



HOLIDAY PACKAGES

LAS VEGAS





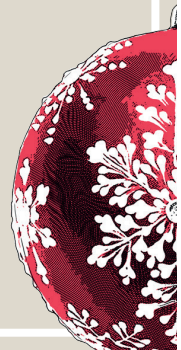
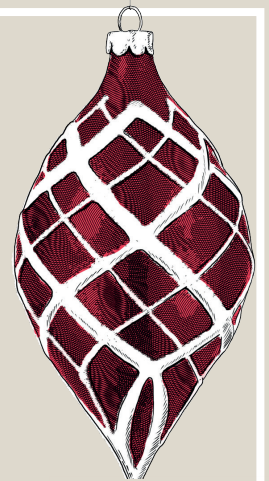
What is
FLIGHT CLUB?

A high-quality entertainment venue combining an elevated food and beverage program with dynamic tech-enabled Social Darts®. Flight Club is the perfect holiday season activity for groups of any size.



Every event
INCLUDES:

- Expertly curated food and beverage package options that are replenished throughout your event
- Unlimited Social Darts® featuring our patented high-tech darts technology
- Private or semi-private space
- An intimate, premium setting with pub-inspired interiors and beautifully designed bars



FOOD PACKAGES

INCLUDES UNLIMITED GAMEPLAY

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

CLASSIC

2hr - \$58 | 3hr - \$78

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

SMALL PLATES

Guacamole GF VE

Jalapeños, Tomato, Onion, Jalapeño Powder

Hummus Duo VE

Roasted Red Pepper & Traditional Hummus,
Served with Grilled Pita

Blistered Shishito Peppers V

Garlic Chips, Shoyu Aioli

Truffle Parmesan Fries GF V

Parmesan, Parsley

Brussels Sprouts GF V

Baked with Balsamic Drizzle

FLATBREADS

Vegan and Gluten Free Options Available

Four Cheese Flatbread V

Fresh Mozzarella, Parmesan,
Provolone, Gouda

Truffle Mushroom Flatbread V

Truffle Oil, Mozzarella, Provolone,
Crispy Fried Onions

Buffalo Chicken Flatbread

Mozzarella, Gorgonzola &
Provolone Blend, Garlic Ranch,
Shaved Carrots & Celery

SHAREABLES

Beef Sliders*

Butter Lettuce, Roasted Tomato,
Gouda Cheese, Brioche Bun

Buffalo Chicken Sliders

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

Caesar Salad V

Romaine, Parmesan Cheese, Croutons



GF GLUTEN FREE** V VEGETARIAN VE VEGAN



ENHANCEMENTS

All enhancements serve 10 people

Charcuterie Tower

Assorted Meats & Cheeses, Olive Blend,
Roasted Peppers, Fig Jam, Crostini, Bread Sticks,
Roasted Artichokes, Dried Fruit

\$85

Lobster Mac & Cheese Bites

White Cheddar Mac & Cheese, Lobster Claw
Meat, Panko Bread Crumbs, Parmesan Cheese

\$65

Lamb Chop "Lollipop" GF

Chermoula, Herbed Labneh

\$80

Canapé Tower

Cucumber Smoked Salmon,
Deviled Eggs with Caviar,
Goat Cheese Red Pepper Crostini,
Brie & Cranberry Bites

\$65

Prime Rib Sliders

Shaved Smoked Ribeye,
Boursin Cheese Spread, Red Onion Jam,
Pickled Jalapeños

\$60

Holiday Dessert Tower

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

\$60



Prices listed are per person, unless otherwise noted & are subject to sales tax & administrative fees.
Food service will be replenished as needed for up to two hours.

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

PREMIUM

2hr - \$75 | 3hr - \$95

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



SMALL PLATES

Guacamole *GF VE*

Jalapeños, Tomato, Onion, Jalapeño Powder

Hummus Duo *VE*

Roasted Red Pepper & Traditional Hummus
Served with Grilled Pita

Lobster Elote Dip

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

Blistered Shishito Peppers *V*

Garlic Chips, Shoyu Aioli

Truffle Parmesan Fries *GF V*

Parmesan, Parsley

Brussels Sprouts *GF V*

Baked with Balsamic Drizzle

SHAREABLES

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,
Carrot & Celery Curls, Ranch, Brioche Bun

Holiday Turkey Sliders

Sliced Turkey, Cranberry Relish, Stuffing,
Brioche Bun

Mini Poké Tacos* *GF*

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

Mini Beef Barbacoa Tacos *GF*

Chipotle, Pickled Onion,
Cilantro Crema

Chicken Skewers *GF*

Mango Chutney, Spiced Yogurt,
Microgreens

Caesar Salad *V*

Romaine, Parmesan Cheese, Croutons

FLATBREADS

Vegan and Gluten Free Options Available

Four Cheese Flatbread *V*

Fresh Mozzarella, Parmesan,
Provolone, Gouda

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, Shaved Carrots & Celery

Burrata Flatbread *V*

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

DESSERTS

Profiteroles *V*

Cream Puffs Served with Raspberry
& Chocolate Dipping Sauces

Cookies & Brownies *V*

Assorted Flavors

Cotton Candy *VE*

Rotating Flavors

ENHANCEMENTS

All enhancements serve 10 people

Charcuterie Tower

Assorted Meats & Cheeses, Olive Blend,
Roasted Peppers, Fig Jam, Crostini, Bread Sticks,
Roasted Artichokes, Dried Fruit

\$85

Lobster Mac & Cheese Bites

White Cheddar Mac & Cheese, Lobster Claw
Meat, Panko Bread Crumbs, Parmesan Cheese

\$65

Lamb Chop "Lollipop" *GF*

Chermoula, Herbed Labneh

\$80

Canapé Tower

Cucumber Smoked Salmon,
Deviled Eggs with Caviar,
Goat Cheese Red Pepper Crostini,
Brie & Cranberry Bites

\$65

Prime Rib Sliders

Shaved Smoked Ribeye,
Boursin Cheese Spread, Red Onion Jam,
Pickled Jalapeños

\$60

Holiday Dessert Tower

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

\$60



GF GLUTEN FREE** V VEGETARIAN VE VEGAN

Prices listed are per person, unless otherwise noted & are subject to sales tax & administrative fees.
Food service will be replenished as needed for up to two hours.

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

BEVERAGE PACKAGES

BAR PACKAGES – MINIMUM 10 GUESTS

*All prices listed are per person and are subject to sales tax & administrative fees.
Packages do not include classic cocktails, shots, martinis, neat, ups, or doubles.*

SIGNATURE

Craft & domestic beer, premium wine, seltzers & soda

2 hours	\$40
3 hours	\$60

PREMIUM

Craft & domestic beer, premium wine, call liquor, seltzers & soda

2 hours	\$52
3 hours	\$65

ELITE

Sparkling wine toast, craft & domestic beer, premium wine, premium liquor, seltzers & soda

2 hours	\$70
3 hours	\$75

BEER & SELTZER BUCKETS

DOUBLE \$70

10 BEERS

Bud Light
Miller Lite
Coors Light
Michelob Ultra
PBR

TRIPLE \$80

10 BEERS

Stella Artois
Corona Extra
Heineken
Modelo Especial
Sam Adams Boston Lager

BULLSEYE \$90

10 BEERS

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

SELTZERS \$70

10 SELTZERS

Assorted Flavors

HOSTED BAR

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

DRINK TICKETS

Beer, Seltzer & Wine	\$14
Call Liquor	\$16
Premium Liquor	\$18

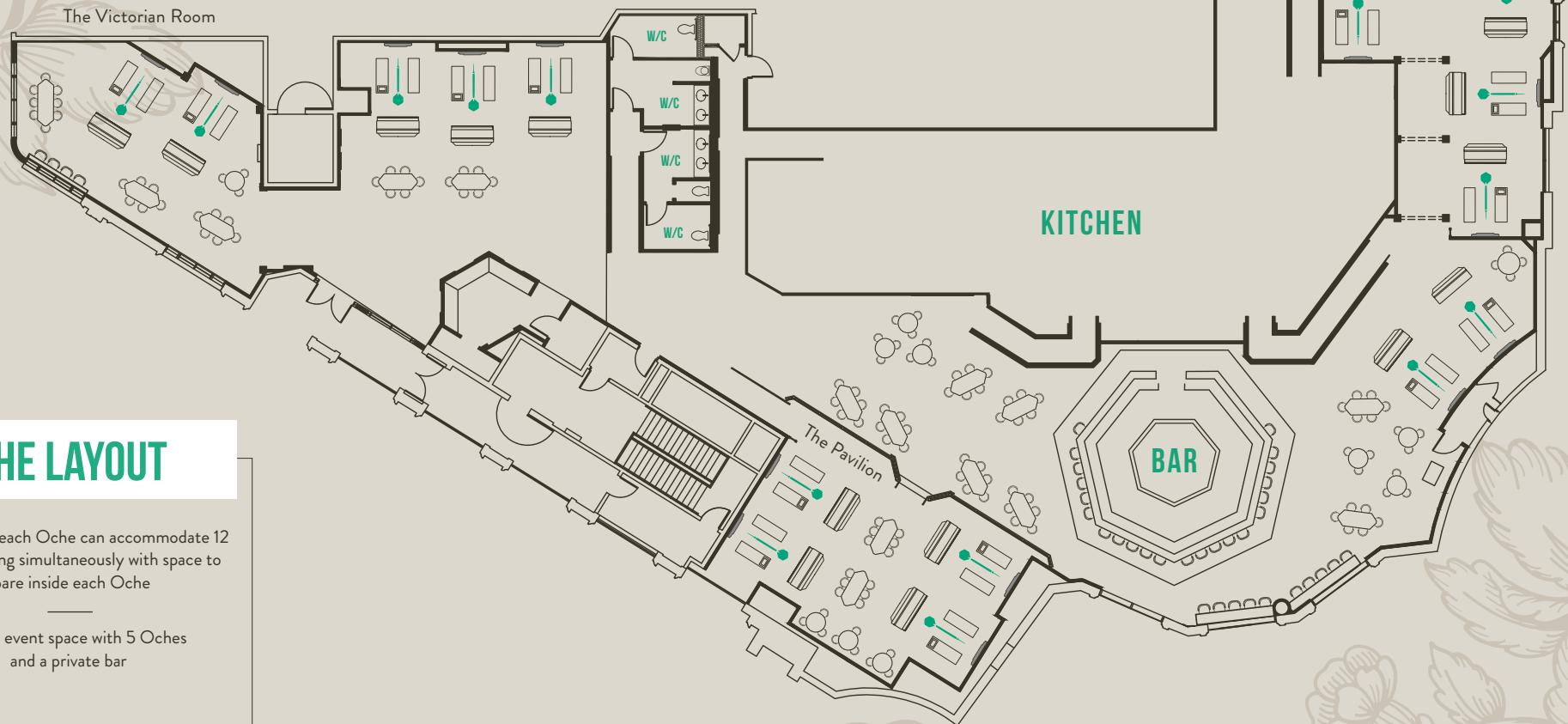


*Add Select Flight Club
Specialty Cocktails for \$18/guest*



THE VENUE

Designed with our guests in mind - Flight Club boasts an expansive carousel bar, twenty semi-private Oches, and a private event space featuring a private bar – there are endless ways for your event to unfold.



THE LAYOUT

20 Oches – each Oche can accommodate 12 guests playing simultaneously with space to spare inside each Oche

Private event space with 5 Oches and a private bar



CONTACT US

702.848.4188

events.lasvegas@flightclubdartsusa.com

flightclubdartsusa.com

3327 LAS VEGAS BLVD S SUITE 2720,
LAS VEGAS, NV 89109

