

FLIGHT CLUB™

HOLIDAY PACKAGES

*Packages include unlimited gaming, replenished catering and an open bar for a 2 hour event in a dedicated playing space. Minimum of 10 guests.
Pricing is inclusive of service charge and tax.*

CLASSIC

\$109 Per Person (all inclusive)

Oche Time

Sparkling Welcome Toast

Choice of

- 1 Housemade Dip
- 3 Appetizers
- 2 Flatbreads

Cookies and Brownies

2 Hour Craft Beer, Premium Wine,
Seltzers and Soda



SIGNATURE

\$125 Per Person (all inclusive)

Oche Time

Sparkling Welcome Toast

Cheese Flight *(not replenished)*

Choice of

- 2 Housemade Dips
- 3 Appetizers
- 2 Flatbreads

Cotton Candy

2 Hour Call Liquor, Craft Beer,
Premium Wine, Seltzers and Soda



PREMIUM

\$149 Per Person (all inclusive)

Oche Time

Sparkling Welcome Toast

Charcuterie and Cheese Flight *(not replenished)*

Choice of

- 2 Housemade Dips
- 3 Appetizers
- 3 Flatbreads

Cookies and Brownies

2 Hour Premium Liquor, Craft Beer,
Premium Wine, Seltzers and Soda



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APPETIZERS

Papas Bravas ^{GF V}

Torn Potatoes, Smoked Paprika, Lemon Garlic Aioli, Sea Salt, Parsley

Tandoori Chicken Skewers ^{GF}

Mango Chutney, Spiced Yogurt, Cilantro

Pepperoni Meatball Sliders

Calabrian Chili, Tomato Sauce, Fresh Mozzarella, Brioche Buns

FC Prime Sliders *

Griddled Prime Beef, Butter Lettuce, Roasted Tomato, Gouda, Brioche Buns

Blistered Shishitos ^V

Shishito Peppers, Garlic Chips, Shoyu Aioli

Mini Poké Tacos * ^{GF}

Ahi Tuna, Fennel, Cucumber, Chili Vinaigrette, Mandarin Orange

Kung Pao Cauliflower ^{GF V}

Fried Cauliflower, Szechuan Peppercorn Sauce, Sesame Candied Peanuts

Truffle Fries ^{GF V}

Parmesan, Parsley

Steak Kushiyaki Skewers * ^{GF}

Grilled Beef Tenderloin, Garlic Ginger Soy, Kung Pao Sauce, Scallions, Fried Rice Noodles

Hot Honey Chicken Sliders

Fried Chicken, Hot Honey Mayonnaise, Sweet Cucumber Pickles, Brioche Buns

Mini Beef Barbacoa Tacos ^{GF}

Chipotle, Pickled Onion, Cilantro Crema

HOUSEMADE DIPS

Yuzu Guacamole ^{GF VE}

Corn Nut Crunch, Jalapeño Powder, Tortilla Chips & Seasonal Veggies

Black & White Hummus ^{VE}

Spicy Black Tahini Hummus, White Garlic Hummus, Heirloom Veggies, Grilled Pita

Lobster Elote Dip

Hot Grilled Street Corn, Mayonnaise, Lime, Jalapeño, Cilantro, Cotija, Tajin, Tortilla Chips

FLATBREADS

Vegan Mushroom Flatbread ^{VE}

Truffle Oil, Vegan Cheese, Assorted Mushrooms, Crispy Fried Onions, Parsley

Burrata Flatbread ^V

Basil Pesto, Grilled Artichoke Hearts, Roasted Tomato, Olive Oil

Four Cheese Flatbread ^V

Fresh Mozzarella, Parmesan, Provolone, Gouda

Bacon Flatbread

Roasted Tomatoes, Fontiago Cheese, Arugula, Balsamic

Buffalo Chicken Flatbread

Buffalo Sauce, Crispy Chicken, Mozzarella, Gorgonzola & Provolone, Garlic Ranch, Celery, Carrots

ENHANCEMENTS

Mini Lobster Roll

Toasted Brioche Bun, Garlic-Herb Butter
1 Dozen - \$120

Fresh Popped Popcorn ^{GF V}

Assorted Flavors: Three Cheese Blend, Sriracha Ranch, or Salt & Vinegar
Serves 10 - \$50

Cheese Flight ^V

Assorted Cheese, Honeycomb, Sesame Peanut Brittle, Assorted Fruit, Toasted Baguette
Serves 3-4 - \$10

Chef's Selection of Cotton Candy ^{GF VE}

2 Cones - \$5

Seasonal Cupcakes ^V

A Selection of Rotating Flavors
1 Dozen - \$30

Cookie Tower ^V

Assorted macaron flavors, orange madeleines & strawberry mousse filled profiteroles with chocolate hazelnut sauce.
Serves 4-6 - \$29

Cronuts ^V

Chocolate, Raspberry & Crème Anglaise Sauces
Serves 2-3 - \$8

Garden Tower ^V

Sugar Snap Peas, English Cucumber, Snow Peas, Green Beans, Heirloom Tomato, Watermelon Radish, Baby Bell Peppers, Baby Carrots, Cauliflower, Green Pea Hummus, Zaatar Labneh, Pesto Ranch, Edible Soil
Serves 5-6 - \$36

Select additional items for \$6 per guest, per item. Enhancements and additional item pricing does not include service charge and tax.