

FLIGHTS



On-Site Catering and Events Packet



Event Type: Cocktail Reception, Dinner Reception, Mixers, Networking Events and Happy Hours

Now Flying Out Of: Los Gatos, Mountain View, Burlingame and Campbell.

* Las Vegas Coming Soon!!

Economy

Cost: \$25 per Person

Beverages: Additional Cost. Choice of Hosted Bar, No Host Bar, Hosted Beer and Wine or Drink Tickets

Food: 6 Stationed Appetizers. Please See Menus on Page 2.

Upgrade: Upgrade to Premium Economy for and Extra \$5 per Person and get a Champagne Greeting. Dessert Add-On for \$10 per Person Limit to Two Options).

Business Class

Cost: \$50 per Person

Beverages: Additional Cost. Choice of Hosted Bar, No Host Bar, Hosted Beer and Wine or Drink Tickets

Food: Passed Appetizers. Cold Flight Stations and Hot Flight Stations (Buffet Style. Showcasing Flights Unique Food Experience. A Modern and Fun Way to Enjoy a Meal. Please See Menu on Page 3.

Upgrade: Upgrade this Flight for and Extra \$5 per Person and get a Champagne Greeting. Dessert Add-On for \$10 per Person (Limit to Two Options).

First Class

Cost: \$110 per Person

Food and Beverage: The Ultimate Flights Package. Experience all that We Have to Offer. All You can Eat (Buffet Style) and Drink Flights, Well Liquor, Beer and Wine. Complimentary Champagne Greeting. Please See Menu on Page 4.

****All Food and Beverages are Subject to Sales Tax and Service Charge****

****An Automatic 20% Gratuity will be Charge on Final Bill for All Large Parties****

Economy Menu

Choice of Menu 1 or Menu 2

Menu 1- Stationed Appetizers

Phyllo Shrimp *gluten-free

Truffle Empanada *vegetarian

Bacon and Cheddar Slider

Pesto Margherita Pizza *vegetarian

Caprese Salad *vegetarian, gluten-free

Swedish Lingonberries Meatball



Menu 2-Stationed Appetizers

Garlic Skewer *gluten-free

Sweet Pulled Pork Slider

Mediterranean Falafel *vegan

Blue Cheese Apple Pizza *vegetarian

Caesar Salad *vegetarian

Bacon & Jalapeno Mac n' Cheese

Business Class Menu

Passed Appetizers

BBQ Sliders

Spicy Pulled Pork, Sweet Pulled Pork, BBQ Smoked Brisket

Empanadas

Al Pastor, Truffle (Vegetarian), Ground Beef



Hot Stations

French Fries

Truffle, Garlic, Sweet Potato

Mac & Cheese

Classic (Vegetarian), Truffle (Vegetarian), Bacon & Jalapeno

Meatballs

Swedish Lingonberries, Italian Marinara, Pineapple Teriyaki

Cold Stations

Hummus *vegetarian, vegan

Avocado Cilantro, Roasted Red Pepper, Roasted Garlic. Served with Pita Bread and Veggies.

Cheese Board *vegetarian

Brie, Smoked Gouda, Point Reyes Blue

Salads *vegetarian, gluten-free

Caprese, Caesar, Green Salad

Ahi Tuna Display *gluten-free

Poke, Seared Sashimi



First Class Menu

Passed Appetizers

BBQ Sliders

Spicy Pulled Pork, Sweet Pulled Pork, BBQ Smoked Brisket

Empanadas

Al Pastor, Truffle (Vegetarian), Ground Beef



Hot Stations

French Fries

Truffle, Garlic, Sweet Potato

Mac & Cheese

Classic (Vegetarian), Truffle (Vegetarian), Bacon & Jalapeno

Meatballs

Swedish Lingonberries, Italian Marinara, Pineapple Teriyaki



Cold Stations

Hummus *vegetarian, vegan

Avocado Cilantro, Roasted Red Pepper, Roasted Garlic. Served with Pita Bread and Veggies.

Cheese Board *vegetarian

Brie, Smoked Gouda, Point Reyes Blue

Salads *vegetarian, gluten-free

Caprese, Caesar, Green Salad

Ahi Tuna Display *gluten-free

Poke, Seared Sashimi

Dessert Station

Cheesecake

Strawberry, Oreo, Caramel

Beignets

Vanilla Creme Anglaise, Chocolate, Strawberry Couli



Thank You For Choosing Flights! We Are Looking Forward To Having You Join Our Crew. Before We Can Take Off We Would Like To Go Over Some Safety Instructions A.K.A Our Our Rules And Policies Along With Our Booking Procedures.

Rules And Policies:

1. To Lock Down Your Event We Will Need The Banquet Event Order (Beo) Signed And Returned To The Director Of Catering And Events Along With A Deposit. *Please See Booking Procedures Below.*
2. The Final Guest Count, Details And Menu Is Due 48 Hours Prior To Your Event. The Final Count And Details Is What We Will Prepare And Setup For. Any Last Minute Changes Are Subject To Refusal Or Additional Fees.
3. All Details And Planning Logistics **Must** Go Through The Director Of Catering And Events. We Ask That You Do Not Leave Any Details Big Or Small With The Flight Attendants. This Is To Ensure A Seamless And Organized Event With No Miscommunications.
4. All Large Parties Are Subject To Sales Tax And An Added 20% Gratuity.

Booking Procedures:

To Officially Book Your Event Date Please Email The Catering And Events Director The Following Information

1. Name Of Your Event
2. Event Date
3. Event Start Time And End Time
4. Guest Count
5. Location Of Event
6. Flight Package
7. Bar Option

You Will Then Receive A Beo With A Credit Card Authorization Form. You **Must** Fill This Document Out And Send It Back To The Catering And Event Director. Once The Catering And Events Director Receives This Document You Will Get A Follow Up Email Officially Confirming Your Event Date.