



FLIGHT CLUB[®]



SOCIAL DARTS[®]

The central logo features three black darts flying horizontally over a thick black line. Below this line, three darts are shown pointing downwards. The text "FLIGHT CLUB" is written in a bold, black, sans-serif font, with a registered trademark symbol (®) to the upper right. Below the line, the words "SOCIAL" and "DARTS" are written in a smaller, black, sans-serif font, separated by a wide gap. A registered trademark symbol (®) is also present to the upper right of "DARTS".

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



Expertly curated food package options that are replenished throughout your event.



Gameplay that scales to seamlessly connect players across any dart board in the venue.



Customizable drink packages designed to elevate your group's experience.



A personalized Flight Club Story sent after your event so you can relive your experience.



Private and semi-private spaces that can be tailored to accommodate your group's needs.

FOOD PACKAGES

INCLUDES UNLIMITED GAMEPLAY

Minimum of 10 guests. All food replenished for duration of package.

CLASSIC

2hr - \$45 | 3hr - \$68

Choice of 2 small plates, 2 shareables, 2 flatbreads.



SMALL PLATES

Guacamole GS VE

Jalapeños, Tomato, Onion, Jalapeño Powder
Served with Tortilla Chips

Hummus Duo V

Roasted Red Pepper & Traditional Hummus,
Served with Grilled Pita

Blistered Shishito Peppers V

Garlic Chips, Shoyu Aioli

Truffle Parmesan Fries GS V

Parmesan, Parsley

Brussels Sprouts GS VE

Balsamic Drizzle

SHAREABLES

Mini Beef Barbacoa Tacos GS

Chipotle, Pickled Onion, Cilantro Crema

Grilled Chicken Sliders

Arugula, Tomato, Red Pepper Aioli,
Brioche Bun

Beef Sliders*

Butter Lettuce, Roasted Tomato,
Gouda Cheese, Brioche Bun

Buffalo Chicken Sliders

Buffalo Sauce, Arugula,
Carrot & Celery Curls, Ranch,
Brioche Bun

Caesar Salad

Romaine, Parmesan Cheese, Croutons

FLATBREADS

Vegan and Gluten Sensitive Options Available

Four Cheese Flatbread V

Fresh Mozzarella, Parmesan,
Provolone, Romano

Truffle Mushroom Flatbread V

Truffle Oil, Mozzarella, Provolone,
Crispy Fried Onions

Buffalo Chicken Flatbread

Mozzarella, Gorgonzola &
Provolone Blend, Garlic Ranch,
Carrot & Celery Curls

ENHANCEMENTS

All enhancements serve 10 people

Charcuterie Board

Variety of Meats, Cheeses, and
Sweet and Savory Bites
\$60

Lobster Rolls

New England Classic of Lobster Meat
Served Chilled on a Toasted Bun
\$130

Mini Beef Wellington

Steak Wrapped in Puff Pastry
\$80

Lobster Mac & Cheese Bites

Lobster Meat, Pasta, Rich Cheese Sauce,
Crunchy Topping
\$70

Mini Cuban Tacos GS VE

Zucchini, Squash, Mushrooms, Black Beans,
Pickled Red Onions, Salsa Verde, Microgreens
\$60

Dessert Tower V

3 Tiered Assortment of
Fresh Baked Confections
\$60



GS GLUTEN SENSITIVE** V VEGETARIAN VE VEGAN

Prices listed are per person unless otherwise noted and do not include sales tax or admin fees

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***Gluten Sensitive: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant is unable to guarantee that any item can be completely free of allergens.*

FOOD PACKAGES

INCLUDES UNLIMITED GAMEPLAY

Minimum of 10 guests. All food replenished for duration of package.

ELITE

2hr - \$65 | 3hr - \$98

Choice of 3 small plates, 3 shareables, 3 flatbreads, 1 dessert.



SMALL PLATES

Lobster Elote Dip

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

Guacamole GS VE

Jalapeños, Tomato, Onion, Jalapeño Powder
Served with Tortilla Chips

Hummus Duo v

Roasted Red Pepper & Traditional Hummus
Served with Grilled Pita

Blistered Shishito Peppers v

Garlic Chips, Shoyu Aioli

Truffle Parmesan Fries GS v

Parmesan, Parsley

Brussels Sprouts GS VE

Balsamic Drizzle

SHAREABLES

Chicken Skewers GS

Mango Chutney, Spiced Yogurt, Microgreens

Steak Skewers GS

Chimichurri, Green Onions

Caesar Salad

Romaine, Parmesan Cheese, Croutons

Beef Sliders*

Butter Lettuce, Roasted Tomato, Gouda Cheese, Brioche Bun

Grilled Chicken Sliders

Arugula, Tomato, Red Pepper Aioli, Brioche Bun

Buffalo Chicken Sliders

Buffalo Sauce, Arugula, Ranch, Carrot & Celery Curls, Brioche Bun

Mini Poké Tacos*

Soy Sauce, Ginger, Garlic, Wakame, Gochujang Aioli, Crushed Wasabi Peas

Mini Beef Barbacoa Tacos GS

Chipotle, Pickled Onion, Cilantro Crema

FLATBREADS

Vegan and Gluten Sensitive Options Available

Four Cheese Flatbread v

Fresh Mozzarella, Parmesan, Provolone, Romano

Truffle Mushroom Flatbread v

Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions

Pepperoni & Sausage Flatbread

Pepperoni, Sweet Italian Sausage, Hot Honey Drizzle

Buffalo Chicken Flatbread

Mozzarella, Gorgonzola & Provolone Blend, Garlic Ranch, Carrot & Celery Curls

Burrata Flatbread v

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

DESSERTS

Profiteroles v

Cream Puffs Served with Raspberry & Chocolate Dipping Sauces

Cookies & Brownies v

Assorted Flavors

Cotton Candy GS VE

Rotating Flavors

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All enhancements serve 10 people

Charcuterie Board

Variety of Meats, Cheeses, and Sweet and Savory Bites
\$60

Lobster Rolls

New England Classic of Lobster Meat Served Chilled on a Toasted Bun
\$130

Mini Beef Wellington

Steak Wrapped in Puff Pastry
\$80

Lobster Mac & Cheese Bites

Lobster Meat, Pasta, Rich Cheese Sauce, Crunchy Topping
\$70

Mini Cuban Tacos GS VE

Zucchini, Squash, Mushrooms, Black Beans, Pickled Red Onions, Salsa Verde, Microgreens
\$60

Dessert Tower v

3 Tiered Assortment of Fresh Baked Confections
\$60



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BEVERAGE OPTIONS

BAR PACKAGES – MINIMUM 10 GUESTS

BEER, WINE & SODA

Craft & domestic beer, premium wine, seltzers & soda

2 hours	\$35
3 hours	\$49

CALL LIQUOR, BEER & WINE

Call liquors, domestic & craft beer, premium wine, seltzers & soda

2 hours	\$45
3 hours	\$62

PREMIUM LIQUOR, BEER & WINE

Premium liquors, classic cocktails, domestic & craft beer, premium wine, seltzers & soda

2 hours	\$57
3 hours	\$79

Prices listed are per person unless otherwise noted and do not include sales tax or admin fees. Unless otherwise stated, does not include classic cocktails, shots, martinis, neat, up, or doubles.

BEER & SELTZER BUCKETS

DOUBLE \$70 10 ASSORTED BEERS

Bud Light
Miller Lite
Coors Light
Michelob Ultra
PBR

BULLSEYE \$90 10 ASSORTED BEERS

Blue Moon
Bell's Two Hearted IPA
Sierra Nevada Pale Ale
Hazy Little Thing IPA
Guinness Stout

TRIPLE \$80 10 ASSORTED BEERS

Stella Artois
Corona Extra
Heineken
Modelo Especial
Sam Adams Boston Lager

SELTZERS \$70 10 SELTZERS

Assorted Variety

DRINK TICKETS

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



SIGNATURE COCKTAILS

CHOOSE UP TO 2 OF THE FOLLOWING OPTIONS:

Ladybird, Snapdragon, Oaxacan Seaglass, Bee Sting	\$15
Upgrade your cocktail with a branded topper	\$18

(Can only be applied to the Ladybird)

HOSTED BAR

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



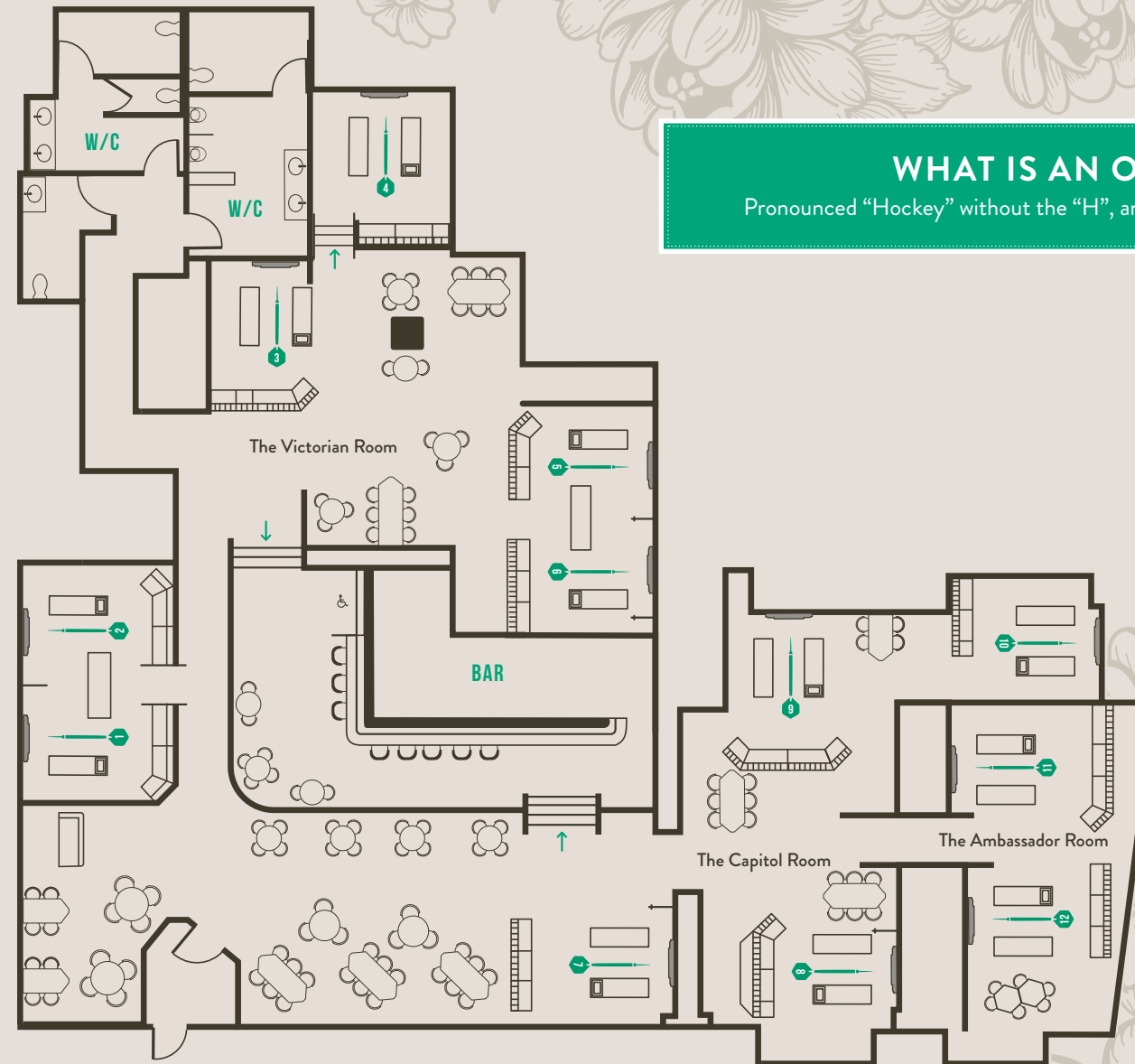
THE VENUE

Our space is designed with our guests in mind – Flight Club boasts an expansive main bar, twelve Oches and semi-private event space – there are endless ways for your evening to unfold.

THE LAYOUT

12 Oches – each able to accommodate up to 20 guests

Available for exclusive use, applicable food and beverage minimums may apply.



WHAT IS AN OCHE?

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

CHECK OUT ALL OF OUR U.S. LOCATIONS





PRESENTED BY

