



ARCADE EVENTS

Our event menus are built to thrill, including chef-inspired dishes and reserved access to our state-of-the-art, dopamine-inducing racing simulators, that bring exhilaration and camaraderie to life. Turn up the intensity with handcrafted beverages, private event space, and premium hospitality upgrades that take your event to the next level.

For those seeking the ultimate expression of exclusivity, full venue buyouts unlock limitless possibilities, transforming F1® Arcade into your very own Grand Prix.



EVENT MENUS



STARTING LAP

A selection of our **most popular sharers** to keep you on pace for **of high intensity racing**.

MENU

Guacamole **PB GF**

Avocado, cilantro, lime, seasoned tortilla chips

Dynamite Fried Chicken

Chili & lemon aioli

Wild Mushroom Tostada **v**

Romanesco, dukkah spice, lime pickle

Pulled Beef Brisket Tostada

Jerk BBQ aioli, pickled daikon, scotch bonnet jam

Caprese Flatbread **v**

Basil pesto, cherry tomatoes, fresh Burrata

Chicken Tandoori Flatbread

Mozzarella, mixed peppers, pickled red onions, garlic yogurt, fresh chilies

F1® Classic Sliders

Chuck brisket blend, aged cheddar, lettuce tomato, shaved onion, house made pickles

Event menus include water & standard fountain beverages

PODIUM

Curated by our global chefs.

Showcasing our **global cuisine & elevated formula spirit**.

MENU

Guacamole **PB GF**

Avocado, cilantro, lime, seasoned tortilla chips

Super Food Salad **PB**

Quinoa, avocado, marinated artichoke, heritage tomatoes, figs, toasted coconut, garden herbs

Spicy Ahi Tuna Tostada* **v**

Avocado, wasabi, scallions, sesame, cilantro, red chili

Impossible "Bulgogi" Tostada **PB**

Gochujang, shaved cabbage, kimchi, avocado crema

Margherita Flatbread **v**

Vine-ripened San Marzano tomatoes, fresh mozzarella, basil

Pepperoni Flatbread

Old-world pepperoni, simmered tomato, whole milk mozzarella

Chicken Tandoori Flatbread

Mozzarella, mixed peppers, pickled red onions, garlic yogurt, fresh chilies

Grilled Tiger Shrimp Skewers

Garlic, chili

F1® Classic Sliders

Chuck brisket blend, aged cheddar, lettuce tomato, shaved onion, house made pickles

Lemon Meringue Tarts

Event menus include water & standard fountain beverages

CHAMPION'S CIRCUIT

For the **champions in the room**.

Fuel & energize your high-octane experience.

MENU

Guacamole **PB GF**

Avocado, cilantro, lime, seasoned tortilla chips

Super Food Salad **PB**

Quinoa, avocado, marinated artichoke, heritage tomatoes, figs, toasted coconut, garden herbs

Crispy Potato Pave Bites **v**

Three Cheese Croquettes **v**

Truffle aioli, parmesan

Crab Fritters

Mango & coconut dip

Charred Scallops Spoons

Mediterranean Chargrilled Chicken Skewers

Charred lemon & micro herb salad

Himalayan Salt Dry-Aged Flat Iron Steak

Grilled portobello, chimichurri

Wild Mushroom Tostada **v**

Romanesco, dukkah spice, lime pickle

Spicy Ahi Tuna Tostada* **v**

Avocado, wasabi, scallions, sesame, cilantro, red chili

Pepperoni Flatbread

Old-world pepperoni, simmered tomato, whole milk mozzarella

Chicken Tandoori Flatbread

Mozzarella, mixed peppers, pickled red onions, garlic yogurt, fresh chilies

F1® Classic Sliders

Chuck brisket blend, aged cheddar, lettuce tomato, shaved onion, house made pickles

Artisan Cannolis

Mini Pastel de nata Tarts

Event menus include water & standard fountain beverages

Event Packages are for a minimum of 12 guests - whole group must contract the same package. Item substitutions based on dietary preferences are available based on package, please work with your Sales Manager. Event menus, enhancements and guest count are finalized one week prior to the event date. Food is portioned per person based on final guest count; replenishments are based on availability & additional charges.

V VEGETARIAN | **PB** PLANT - BASED | **GF** GLUTEN FREE | **N** NUTS

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

BEVERAGE PACKAGES



RACE INTO REFRESHMENTS

Our team is ready to **rev up your drink experience**—whether it's **beer, wine, cocktails, non-alcoholic cocktails, or a flexible cash bar.**

Want to level up? Add **private bartenders, curate a signature cocktail, or design a showstopping welcome station** to make it truly **unforgettable.**

PACKAGE, DRINK TOKEN AND CONSUMPTION BAR OPTIONS AVAILABLE
BASED ON LOCAL STATE LAWS

HOUSE

International Beer, Cider & Seltzers selection
House White, Red & Rosé Wine selection

THE RACE TRACK

International Beer, Cider & Seltzers selection
House White, Red & Rosé Wine selection
House Liquor selection

THE PADDOCK

International Beer, Cider & Seltzers selection
Premium White, Red & Rosé Wine selection
Premium Liquor selection
Premium Cocktails & Non-alcoholic Cocktails

THE GRAND PRIX

Premium Draft Beers
International Beer, Cider & Seltzers selection
Premium White, Red, & Rosé Wine selection
Premium Liquor selection
Full premium Cocktails & Non-alcoholic Cocktails



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THE UPGRADE LANE

Enhance your menus by adding more of our most popular appetizers. Our team are on hand to curate your perfect menu.



ADD ONS

Guacamole **PB GF**

Avocado, cilantro, lime, seasoned tortilla chips

Hummus Crudité

Naan

Dynamite Fried Chicken

Chili & lemon aioli

Crab Fritters

Mango & coconut dip

Three Cheese Croquettes **v**

Truffle aioli, parmesan

Oysters

Himalayan Salt Dry-Aged Flat Iron Steak

Grilled portobello, chimichurri

Grilled Tiger Shrimp Skewers

Garlic, chili

Mediterranean Chargrilled Chicken Skewers

Charred lemon & micro herb salad

XO Scallops

Granny Smith apple, charred lime

Spicy Ahi Tuna Tostada* **v**

Avocado, wasabi, scallions, sesame, cilantro, red chili

Impossible "Bulgogi" Tostada **PB**

Gochujang, shaved cabbage, kimchi, avocado crema

Pulled Beef Brisket Tostada

Jerk BBQ aioli, pickled daikon, scotch bonnet jam

Wild Mushroom Tostada **v**

Romanesco, dukkah spice, lime pickle

Margherita Flatbread **v**

Vine-ripened San Marzano tomatoes, fresh mozzarella, basil

Pepperoni Flatbread

Old-world pepperoni, simmered tomato, whole milk mozzarella

Caprese Flatbread **v**

Basil pesto, cherry tomatoes, fresh Burrata

Chicken Tandoori Flatbread

Mozzarella, mixed peppers, pickled red onions, garlic yogurt, fresh chilies

Caesar Salad **v**

Enhance with chicken or shrimp

Super Food Salad **PB**

Quinoa, avocado, marinated artichoke, heritage tomatoes, figs, toasted coconut, garden herbs

F1® Classic Sliders

Chuck brisket blend, aged cheddar, lettuce tomato, shaved onion, house made pickles,

Grilled Vegetable Skewers **v**

French Fries **PB GF**

Crispy Potato Pave Bites **v**

Cheese & Charcuterie Platter

Cheese Platter

A selection of International cheeses and biscuits

DESSERTS

Doughnut Tower

Cinnamon sugar

Seasonal Fresh Fruit Skewers **PB**

Artisan Cannoli Tray



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HIGH GEAR BREAKFAST



PIT STOP BREAKFAST

MENU

Artisanal Pastries **V**
Selection of local mini pastries and breads

Avocado Tostadas **V**
Cherry tomatoes, cilantro

Fuel-up Breakfast Sliders
Selection of breakfast proteins

Fruit Skewers **PB**
Seasonal fresh fruit

Breakfast packages are available before noon and priced to include juice, coffee, and hot tea in individual servings

HIGH-OCTANE START

MENU

Breakfast Pastries **V**
Selection of local mini pastries and breads

Avocado Tostadas **V**
Cherry tomatoes, cilantro

Fruit Skewers **PB**
Seasonal fresh fruit

Fuel-up Breakfast Sliders
Selection of breakfast proteins

Bircher Muesli Pots **V**
Whole grain oats, non-dairy milk

Pit Stop Power Juices & Smoothies
Mini milk bottles, variety of flavors

Breakfast packages are available before noon and priced to include juice, coffee, and hot tea in individual servings



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