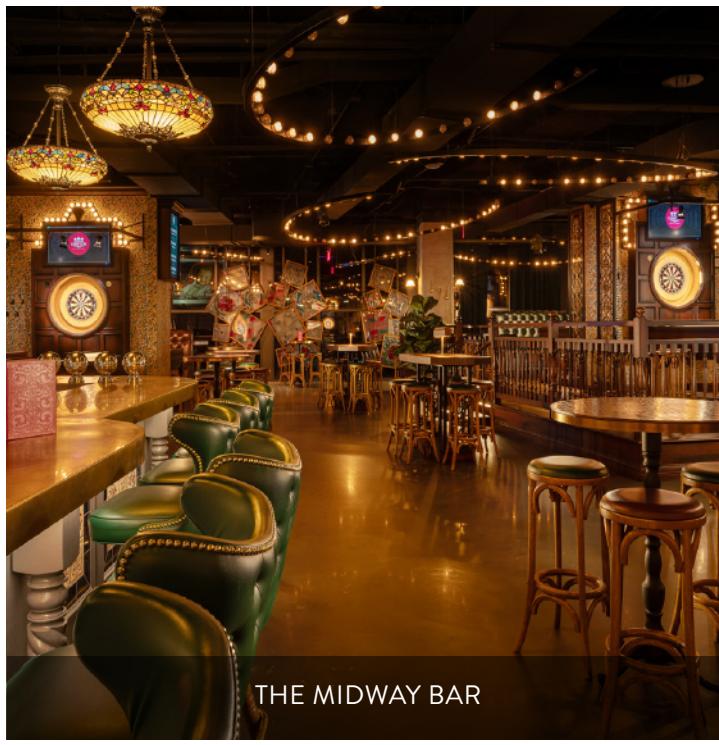




MAIN FLOOR BAR



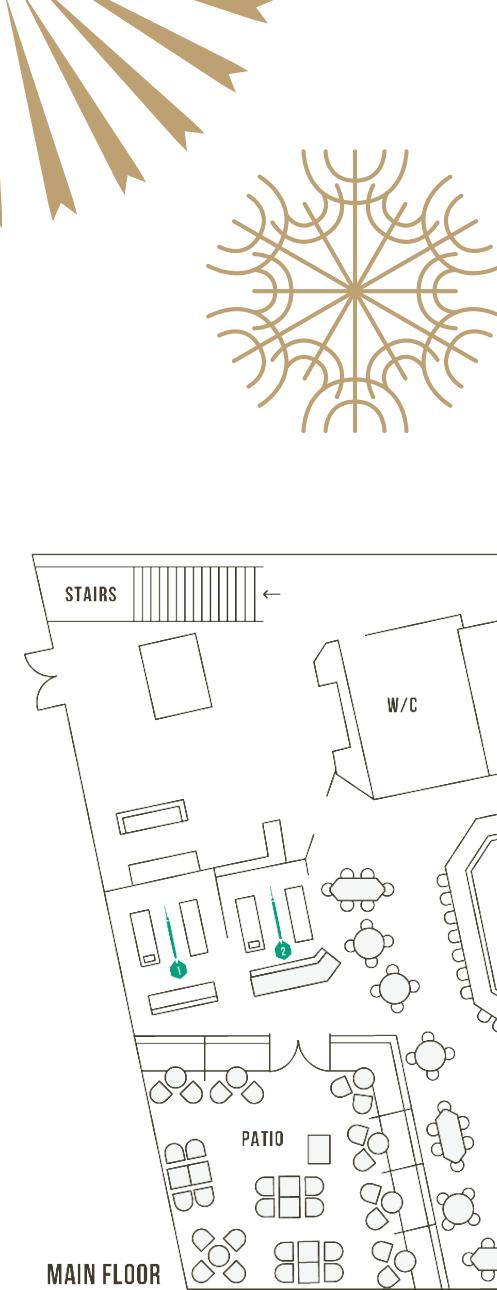
THE MAIN FLOOR



THE MIDWAY BAR



THE MIDWAY



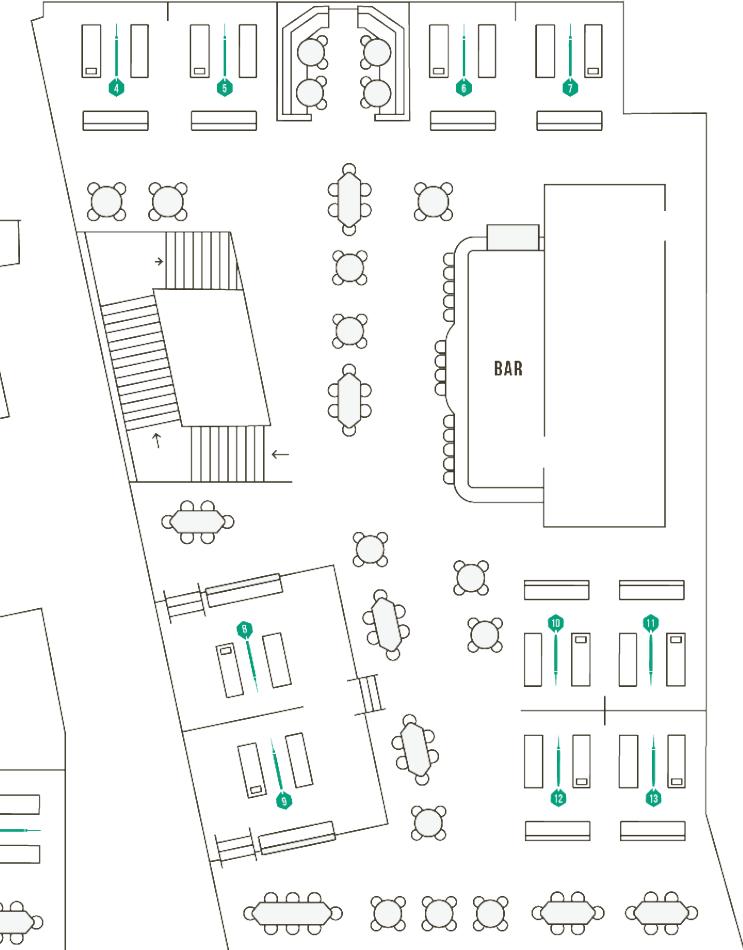
WHAT IS AN “OCHE”?

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

VENUE LAYOUT

CAPACITY: 550 GUESTS | TWO LEVELS | BARS: 2

THE MIDWAY

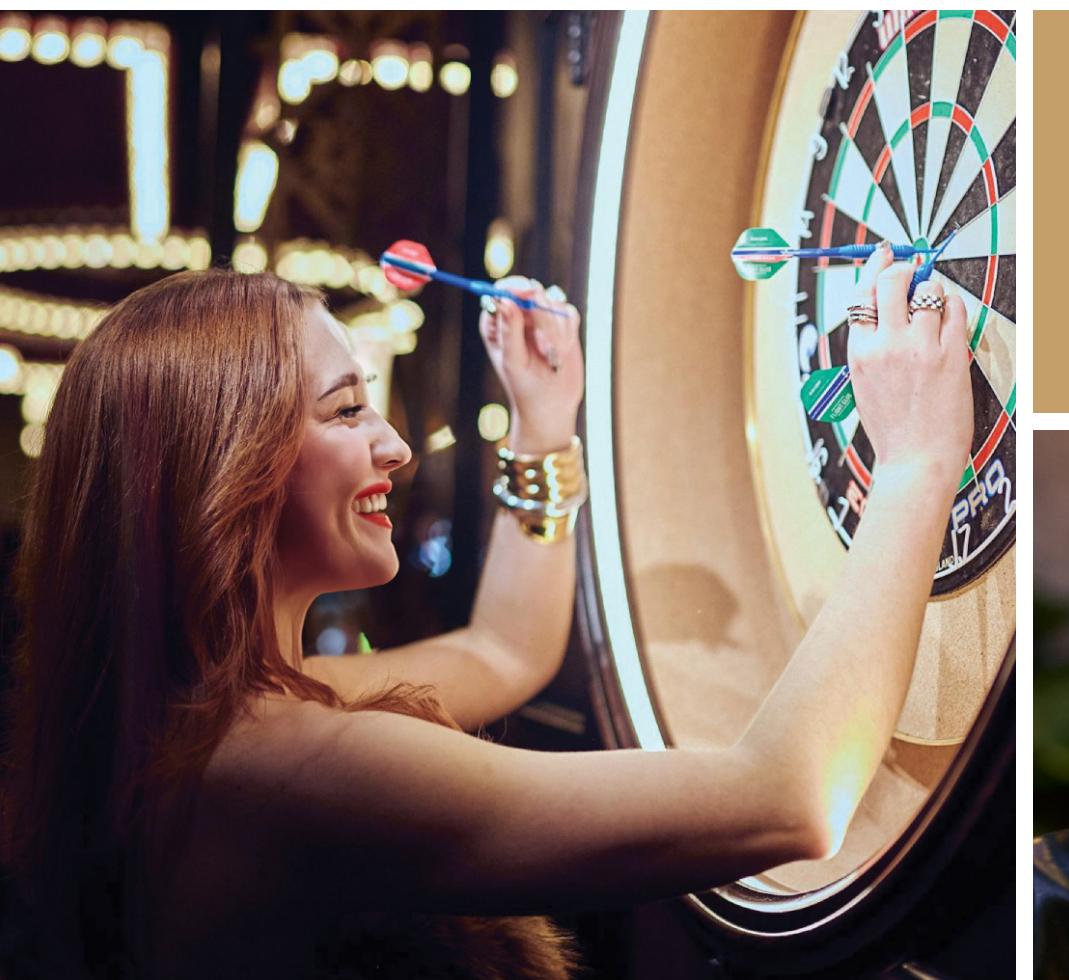




OUR VENUES



MINI POKÉ TACOS



PRESENTED BY
STATE OF PLAY
HOSPITALITY

