



Business Meeting Menu

The Flight Deck has 6 meeting rooms each offering a unique space to offer a variety of configurations accommodating both small and large groups.

Our experienced staff is always on duty to assist with meeting logistics. They anticipate your needs and handle all of the details, freeing you to concentrate on the meeting agenda. Audio visual equipment is available and wireless internet is provided throughout the facility.



ROOM CAPACITY / ROOM RENTAL FEE

<i>Pilatus Classroom</i>	<i>12 people</i>	<i>\$50.00</i>
<i>DeHavilland Conference Room</i>	<i>12 people</i>	<i>\$125.00</i>
<i>Cessna Conference Room</i>	<i>18 people</i>	<i>\$125.00</i>
<i>Gulfstream Meeting Room</i>	<i>24 people</i>	<i>\$125.00</i>
<i>Cessna Meeting Room</i>	<i>64 people</i>	<i>\$250.00</i>
<i>DeHavilland Hangar</i>	<i>400 people</i>	<i>\$1,500.00</i>

Inquire about food and beverage revenue to offset rental fees.

The above space is available to book November through March.

April through October our outdoor tent is available. The tent is located just outside the DeHavilland Hangar. The location overlooks the skydiving landing area and the Rochelle Municipal Airport runway. The tent can accommodate up to 150 people. Please inquire about pricing and food and beverage options.



Business Meeting Packages

Choose the package that fits your needs and select the menus from the following pages.

The Executive	Breakfast Morning Break Lunch Afternoon Break Beverage Service	\$37.00 per person
Just Right	Breakfast Morning or Afternoon Break Lunch Beverage Service	\$32.00 per person
Meal Service	Breakfast Lunch Beverage Service	\$26.00 per person
Late Arrivals	Morning or Afternoon Break Lunch Beverage Service	\$24.00 per person
Just Lunch	Lunch Beverage Service	\$18.00 per person
Beverage Service	All day beverage service of coffee, tea, iced tea, sodas, variety of juices, bottled water	\$8.50 per person

Prices are per person and do not include tax or 20% service charge.

Business Meeting Packages

All Day Beverage Service

Morning Refreshments:	Coffee, hot tea, assorted juices, bottled water
Mid-Morning Refresh:	Coffee, bottled water, soda, iced tea
Lunch Refreshments:	Coffee, bottled water, soda, iced tea
Mid-Afternoon Refresh:	Coffee, bottled water, soda, iced tea

Break Selections

ABC:	Assorted brownies, cookies, and individual bags of chips
Health Nut:	Crudit�, granola bars, whole fruit
Pick Me Up:	Assorted candy bars, dry snacks and pretzels, whole fruit
Sunday Afternoon:	Ice cream, fruit topping, chopped nuts, chocolate sauce, whipped cream, cherries, and sprinkles
Death By Chocolate:	Chocolate chip cookies, fudge brownies, kisses and milk
Take Me Out To The Ball Game:	Peanuts, cracker jacks, popcorn, nachos
Nacho Bar:	Chips, nacho cheese, salsa, jalapenos, black olives, diced tomatoes, green onions, and sour cream

Please select only one selection per group for each meal.

Breakfast Selections

Continental

Seasonal fresh fruit, assorted pastries, bagels with cream cheese, yogurt

Healthy Start

Seasonal fresh fruit, hard boiled eggs, yogurt with granola

Upgrade to a Breakfast Buffet for \$3.00 per person

A minimum of 15 people for a buffet

Breakfast Quesadilla

Breakfast quesadilla served with salsa, fruit salad, and Danish.

Breakfast Burrito

Breakfast burrito stuffed with eggs, bacon, hash browns, green chilies, and cheese smothered with green chili and

Denver Scramble Buffet

Denver scrambled eggs, home-style potatoes, bacon, fruit salad, and assorted pastries.

Egg Frittata Buffet

Egg frittata with tomatoes, mushrooms, peppers, and cheese, served with sausage, home fries, fruit tray, and pastries.

Southwestern Skillet Buffet

Southwestern skillet with layered home fries, green chilies, peppers, onion, eggs, diced tomatoes and pepper jack cheese smothered in green chili. Served with fruit salad, sausage and pastries.

Please select only one selection per group for each meal.

Lunch Selections

Served with your choice of potato salad, fruit salad, or homemade potato chips and your dessert choice of lemon sherbet, vanilla ice cream with chocolate topping or white chocolate mousse.

- Deli Club:** Turkey, ham, bacon, lettuce, tomato and Swiss cheese on wheat berry bread.
- Reuben on Rye:** Angus corned beef, sauerkraut, Swiss cheese and Thousand Island dressing grilled on marble rye.
- Bravo Lima Tango:** The classic bacon, lettuce and tomato, served on a grilled buttered croissant.
- Veggie Wrap:** Pepper jack cheese, mushroom, roasted red pepper strips, balsamic glaze and Cajun spices wrapped in a tortilla.
- Canopy Wrap:** Shredded chicken, lettuce, tomato, avocado, pepper jack cheese and chipotle mayo in a tortilla.
- Spinach Artichoke Grilled Chicken Sandwich:** *Grilled chicken breast topped with parmesan spinach artichoke dip and tomatoes.*

Salads

Served with rolls and butter, soup du jour, and your dessert choice of lemon sherbet, vanilla ice cream with chocolate topping or white chocolate mousse.

- Chicken Caesar Salad:** Grilled chicken breast atop a bed of crisp romaine tossed with croutons and parmesan cheese.
- Cobb Salad:** Spinach and romaine lettuce topped with bleu cheese crumbles, diced tomatoes, hardboiled egg, diced grilled or fried chicken, crumbled apple wood smoked bacon and fresh avocado with choice of dressing.
- Fly-By Spinach & Salad:** Baby spinach tossed with crumbled bacon and cherry tomatoes, topped with hardboiled egg and green onions and drizzled with homemade sweet & sour cider vinaigrette.

Please select only one selection per group for each meal.

Lunch Buffets Add \$2.00 per person

A minimum of 15 people for a buffet

Build Your Own Sandwich Buffet

Fresh Sliced Smoked Turkey
Maple Glazed Sliced Ham
Assorted Cheeses
Tomatoes, Lettuce, Onions
Mayo & Mustard
Rolls
Fresh Fruit
Fresh Vegetables with Dill Dip
House-made Potato Chips
Variety of Cookies

Build Your Own Burger Buffet

1/2 Pound Juicy Beef Burger
Fresh Tomatoes, Red Onions,
Crisp Lettuce
Dill Pickle Spears
Assorted Cheeses
Sauce Sides: Mustard, Ketchup,
Mayonnaise
Toppings: Avocado, Bacon,
Mushrooms
House-made Chips
Fresh vegetables with dip
Variety of Cookies

Taco Bar

Seasoned Ground Beef with Taco Shells, Chips, Salsa, Nacho Cheese, Refried Beans, Spanish rice, Shredded Lettuce, Cheese, Tomatoes, Green Onions, Olives and Sour Cream and Cinnamon Dusted Churros.

Variety of Wraps

Variety of Turkey, BLT and Veggie Wraps with your choice of Pasta Salad, Potato Salad or Fruit Salad, served with Potato Chips and Variety of Cookies.

Please select only one selection per group for each meal.

Upgrade to an Executive Lunch

\$3.95 additional per person

Entrées are served with your choice of lemon sherbet, vanilla ice cream with chocolate topping or white chocolate mousse.

- Penne Arrabiata:** Sautéed mushrooms in a spicy marinara tossed with penne pasta and topped with Italian sausage and meatballs. Served with rolls and butter, and your choice of soup du jour or tossed salad.
- Chicken Marsala:** 6 oz. Chicken breast topped with a marsala sauce served with rustic new red potatoes and vegetable medley. Served with rolls and butter, and your choice of soup du jour or tossed salad.
- Linguine Con Pesto:** Linguine pasta tossed in a creamy basil pesto sauce with sautéed artichoke hearts and fresh tomatoes; topped with a grilled chicken breast. Served with rolls and butter and your choice of soup du jour or tossed salad.
- Steak Sandwich:** Sliced tenderloin filet, seared, and served with sautéed mushrooms and onions, topped with pepper jack cheese and a horseradish Dijon. Served with your choice of potato salad, fruit salad or house-made potato chips.
- Signature Four Cheese Mac:** Pasta smothered in a sauce of melted Gouda, parmesan, jack and cheddar cheeses, sprinkled with bacon and topped with grilled chicken.
- Creamy Chicken Enchiladas:** Seasoned chicken and onions rolled in flour tortillas and smothered in our own creamy enchilada sauce and topped with cheddar jack cheese, served with Spanish rice and black beans.

Please select only one selection per group for each meal.

Cost Estimator

Package Selection \$ _____ x _____ guests _____

Breakfast Upgrade \$ _____ x _____ guests _____

Lunch Upgrade \$ _____ x _____ guests _____

Additional Upgrades \$ _____ x _____ guests _____

Subtotal _____

Tax 7% (Subtotal x .07) _____

Service Fee 20% (Subtotal x .20) _____

Total A _____

Rental Equipment _____

Room Charge _____

Grand Total _____



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