



FLIGHT CLUB[®]

EVENTS

A photograph of a busy bar interior. In the foreground, the backs of several people's heads are visible as they sit at the bar. The bar counter is lined with patrons, and bartenders are visible behind the counter. The background shows a well-lit bar area with a dartboard on the wall and a large arched doorway. The ceiling is decorated with string lights and large, ornate chandeliers with warm-toned glass shades. The overall atmosphere is lively and upscale.

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



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 \$45 | 3 HOURS FOR \$65

SMALL PLATES <i>CHOOSE 2</i>	FLATBREADS <i>CHOOSE 2</i>	SHAREABLES <i>CHOOSE 2</i>
ARTICHOKE DIP <i>v</i> Roasted Artichokes, Cream Cheese, Mozzarella, White Corn Tortilla Chips	FOUR CHEESE <i>v</i> Mozzarella, Provolone, Parmesan, Romano	BUFFALO CHICKEN SLIDERS Arugula, Carrot & Celery Curls, Ranch
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions	TRUFFLE MUSHROOM <i>v</i> Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions	BEEF SLIDERS* Gouda, Flight Club Sauce, Lettuce
BRUSSELS SPROUTS <i>VE GS</i> Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce	BBQ CHICKEN Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce	GRILLED CHICKEN SLIDERS Arugula, Tomato, Red Pepper Aioli
EDAMAME <i>VE GS</i> Thai Lime Sauce	<i>Vegan and Gluten-Sensitive Options Available</i>	MINI BARBACOA TACOS <i>GS</i> Chipotle, Onions, Cilantro Crema
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley		MINI AL PASTOR TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa
CLASSIC FRIES <i>VE</i> Sea Salt		MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde
MEATBALLS Ground Beef & Pork, Tomato Sauce		CAESAR SALAD Romaine, Parmesan, Creamy Caesar

ELITE FOOD PACKAGE

FOOD REPLENISHMENT AND UNLIMITED GAMEPLAY INCLUDED

2 HOURS FOR \$65 | 3 HOURS FOR \$95

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	BUFFALO CHICKEN SLIDERS Arugula, Carrot & Celery Curls, Ranch	PROFITEROLES <i>v</i> Cream Puffs served with Raspberry & Chocolate Dipping Sauces
ARTICHOKE DIP <i>v</i> Roasted Artichokes, Cream Cheese, Mozzarella, White Corn Tortilla Chips	TRUFFLE MUSHROOM <i>v</i> Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions	BEEF SLIDERS* Gouda, Flight Club Sauce, Lettuce	CHURROS <i>v</i> Caramel, Cajeta, Dulce de Leche Whipped Crema, Cocoa
GUACAMOLE <i>VE</i> Jalapeños, Tomatoes, Onions	BBQ CHICKEN Smoked Chicken, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar, BBQ Sauce	MINI POKÉ TACOS* Wakame, Gochujang Aioli, Wasabi Peas	COTTON CANDY <i>VE GS</i> Rotating Selection
BRUSSELS SPROUTS <i>VE GS</i> Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce	PEPPERONI & SAUSAGE Pepperoni, Sweet Italian Sausage, Hot Honey	MINI BARBACOA TACOS <i>GS</i> Chipotle, Onions, Cilantro Crema	
EDAMAME <i>VE GS</i> Thai Lime Sauce	BURRATA <i>vz</i> Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Olive Oil, Balsamic Reduction	MINI AL PASTOR TACOS <i>GS</i> Slow Roasted Pork, Pineapple Salsa	
TRUFFLE PARMESAN FRIES <i>v</i> Truffle, Parmesan, Parsley	<i>Vegan and Gluten-Sensitive Options Available</i>	MINI CUBAN TACOS <i>VE GS</i> Roasted Veggies, Beans, Salsa Verde	
CLASSIC FRIES <i>VE</i> Sea Salt		CHICKEN SKEWERS Mango Chutney, Spiced Yogurt	
MEATBALLS Ground Beef & Pork, Tomato Sauce		STEAK SKEWERS* Chimichurri, Lemon Oil, Green Onion	
		CAESAR SALAD Romaine, Parmesan, Creamy Caesar	



SHORT RIB BAO BUNS

ENHANCEMENTS

Each serves up to 10 guests

CHARCUTERIE BOARD	65	SHORT RIB BAO BUN	70
Variety of Meats, Cheeses, Sweet and Savory Bites		Braised Short Rib, Pickled Cucumber, Radish, Carrot	
BUTCHER PLATTER	115	LOBSTER ROLLS	100
Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette		Lobster Meat Served Chilled, Toasted Bun	
MEZZE PLATTER <i>v</i>	80	DESSERT TOWER <i>v</i>	45
Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread		3-Tiered Assortment of Fresh Baked Confections	
ARANCINI <i>VE</i>	50		
Wild Mushroom Risotto, Vegan Cheese, Arrabbiata Sauce, Fresh Basil			



LOBSTER ELOTE DIP

BEVERAGE OPTIONS

DRINK PACKAGES (PER PERSON)

BEER, WINE & N/A	
Unlimited craft & domestic beer, premium wine, seltzers & soda	
2 hours	35
3 hours	49

CALL LIQUOR, BEER, WINE	
Unlimited call liquors, craft & domestic beer, premium wine, seltzers & soda	
2 hours	45
3 hours	62

PREMIUM LIQUOR, BEER, WINE	
Unlimited premium liquor, classic cocktails, craft & domestic beer, premium wine, seltzers & soda	
2 hours	57
3 hours	79

PACKAGE ENHANCEMENTS

CHOOSE UP TO 2 SIGNATURE COCKTAILS:

Snapdragon, Oaxacan Seaglass, Bee Sting, or High Tea Sour (contains egg whites)	15
Upgrade your cocktail with a branded edible topper	18
(Available only on the High Tea Sour)	

Only available for Call and Premium options

PRICES ARE PER PERSON. SALES TAX AND ADMIN FEE NOT INCLUDED. UNLESS OTHERWISE STATED, DOES NOT INCLUDE CLASSIC COCKTAILS, SHOTS, MARTINIS, NEATS, UP, OR DOUBLES.

BEER & SELTZER BUCKETS

10 Assorted Options	
Domestic Beers	65
Craft Beers	75
Premium Craft Beers	85
Seltzers	75

DRINK TICKETS

Beer, Seltzer, & Wine	12
Call Liquor	16
Premium Liquor	18

HOSTED BAR

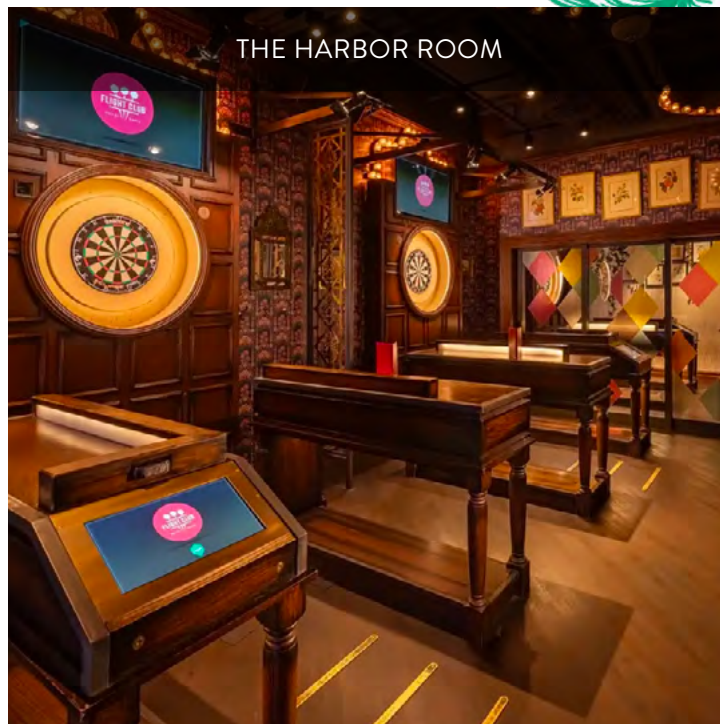
Beverages will be available for purchase at standard menu prices. Hosted bars must be paid on one tab.



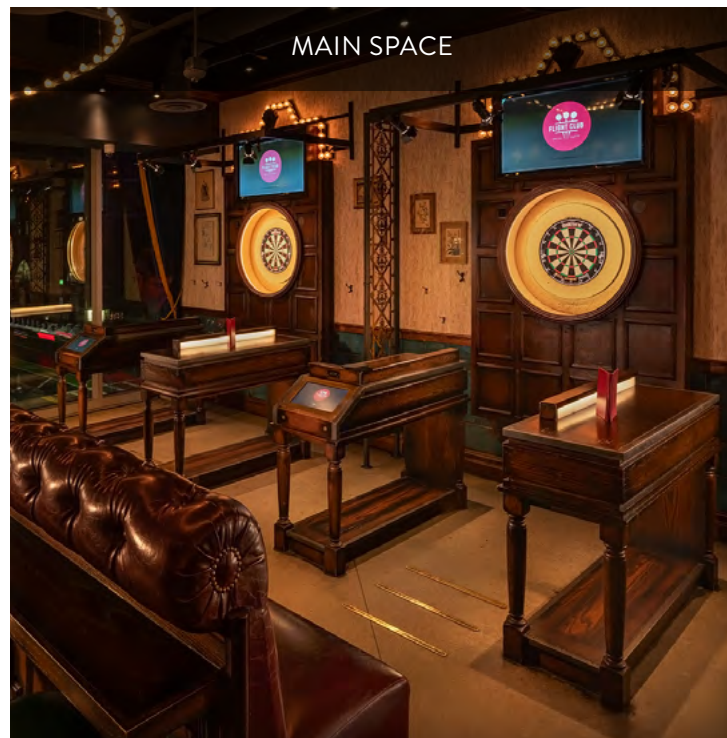
Future prices and menu options may vary



THE BAR



THE HARBOR ROOM



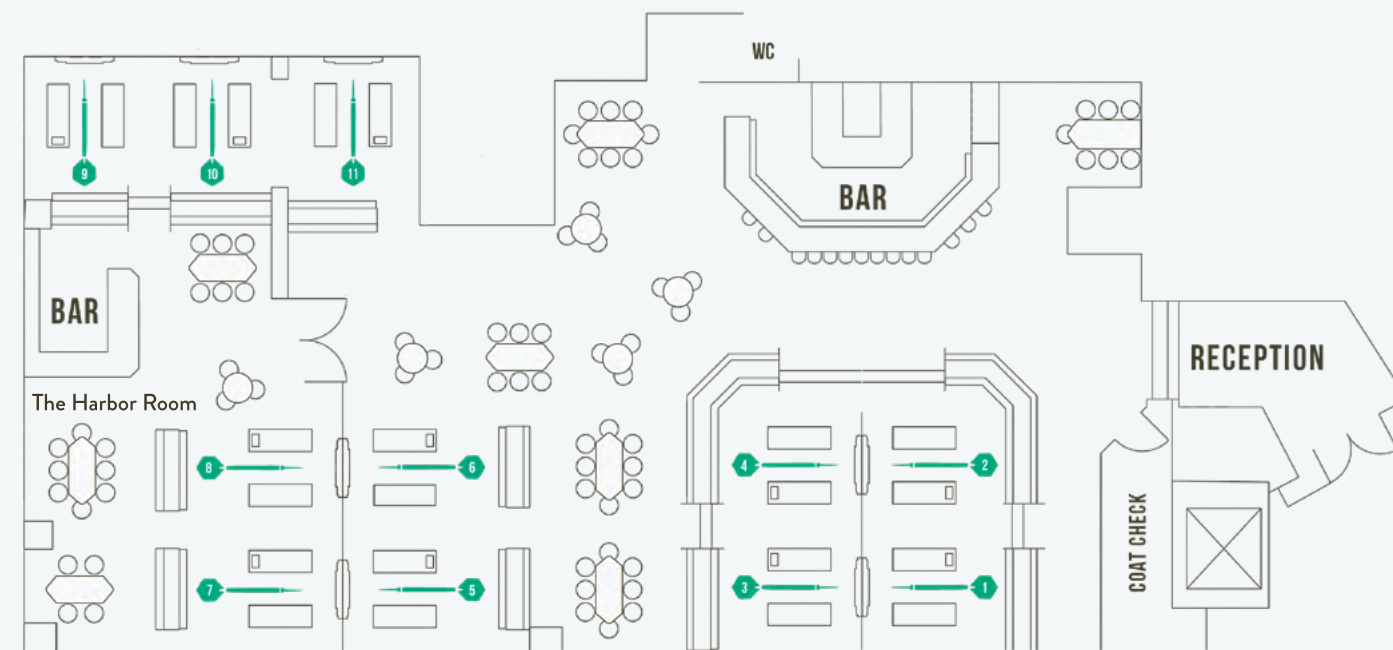
MAIN SPACE



MAIN SPACE

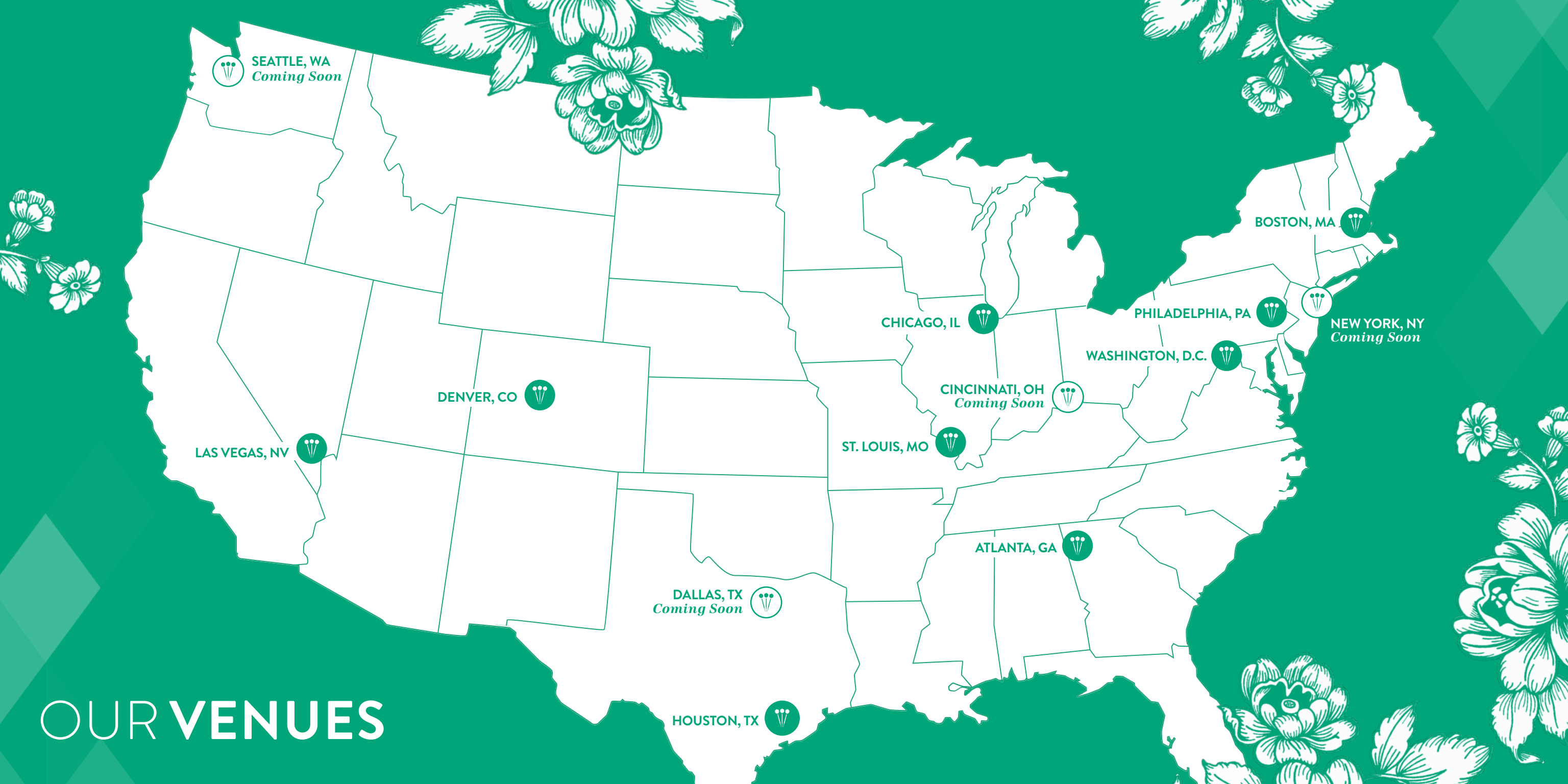
VENUE LAYOUT

CAPACITY: 300 GUESTS | PRIVATE ROOMS: 1 | BARS: 2



WHAT IS AN “OCHE”?

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



SEATTLE, WA
Coming Soon

LAS VEGAS, NV



DENVER, CO



DALLAS, TX
Coming Soon



HOUSTON, TX



CHICAGO, IL



CINCINNATI, OH
Coming Soon



ST. LOUIS, MO



ATLANTA, GA



WASHINGTON, D.C.



PHILADELPHIA, PA



BOSTON, MA



NEW YORK, NY
Coming Soon



OUR VENUES



MINI POKÉ TACOS



PRESENTED BY
STATE OF PLAY
HOSPITALITY