

**MEETINGS**

*CONFERENCES*



# MEETINGS & CONFERENCES

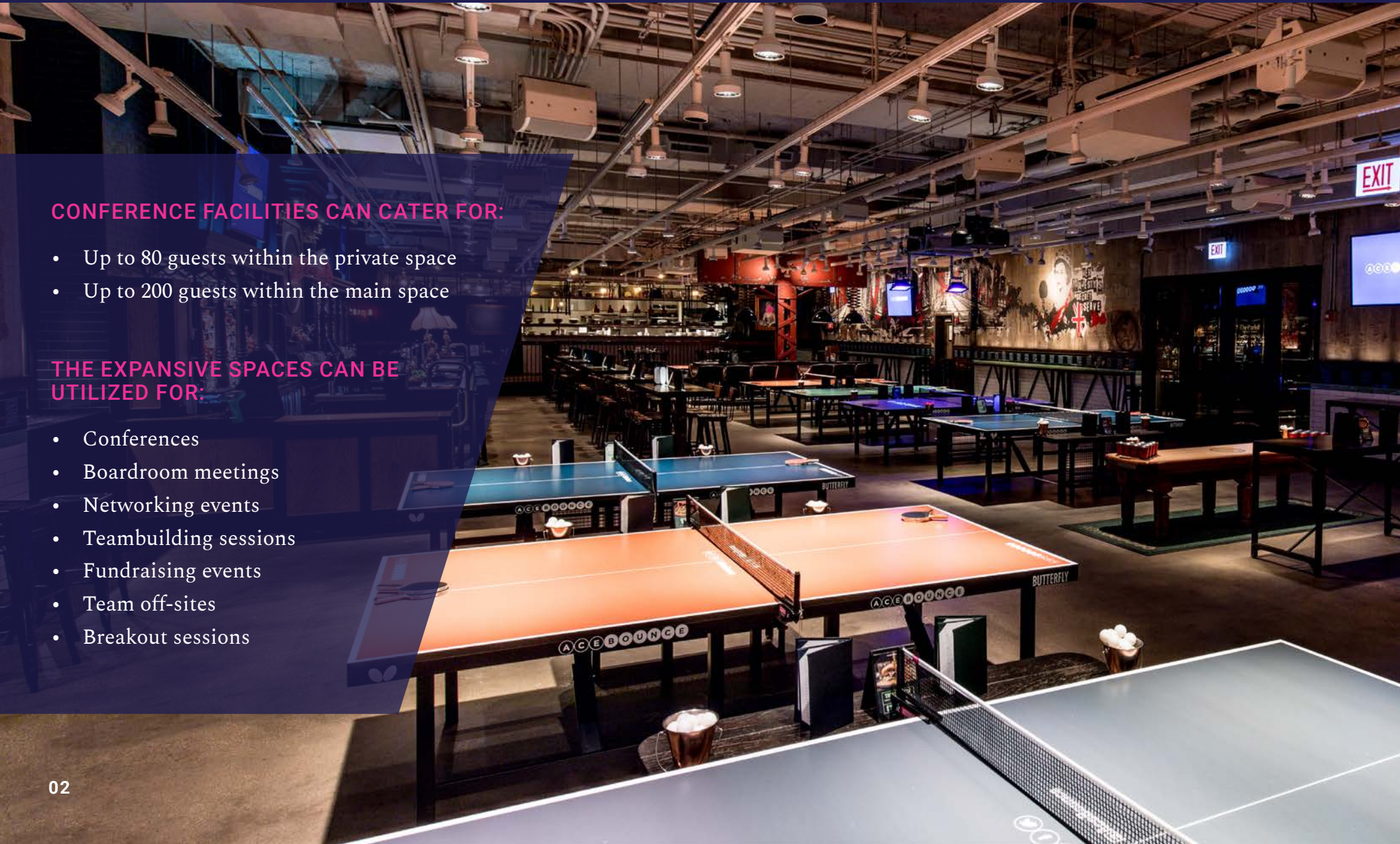
AceBounce is a versatile venue offering a completely innovative approach to conferencing and meetings. Purposely designed with a 10ft wide cinematic screen, HD projector and state of the art presentation system – we weren't just built for parties.

## CONFERENCE FACILITIES CAN CATER FOR:

- Up to 80 guests within the private space
- Up to 200 guests within the main space

## THE EXPANSIVE SPACES CAN BE UTILIZED FOR:

- Conferences
- Boardroom meetings
- Networking events
- Teambuilding sessions
- Fundraising events
- Team off-sites
- Breakout sessions







# SERVING UP

Use of ping pong tables & equipment for breakout or brainstorming sessions

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Carefully selected, ethically sourced menu designed by award winning Chef Rick Gresh to provide energy & focus

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Complimentary high speed WiFi

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HD projector with 10ft cinematic screen

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PA system with wireless microphone

## UPGRADES

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- 01 *Post-conference happy hour and gaming options; ping pong, beer pong, and shuffleboard.*
- 02 *Entertaining ping pong team building session with our Games Gurus*
- 03 *Wonderball – it's more than ping pong, it's a whole new experience*

# BREAKFAST

Enjoy a freshly prepared and nutritious menu with carefully selected, ethically sourced ingredients by award winning Chef Rick Gresh.

All prices listed are per person unless otherwise noted, and are subject to sales tax and gratuity.

## REFRESHMENTS

Metric Roasters Drip Coffee .....	\$30 small carafe
.....	\$80 large carafe
Assorted Rare Tea Cellars Hot Tea .....	\$4
Bottled Water	
Acqua Panna, San Pellegrino.....	\$7
Orange Juice, Cranberry Juice .....	\$5
Iced Tea .....	\$60 large carafe

## BREAKFAST

### CONTINENTAL

House made granola with yogurt	
Assorted muffins & breakfast breads	\$13
Sweet butter & fruit preserves	
Seasonal fruit	

### AMERICAN

Scrambled eggs	
Pork breakfast sausage	\$15
Neuske bacon	
Potato hash	

### ENGLISH

Scrambled eggs	
Pork breakfast sausage	
Neuske bacon	
Baked beans	\$17
Roasted Mighty Vine tomatoes	
Roasted mushrooms	
Toast	

### SMOKED SALMON & BAGEL

Cream cheese, red onion, capers, egg	\$17
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### BRIOCHE FRENCH TOAST

Roasted bananas, walnuts, maple syrup	\$14
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We store nuts in our kitchen - nut trace contamination may be present. If you are allergic to nuts, please ask staff to suggest a nut-free meal. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# LUNCH & BREAKOUTS

All prices listed are per person unless otherwise noted, and are subject to sales tax and gratuity.

## BREAKS

Chocolate Candy Bowl M&M's, Twix, Reese's peanut butter cups, chocolate kisses .....	\$5
Farmers Market Assorted fresh veggies, homemade buttermilk ranch .....	\$5
Bakeshop Cookies & brownies .....	\$5
Fruity Assorted sliced or whole fruit .....	\$5
Assorted Chips .....	\$3

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## BOXED LUNCH

*Choice of sandwich, side and dessert*

### SANDWICHES

Chicken wrap, rice noodles, cucumber, scallions, bell peppers, cilantro, sriracha .....	\$12
Grilled steak, mushroom, arugula, truffle mayo, ciabatta .....	\$14
Egg salad, bibb lettuce, white bread .....	\$11
Turkey, avocado, bacon, lettuce, tomato, wheat bread .....	\$13
Mozzarella, grilled veggies, tomato, kale pesto on baguette .....	\$12

### SIDES

Potato salad
Coleslaw
Whole fruit
Mixed green salad, cucumbers, tomato

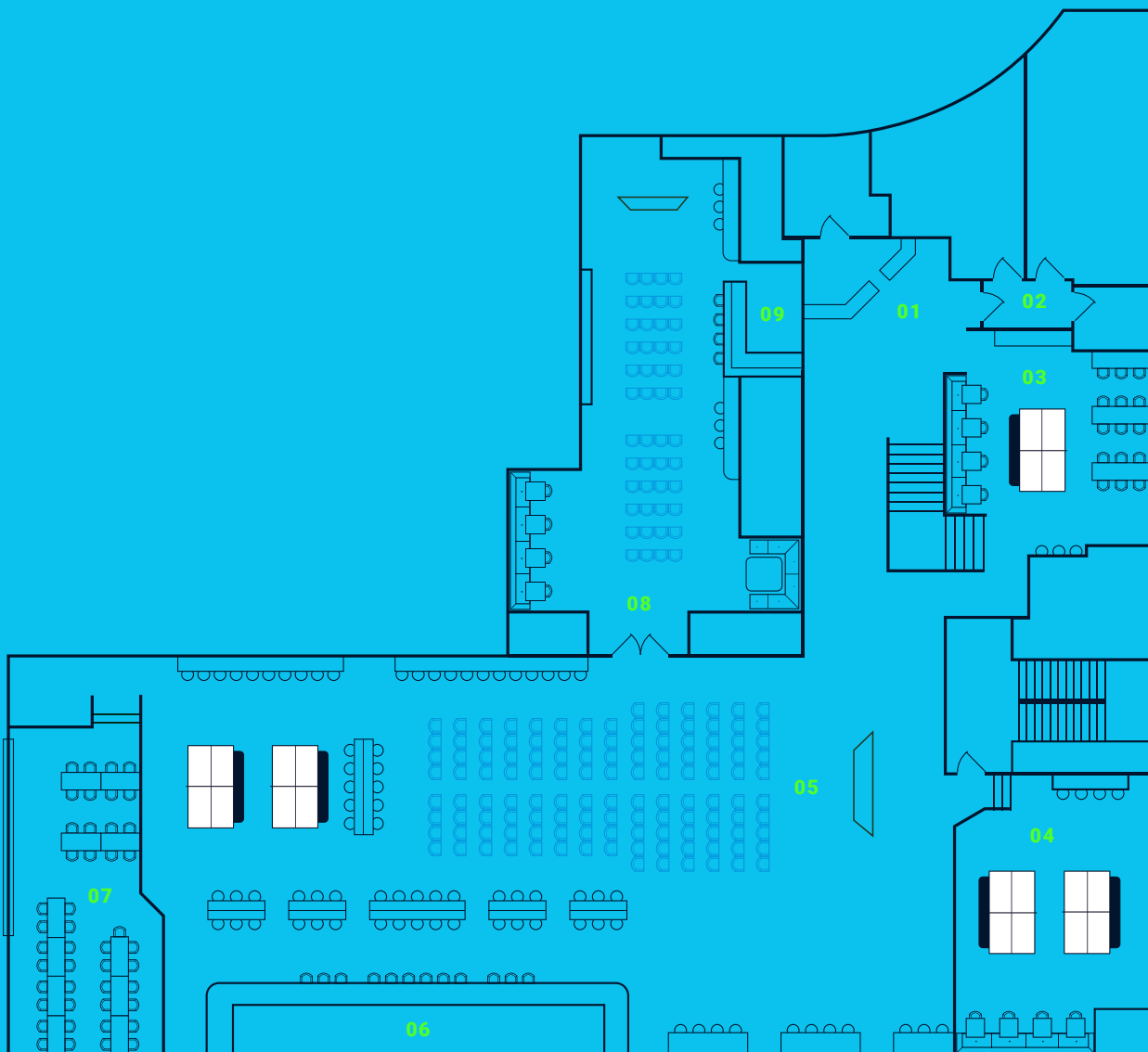
### DESSERTS

Cookies
Brownies

# CONFERENCE

## LAYOUT

- 01 RECEPTION
- 02 RESTROOMS
- 03 THE GARAGE
- 04 THE GALLERY
- 05 MAIN SPACE
- 06 BAR
- 07 RESTAURANT
- 08 THE PARLOR
- 09 PRIVATE BAR





## CAPACITY

### THE PARLOR

CRESCENTS

**26**

CLASSROOM

**27**

CONFERENCE

**80**

### MAIN SPACE

CRESCENTS

**66**

CLASSROOM

**111**

CONFERENCE

**200**

## AREA(sq FT)

MAIN SPACE

**4,185**

THE PARLOR

**1,240**

THE GALLERY

**575**

THE GARAGE

**535**

RESTAURANT

**520**



# CONTACT

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