



MEETINGS



A C E B O U N C E

CONFERENCES & MEETINGS

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
- Corporate training





SERVING UP

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 and focus

A dedicated on-site event coordinator

Complimentary high speed WiFi

HD projector with 10ft cinematic screen

PA system with wireless microphone

UPGRADES

01 Post-conference happy hour and ping pong

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	BREAKFAST		
<p>Metric Roasters Drip Coffee \$30 small carafe \$80 large carafe</p> <p>Assorted Rare Tea Cellars Hot Tea \$4</p> <p>Bottled Water <i>Acqua Panna, San Pellegrino</i>..... \$7</p> <p>Orange Juice, Cranberry Juice \$5</p> <p>Iced Tea \$60 large carafe</p>	<p>CONTINENTAL</p> <p>House made granola with yogurt Assorted muffins & breakfast breads Sweet butter & fruit preserves Seasonal fruit</p> <p style="text-align: center;">\$13</p>	<p>AMERICAN</p> <p>Scrambled eggs Pork breakfast sausage Neuske bacon Potato hash</p> <p style="text-align: center;">\$15</p>	
	<p>ENGLISH</p> <p>Scrambled eggs Pork breakfast sausage Neuske bacon Baked beans Roasted Mighty Vine tomatoes Roasted mushrooms Toast</p> <p style="text-align: center;">\$17</p>	<p>SMOKED SALMON & BAGEL</p> <p>Cream cheese, red onion, capers, egg</p> <p style="text-align: center;">\$17</p> <hr/> <p>BRIOCHE FRENCH TOAST CASSEROLE</p> <p>Roasted bananas, walnuts, maple syrup</p> <p style="text-align: center;">\$14</p>	

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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BREAKS

Chocolate Candy Bowl <i>M&M's, Twix, Reese's peanut butter cups, chocolate kisses</i>	\$5
Farmers Market <i>Assorted fresh veggies, homemade buttermilk ranch</i>	\$5
Bakeshop <i>Cookies & brownies</i>	\$5
Fruity <i>Assorted sliced or whole fruit</i>	\$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 and herb vinaigrette

DESSERTS

Cookies
Brownies

BUFFETS

Choice of one salad, two entrées, one side and one dessert

\$38

Choice of two salads, two entrées, two sides and two desserts

\$56

SALADS

Simple greens, cucumber, tomatoes, buttermilk ranch
Greek salad with romaine, feta, Kalamata olives, cucumber, tomatoes, oregano, pickled red onions

ENTRÉES

Tenderloin medallions with mushroom & onion ragout
Roasted bass with garlic herb lemon butter
Grilled chicken with rosemary and garlic
Baked cavatappi with spinach, mozzarella and basil

SIDES

Cacio e pepe mac 'n' cheese, crunchy breadcrumbs
Chef's seasonal veggies
Herb roasted potatoes

DESSERTS

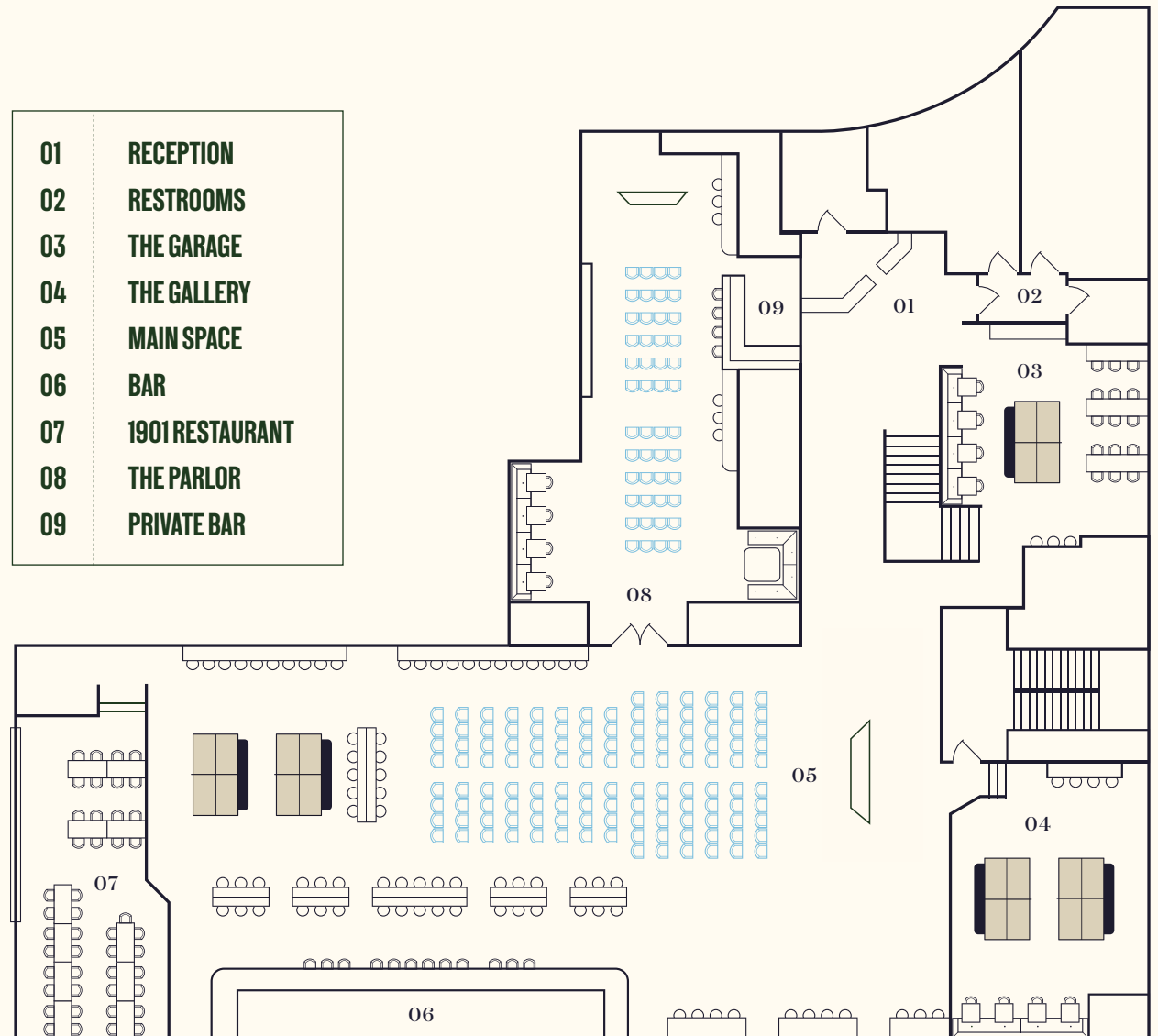
Cookies and brownies
Seasonal fruit bars
Cupcakes - *Red Velvet and Chocolate*

CONFERENCE LAYOUT

CAPACITY	
THE PARLOR	MAIN SPACE
CRESCENTS	CRESCENTS
26	66
CLASSROOM	CLASSROOM
27	111
CONFERENCE	CONFERENCE
80	200

AREA (SQ FT)	
MAIN SPACE	4,185
THE PARLOR	1,240
THE GALLERY	575
THE GARAGE	535
1901 RESTAURANT	520

- 01 RECEPTION
- 02 RESTROOMS
- 03 THE GARAGE
- 04 THE GALLERY
- 05 MAIN SPACE
- 06 BAR
- 07 1901 RESTAURANT
- 08 THE PARLOR
- 09 PRIVATE BAR



LOCATION

ADDRESS

230 N Clark St.
Chicago, IL
60601

TRANSPORT

 Clark / Lake

CONTACT

773-219-0900

events@acebounce.com

