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
HD projector with 10ft cinematic screen

PA system with wireless microphone

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

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

Complimentary high speed WiFi

SERVING UP

UPGRADES

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.

<table>
<thead>
<tr>
<th>Refreshments</th>
<th>Continental</th>
<th>American</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metric Roasters Drip Coffee</td>
<td>$30 small carafe</td>
<td>Assorted muffins &amp; breakfast breads $13</td>
</tr>
<tr>
<td>Assorted Rare Tea Cellars Hot Tea</td>
<td>$4</td>
<td>Sweet butter &amp; fruit preserves</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
<td>Seasonal fruit</td>
</tr>
<tr>
<td>Acqua Panna, San Pellegrino</td>
<td>$7</td>
<td>Scrambled eggs $15</td>
</tr>
<tr>
<td>Orange Juice, Cranberry Juice</td>
<td>$5</td>
<td>Pork breakfast sausage</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$60 large carafe</td>
<td>Neuske bacon</td>
</tr>
</tbody>
</table>

**English Smoked Salmon & Bagel**

- Scrambled eggs $17
- Pork breakfast sausage
- Neuske bacon
- Potato hash

**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

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**BREADS**

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

**BORED LUNCH**

Choice of sandwich, side and dessert

<table>
<thead>
<tr>
<th>SANDWICHES</th>
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</thead>
<tbody>
<tr>
<td>Chicken wrap, rice noodles, cucumber, scallions, bell peppers, cilantro, sriracha</td>
<td>$12</td>
</tr>
<tr>
<td>Grilled steak, mushroom, arugula, truffle mayo, ciabatta</td>
<td>$14</td>
</tr>
<tr>
<td>Egg salad, bibb lettuce, white bread</td>
<td>$11</td>
</tr>
<tr>
<td>Turkey, avocado, bacon, lettuce, tomato, wheat bread</td>
<td>$13</td>
</tr>
<tr>
<td>Mozzarella, grilled veggies, tomato, kale pesto on baguette</td>
<td>$12</td>
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<table>
<thead>
<tr>
<th>SIDES</th>
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</thead>
<tbody>
<tr>
<td>Potato salad</td>
<td></td>
</tr>
<tr>
<td>Coleslaw</td>
<td></td>
</tr>
<tr>
<td>Whole fruit</td>
<td></td>
</tr>
<tr>
<td>Mixed green salad, cucumbers, tomato</td>
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</tbody>
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<table>
<thead>
<tr>
<th>DESSERTS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Cookies</td>
<td></td>
</tr>
<tr>
<td>Brownies</td>
<td></td>
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01  RECEPTION
02  RESTROOMS
03  THE GARAGE
04  THE GALLERY
05  MAIN SPACE
06  BAR
07  RESTAURANT
08  THE PARLOR
09  PRIVATE BAR
<table>
<thead>
<tr>
<th></th>
<th>The Parlor</th>
<th>Main Space</th>
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<tbody>
<tr>
<td>Crescents</td>
<td>26</td>
<td>66</td>
</tr>
<tr>
<td>Classroom</td>
<td>27</td>
<td>111</td>
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<tr>
<td>Conference Area</td>
<td>80</td>
<td>200</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Area (sq ft)</th>
<th></th>
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<tbody>
<tr>
<td>The Parlor</td>
<td>1,240</td>
</tr>
<tr>
<td>The Gallery</td>
<td>575</td>
</tr>
<tr>
<td>The Garage</td>
<td>535</td>
</tr>
<tr>
<td>Restaurant</td>
<td>520</td>
</tr>
</tbody>
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CONTACT

230 N Clark St.
Chicago, IL. 60601

773-219-0900
events@acebounce.com