

The image shows the interior of a darts club. On the left is a long wooden bar with several high-top stools. The ceiling is decorated with strings of warm-toned lights. In the center, there are several round tables with stools. On the right, a dartboard is mounted on a wooden door, and a television screen above it displays the 'FLIGHT CLUB' logo. The walls are covered in patterned wallpaper, and the overall atmosphere is cozy and classic.

# FLIGHT CLUB<sup>®</sup>

EVENTS

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# WHAT IS FLIGHT CLUB?

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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 \$40 | 3 HOURS FOR \$60

## SMALL PLATES *CHOOSE 2*

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

**GUACAMOLE *VE***  
Jalapeños, Tomatoes, Onions

**BRUSSELS SPROUTS *VE GS***  
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*

**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, Garlic Croutons, 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 *VE GS***  
Balsamic Glaze Drizzle, Toasted Almonds, Agave Mustard Sauce

**EDAMAME *VE GS***  
Thai Lime Sauce

**RAINBOW CAULIFLOWER *VE***  
Baked Tricolor Cauliflower & 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

**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*

**BUFFALO CHICKEN SLIDERS**  
Arugula, Carrot & Celery Curls, Ranch

**BEEF SLIDERS\***  
Gouda, Flight Club Sauce, Lettuce

**GRILLED CHICKEN SLIDERS**  
Arugula, Tomato, Red Pepper Aioli

**MINI POKÉ TACOS\***  
Wakame, Gochujang Aioli, Wasabi Peas

**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, Garlic Croutons, 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



BUTCHER PLATTER

## ENHANCEMENTS

Each serves up to 10 guests

|                                                                                                                                                |            |
|------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>CHARCUTERIE BOARD</b><br>Variety of Meats, Cheeses, Sweet and Savory Bites                                                                  | <b>60</b>  |
| <b>BUTCHER PLATTER*</b><br>Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Roasted Tomato, Baguette                           | <b>110</b> |
| <b>MEZZE PLATTER <i>v</i></b><br>Grilled Halloumi, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread | <b>75</b>  |
| <b>ARANCINI <i>VE</i></b><br>Wild Mushroom Risotto, Vegan Cheese, Arrabbiata Sauce, Basil                                                      | <b>35</b>  |
| <b>SHRIMP COCKTAIL <i>GS</i></b>                                                                                                               | <b>35</b>  |

|                                                                                                                                   |           |
|-----------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CRAB CAKE BITES</b><br>Crab Meat, Red Pepper, Roasted Red Pepper Puree, Filo Cup, Lemon Zest                                   | <b>45</b> |
| <b>SQUASH &amp; SAGE TARTS <i>v</i></b><br>Butternut Squash Purée, Caramelized Onions, Chive Crème Fraîche, Crispy Sage, Filo Cup | <b>35</b> |
| <b>LOBSTER ROLLS</b><br>Lobster Meat Served Chilled, Toasted Bun                                                                  | <b>95</b> |
| <b>DESSERT TOWER <i>v</i></b><br>3-Tiered Assortment of Fresh Baked Confections                                                   | <b>40</b> |



LOBSTER ELOTE DIP

# 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 ..... | 30 |
| 3 hours ..... | 42 |

### CALL

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

|               |    |
|---------------|----|
| 2 hours ..... | 40 |
| 3 hours ..... | 56 |

### PREMIUM

Unlimited premium liquor, classic & signature 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

*Assortment of 10*

|                           |    |
|---------------------------|----|
| Domestic Beers .....      | 65 |
| Craft Beers .....         | 75 |
| Premium Craft Beers ..... | 80 |
| Seltzers .....            | 80 |

## BEVERAGE UPGRADES (PER DRINK)

|                                                        |    |
|--------------------------------------------------------|----|
| Sage & Stone Sour .....                                | 16 |
| <i>Roku Gin, Apricot, Sage, Lemon, Lime, Egg White</i> |    |
| Welcome Prosecco Toast .....                           | 14 |
| Custom Cocktail Topper .....                           | 2  |
| <i>Available only on the Sage &amp; Stone Sour</i>     |    |



MAKE IT YOUR OWN WITH  
**CUSTOM UPGRADES**

Transform your special event 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



THE BOULDER ROOM



THE WINDSOR ROOM



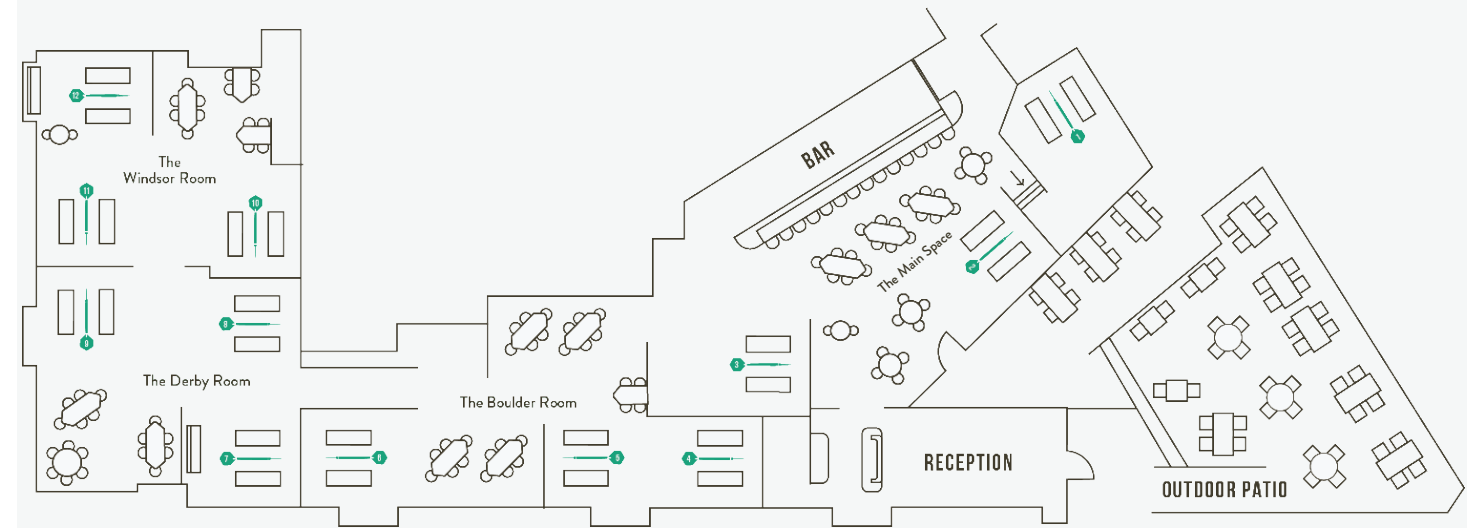
THE DERBY ROOM



MAIN SPACE

# VENUE LAYOUT

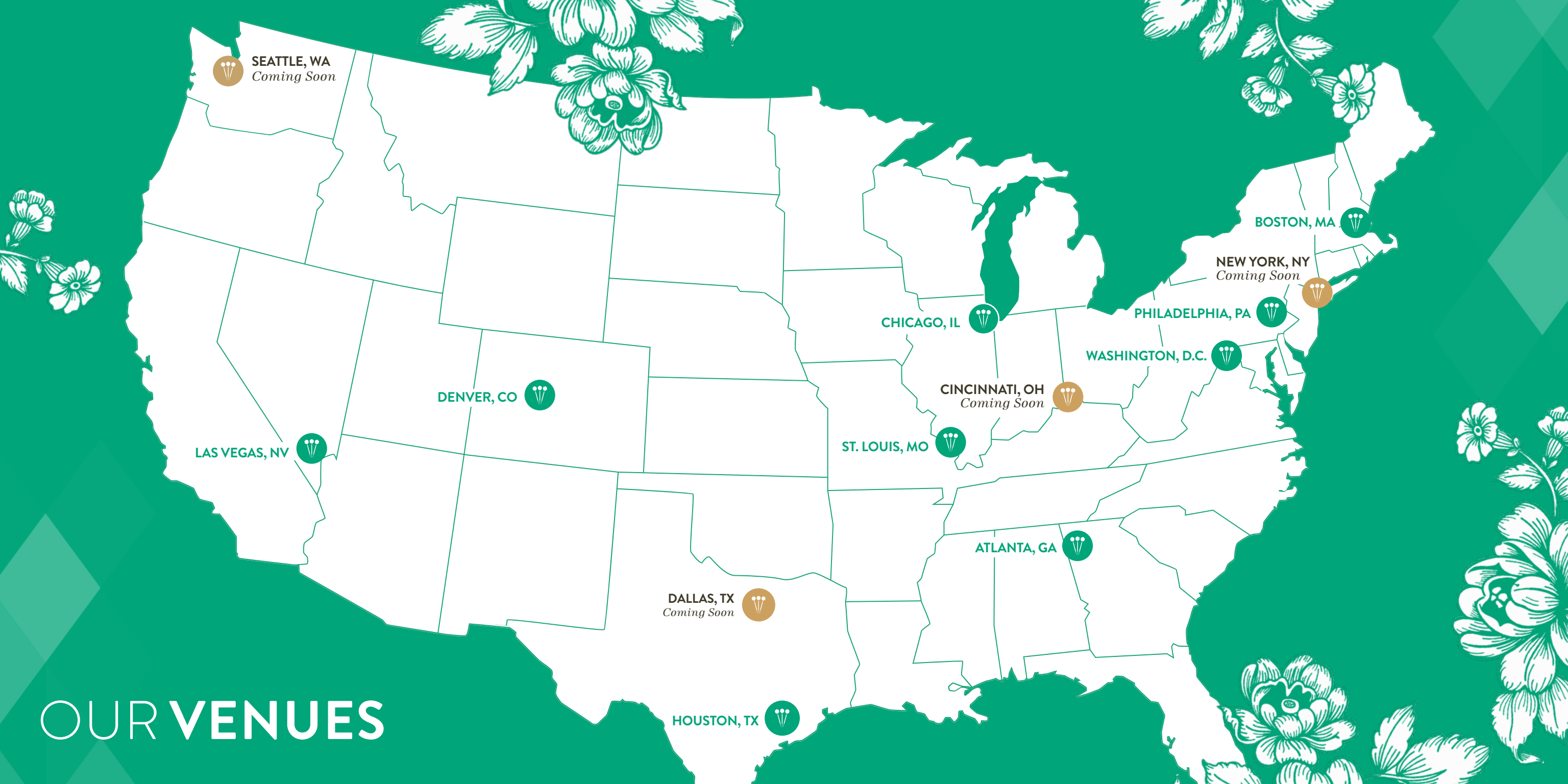
CAPACITY: 350 GUESTS | PRIVATE ROOMS: 3 | BARS: 1



## 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**

**ST. LOUIS, MO**

**CINCINNATI, OH**  
*Coming Soon*

**ATLANTA, GA**

**WASHINGTON, D.C.**

**PHILADELPHIA, PA**

**NEW YORK, NY**  
*Coming Soon*

**BOSTON, MA**

# OUR VENUES





MINI POKÉ TACOS



PRESENTED BY

**STATE OF PLAY**  
HOSPITALITY

