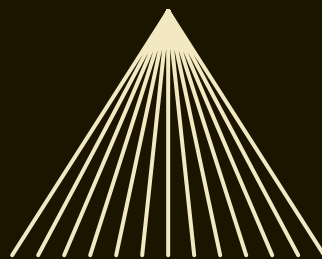




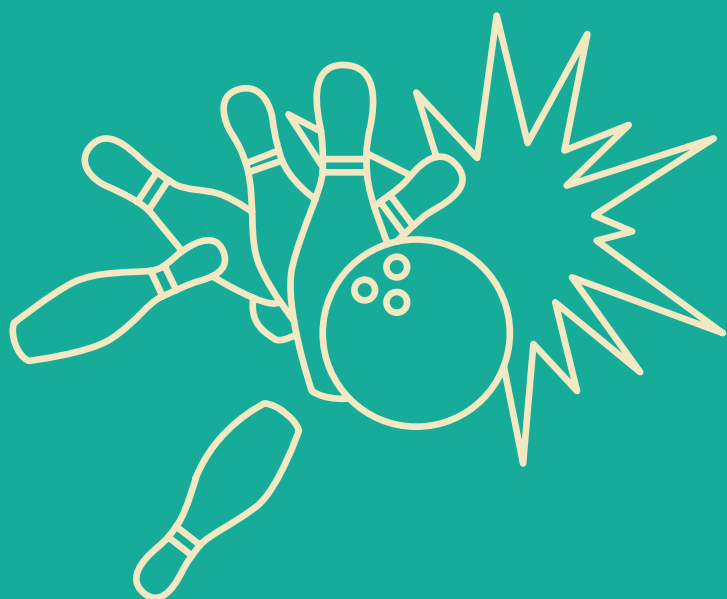
LOUNGE & LANES



Strikingly Different!

SOUTH BOWL

LOUNGE & LANES



19 EAST OREGON AVENUE
PHILADELPHIA, PA 19148

215.389.2695

SOUTHBOWLPHILLY.COM

BUILD THE *Perfect* PARTY

IT'S AS EASY AS 1, 2, 3

EVERYTHING YOU NEED TO PLAN YOUR EVENT
SELECT OPTIONS FOR YOUR SPACE RENTAL, BUFFET & DRINK PACKAGE

1

SPACE RENTAL

BY THE HOUR
2 HOUR MINIMUM
20 GUEST MINIMUM

PRIVATE
PARTY SPACE

UNLIMITED BOWLING

DEDICATED
EVENT STAFF

2

BUFFET PACKAGE

PER PERSON RATE
- OR -
LARGE PLATTER
PRICING

CUSTOM OPTIONS
FOR ALL AGES,
OCCASIONS
& DIETARY
RESTRICTIONS

3

DRINK PACKAGE

PER PERSON RATE

FROM SODAS &
JUICES TO TOP
SHELF OPEN BAR

↪ ALL PRIVATE EVENTS MUST BE BOOKED WITH A BUFFET & DRINK PACKAGE ↩
20% SET UP AND SERVICE FEE ADDED TO ALL PRIVATE EVENTS

EVENTS MUST BE BOOKED AT LEAST 2 WEEKS IN ADVANCE

① SPACE RENTAL

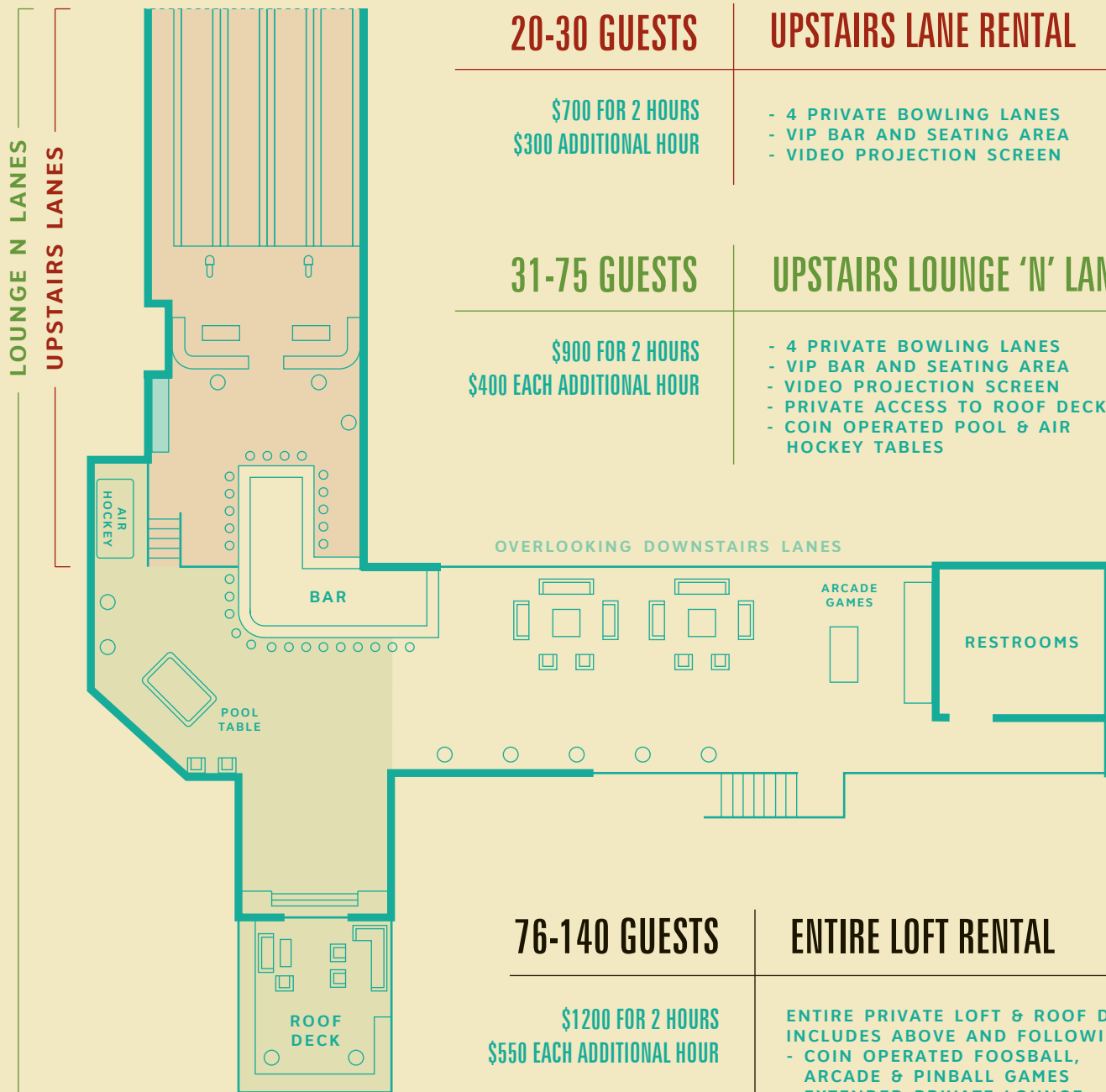
**\$5 SHOE RENTAL PER PERSON
EVENT MINIMUMS ENFORCED DURING
PRIME TIME HOURS**

SPACE	# OF GUESTS	PRICING	
UPSTAIRS LANE RENTAL	20-30	\$700 / 2 HOURS \$300 / ADDITIONAL HOUR	- 4 PRIVATE BOWLING LANES - VIP BAR & SEATING AREA
BILLIARD ROOM	20-30	\$850 / 2 HOURS \$400 / ADDITIONAL HOUR	- 6 PRIVATE BOWLING LANES - 2 COIN OPERATED POOL TABLES - RETRO ARCADE GAMES
UPSTAIRS LOUNGE 'N' LANES	30-75	\$900 / 2 HOURS \$400 / ADDITIONAL HOUR	- 4 PRIVATE BOWLING LANES - VIP BAR & SEATING AREA - PRIVATE ACCESS TO ROOF DECK - COIN OPERATED POOL & AIR HOCKEY TABLES
ENTIRE UPSTAIRS LOFT	75-140	\$1200 / 2 HOURS \$550 / ADDITIONAL HOUR	ENTIRE PRIVATE LOFT & ROOF DECK, INCLUDES ENTIRE LOUNGE 'N' LANES AND THE FOLLOWING: - 22 PRIVATE BOWLING LANES - COIN OPERATED FOOSBALL, PINBALL & ARCADE GAMES - EXTENDED PRIVATE LOUNG & SEATING AREA
ENTIRE DOWNSTAIRS	140+	\$1750 PER HOUR 2 HOUR MINIMUM	- 16 MAIN BOWLING LANES PLUS 6 ADDITIONAL BILLIARD ROOM LANES - LARGE MAIN BAR WITH SEATING - PRIVATE CAFÉ AREA - 2 COIN OPERATED POOL TABLES & RETRO ARCADE GAMES
ENTIRE VENUE	225+	\$2500 PER HOUR *\$30K EVENT MINIMUM	ENTIRE PRIVATE DOWNSTAIRS LANES, UPSTAIRS LOFT, BILLIARD ROOM & CAFÉ DINING AREA - 26 LANES TOTAL
SINGLE CAGE RENTAL	10-30	\$65 PER CAGE / HOUR 2 HOUR MINIMUM 10 GUESTS PER CAGE	- PRIVATE ACCESS TO BATTING CAGES - UNLIMITED PITCHES FOR THE EVENT DURATION - DEDICATED EVENT SERVER
ENTIRE YARD RENTAL	40-100	\$1300 / 2 HOURS \$600 / ADDITIONAL HOUR	- PRIVATE ACCESS TO ALL 5 BATTING CAGES - UNLIMITED PITCHES FOR THE EVENT DURATION - PRIVATE ACCESS TO YARD GAMES - VIP BAR
DOWNSTAIRS LANES & YARD	140+	\$3000 PER HOUR 2 HOUR MINIMUM	ENTIRE PRIVATE DOWNSTAIRS LANES, BILLIARD ROOM, CAFÉ DINING AREA AND ENTIRE PRIVATE YARD - 16 LANES & 5 BATTING CAGES
ENTIRE VENUE & YARD	225+	*\$40K EVENT MINIMUM	ENTIRE PRIVATE VENUE AND YARD, INCLUDING DOWNSTAIRS LANES, UPSTAIRS LANES, ROOF DECK, BILLIARD ROOM, CAFÉ DINING AREA AND BATTING CAGES - 26 BOWLING LANES & 5 BATTING CAGES

**ALL PRIVATE EVENTS MUST BE BOOKED WITH A BUFFET AND DRINK PACKAGE
20% SET-UP AND SERVICE FEE ADDED TO ALL PRIVATE EVENTS**

① SPACE RENTAL

\$5 SHOE RENTAL PER PERSON
EVENT MINIMUMS ENFORCED DURING
PRIME TIME HOURS



UPSTAIRS LOFT

① SPACE RENTAL

\$5 SHOE RENTAL PER PERSON
EVENT MINIMUMS ENFORCED DURING
PRIME TIME HOURS

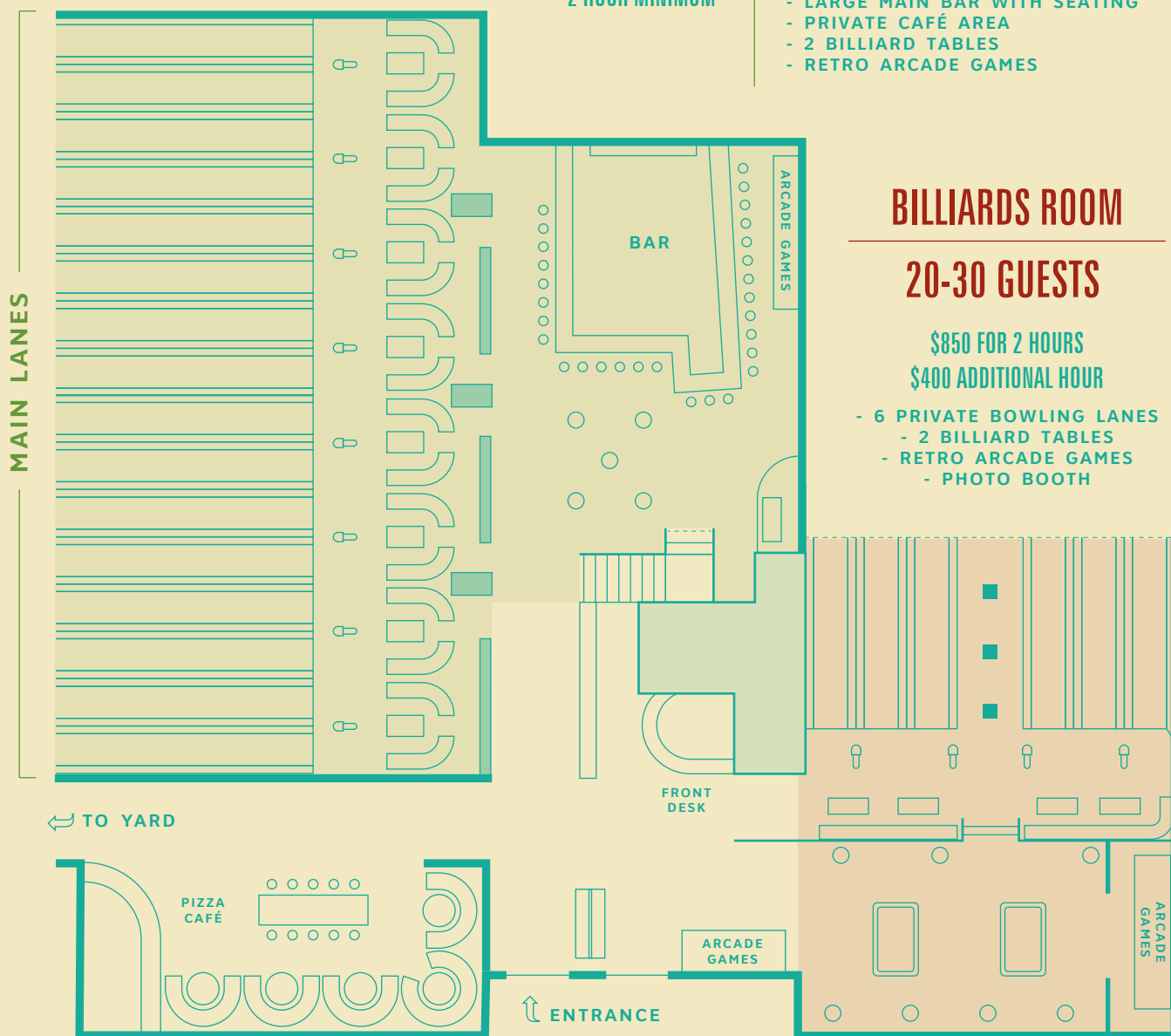
DOWNSTAIRS LANES

140-225 GUESTS

\$1750 PER HOUR
2 HOUR MINIMUM

ENTIRE DOWNSTAIRS

- 16 MAIN BOWLING LANES PLUS 6 ADDITIONAL BILLIARD ROOM LANES
- LARGE MAIN BAR WITH SEATING
- PRIVATE CAFÉ AREA
- 2 BILLIARD TABLES
- RETRO ARCADE GAMES



BILLIARDS ROOM

20-30 GUESTS

\$850 FOR 2 HOURS
\$400 ADDITIONAL HOUR

- 6 PRIVATE BOWLING LANES
- 2 BILLIARD TABLES
- RETRO ARCADE GAMES
- PHOTO BOOTH

BILLIARDS ROOM

① SPACE RENTAL

\$5 SHOE RENTAL PER PERSON
EVENT MINIMUMS ENFORCED DURING
PRIME TIME HOURS



The Yard

BATTING CAGES

BASEBALL: 60, 70 & 80 MPH
SOFTBALL: 40, 50 & 60 MPH
SLOW PITCH: SOFT LOB PITCH

YARD GAMES

BOCCE BALL, CORNHOLE,
SHUFFLEBOARD, HORSESHOES
POOL TABLE, ARCADE GAMES

FULL SERVICE BAR

COCKTAILS, DRAFT BEER,
CANNED BEVERAGES,
SODA & JUICE

*Little League
Practice*

\$30 PER CAGE PER HOUR - 2 HOUR MINIMUM

- UNLIMITED PITCHES FOR THE EVENT DURATION
- 1 ADULT CHAPERONE REQUIRED FOR EVERY 5 KIDS
- MUST BE BOOKED IN ADVANCE, PACKAGE NOT AVAILABLE FOR WALK-INS

PRICING AVAILABLE FOR LITTLE LEAGUE TEAMS ONLY

10-40 GUESTS

\$65 PER CAGE PER HOUR
2 HOUR MINIMUM
10 GUESTS PER CAGE

SINGLE CAGE RENTAL

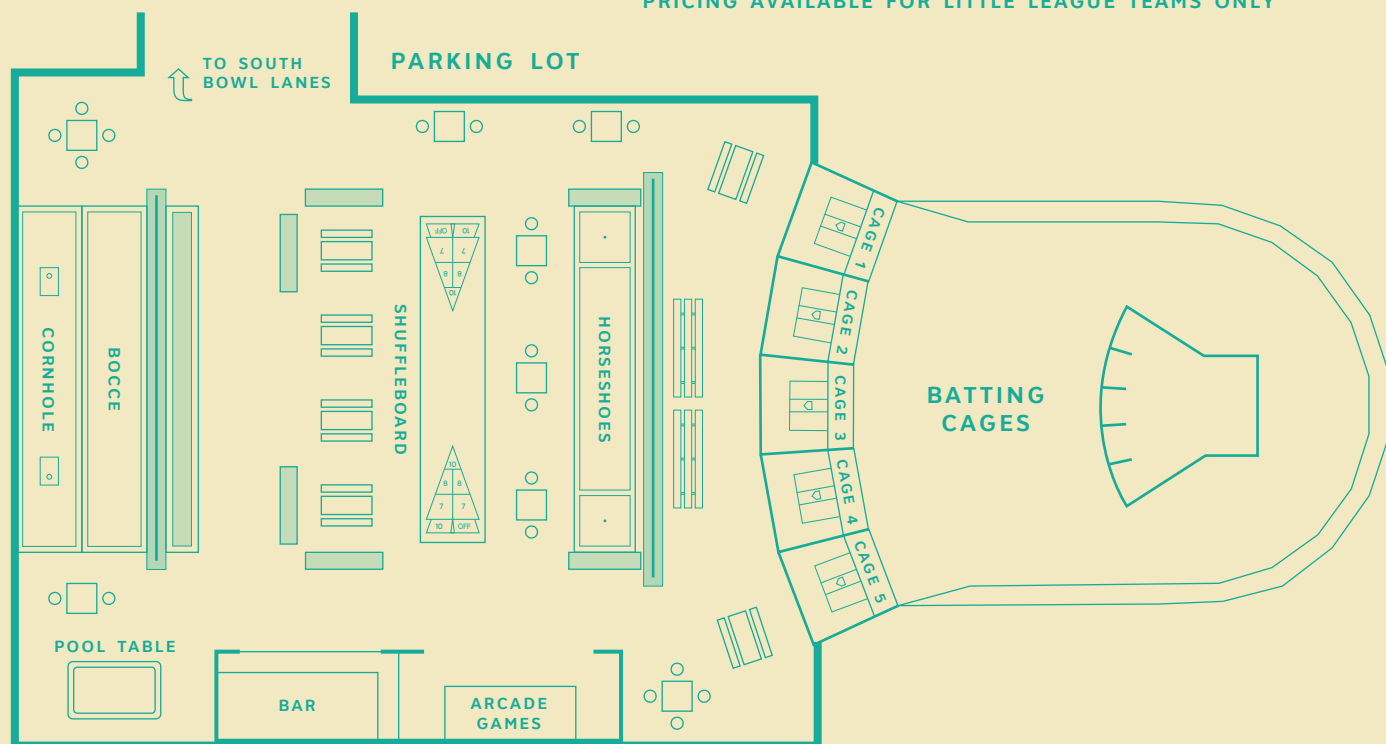
- PRIVATE ACCESS TO BATTING CAGES
- UNLIMITED PITCHES FOR THE EVENT DURATION
- DEDICATED EVENT SERVER

40-100 GUESTS

\$1300 FOR 2 HOURS
\$600 ADDITIONAL HOUR

ENTIRE YARD RENTAL

- PRIVATE ACCESS TO ALL 5 BATTING CAGES
- UNLIMITED PITCHES FOR THE EVENT DURATION
- PRIVATE ACCESS TO YARD GAMES
- VIP BAR



② BUFFET PACKAGES

20% SET-UP AND SERVICE FEE ADDED
TO ALL PRIVATE EVENTS

\$28

PER PERSON

THE ROLLOUT

FOOD OPTIONS FROM
→ FRAME 1 ←

2 WARM-UPS
1 SALAD
2 ENTREES

Frame

①

\$33

PER PERSON

THE PINSETTER

FOOD OPTIONS FROM
→ FRAME 1 & 2 ←

2 WARM-UPS
2 SALADS
3 ENTREES

Frame

①

②

\$44

PER PERSON

THE HIGH HITTER

FOOD OPTIONS FROM
→ FRAME 1, 2 & 3 ←

3 WARM-UPS
3 SALADS
3 ENTREES

Frame

①

②

③

*Only want
a Bite?*



PARTY PLATTERS

SELECT ANY PLATTERS FROM FRAMES 1, 2 & 3
PRICES BASED ON # OF GUESTS
AVAILABLE TO GROUPS OF 15-40

3 PLATTER MINIMUM

MINIMUM INCREASED DURING PRIMETIME HOURS

DIETARY RESTRICTIONS? WE ACCOMMODATE!

MANY OF OUR DISHES ARE ABLE TO BE MADE VEGAN, VEGETARIAN, DAIRY, NUT OR GLUTEN-FREE

Warm Ups

PRICING BASED ON # OF GUESTS: 15-20 / 30-40

TATER TOTS

BECAUSE FRENCH FRIES ARE SO LAST MONTH \$30/\$60

CRUDITE

FRESH VEGGIES WITH YOUR CHOICE OF DRESSING \$30/\$60

EGGPLANT PARM BITES

FRESH CUT EGGPLANT ROLLED IN PANKO CRUST
WITH MARINARA \$35/\$70

STREET STYLE PRETZEL BITES

MUSTARD & CHEESE SAUCE \$50/\$100

CHIPS & SALSA

CRISPY CORN TORTILLA CHIPS & HOUSE MADE SALSA
\$25/\$50

Salads

CAESAR SALAD

ROMAINE, SHREDDED PARMESAN & GRILLED CHEESE
CROUTONS WITH CAESAR DRESSING \$50/\$100

WEDGIE SLIDERS

WEDGE SALAD ON A STICK - ICEBERG LETTUCE, TOMATO &
BACON WITH RANCH DRESSING & A BALSAMIC REDUCTION
\$40/\$80

GREEK SALAD

CRISPY ROMAINE, TOMATOES, KALAMATA OLIVES, BULGARIAN
FETA, CUCUMBERS & RED ONIONS WITH A FRESH OREGANO &
RED WINE VINAIGRETTE \$55/\$110

Entrees

CORN DOGS

ALL BEEF HOT DOGS, HAND DIPPED IN OUR SPECIAL
CORNBREAD BATTER \$70/\$150 VEGGIE CORNDOGS \$75/\$150

MAC N' CHEESE

ALWAYS A CROWD PLEASER - A BIT MORE KRAFTY &
DEFINITELY THE CHEESIEST, THIS CLASSIC IS THEN TOPPED
OFF WITH PANKO AND CRUSHED CHEEZ-ITS & BAKED TO
PERFECTION \$60/\$120

CHICKEN CAESAR WRAP OR THAI CHICKEN WRAP

ROMAINE LETTUCE, PARMESAN CHEESE, CAESAR DRESSING IN
A WHOLE WHEAT WRAP/ASIAN MARINATED CHICKEN &
VEGETABLES IN A FLOUR TORTILLA WRAP \$70/\$150

GRILLED TOFU KABOBS

GRILLED TOFU AND VEGGIES MARINATED WITH A SPICY
ASIAN GLAZE \$50/\$100

GRILLED CHICKEN SKEWERS

SERVED WITH A SWEET & SPICY DIPPING SAUCE: \$90/\$175

SLIDERS

JUICY BLACK ANGUS MINI BURGERS WITH AMERICAN CHEESE,
ON WARM BRIOCHE BUNS WITH FIXINS \$110/\$215

Warm Ups

PRICING BASED ON # OF GUESTS: 15-20 / 30-40

BAKER TOTS

BACON & MELTED CHEDDAR, BAKED & TOPPED WITH
SCALLIONS SIDE OF SOUR CREAM \$40/\$80

GARLIC TOTS

FRESH GARLIC & PARSLEY \$40/\$80

SPANISH TOTS

FRIED PEPPERS & ONIONS WITH A SIDE
OF PAPRIKA AIOLI \$40/\$80

HUMMUS & PITA

HOUSE MADE HUMMUS SERVED WITH
SEASONED GRILLED PITA \$50/\$100

CHEESESTEAK EGG ROLLS

OUR TAKE ON THIS PHILLY FAVORITE \$65/\$125

PORTABELLO FRIES

PESTO AIOLI & A BALSAMIC DRIZZLE \$60/\$120

DOMESTIC CHEESE BOARD

CHEF'S CHOICE OF DOMESTIC CHEESES \$150

CHICKEN BITES

BUFFALO, BLEU CHEESE, BBQ & HONEY MUSTARD \$100/\$200

GRILLED CROSTINI

WITH YOUR CHOICE OF 2 OF THE FOLLOWING: \$60/\$120

- EGGPLANT CAPONATA
- WHITE BEAN & CAPER DIP
- TOMATO BRUSCHETTA
- MUSHROOM, CHIVE & RICOTTA CHEESE

Salads

RAMEN SALAD

KALE, RED CABBAGE, EDAMAME, PEA SHOOT, SNOW PEAS,
CUCUMBER, ROASTED ALMOND & FRIED RAMEN IN
A MISO DRESSING \$50/\$100

COBB SALAD

ROMAINE, RED ONION, TOMATO, AVOCADO, CHOPPED EGG &
BACON WITH BLUE CHEESE DRESSING \$55/\$110

BABY KALE & FARRO SALAD

DRIED CRANBERRIES, BULGARIAN FETA &
RED WINE VINAIGRETTE \$60/\$120

TACO SALAD

SHREDDED LETTUCE, TOMATOES, RED ONION, AVOCADO,
SHREDDED CHEDDAR CHEESE, TOSSED WITH OUR HOUSE
MADE SALSA & TOPPED WITH CORN CHIPS \$55/\$110

Entrees

STEAK QUESADILLA

GRILLED STEAK, CARAMELIZED ONIONS, MUSHROOMS, PICO
DE GALLO, SOUR CREAM & ROASTED JALAPENO PUREE
\$90/\$175

GRILLED CHICKEN CHEESESTEAKS

FRIED ONIONS & SAUTÉED MUSHROOMS
[BUILD YOUR OWN] \$95/\$190

BARBECUE CHICKEN SLIDERS

SHREDDED CHICKEN TOSSED IN BARBECUE
SAUCE ON A POTATO ROLL WITH TOMATO,
ONION & BLUE CHEESE \$125/\$250

FALAFEL BAR

TABBOULEH SALAD WITH TAHINI SAUCE & CRUMBLED FETA,
HOUSE MADE HUMMUS, ROASTED VEG & OLIVE BAR &
GRILLED PITA [BUILD YOUR OWN] \$90/\$180

HOMESTYLE MEATLOAF

CARAMELIZED ONION KETCHUP & PRESENTED WITH A
MASHED POTATO BAR [SOUR CREAM, SCALLIONS,
CHEDDAR & BACON] \$115/\$230

TACOS [YOUR CHOICE OF 1]

- STEAK TACO
JICAMA SLAW, CILANTRO, SPICY SALSA VERDE, QUESO
FRESCO \$115/\$225
- CAULIFLOWER AL PASTOR TACOS
AL PASTOR STYLE ROASTED CAULIFLOWER & CORN,
PINEAPPLE SALSA, SALSA VERDE, AVOCADO, CILANTRO
LIME \$115/\$225
- MUSHROOM TACO
TEQUILA BRAISED MUSHROOMS, MARINATED POBLANO,
SALSA VERDE & VEGAN LIME CREMA \$95/\$180
- BAJA FISH TACO
BREADED FISH FILET WITH HOUSE SLAW, CHIPOTLE &
AVOCADO CREMA \$105/\$210

Wood Oven Pizza

15-20 GUESTS: \$110 | 30-40 GUESTS: \$220

MARGHERITA

MARINATED PLUM TOMATO, FIOR DI LATTE MOZZARELLA,
ASIAGO, BASIL & EXTRA VIRGIN OLIVE OIL

PEPPERONI

RED SAUCE, PEPPERONI, MOZZARELLA, PROVOLONE

SHROOMIN'

GARLIC WHITE SAUCE, MERLOT ROASTED MUSHROOMS,
CARAMELIZED ONIONS, MOZZARELLA & PROVOLONE, SAGE &
TRUFFLE OIL CRUST

Warm Ups

PRICING BASED ON # OF GUESTS: 15-20 / 30-40

GUACAMOLE

CANTINA STYLE-TOMATO, JALEPENO, RED ONION, CILANTRO,
A TOUCH OF LIME & FRESH CUT CORN CHIPS \$65/\$110

BUFFALO CHICKEN QUESADILLA

BRAISED CHICKEN BREAST TOPPED WITH
BLUE CHEESE CREMA \$100/\$200

CHICKEN LETTUCE WRAPS OR TOFU LETTUCE WRAPS

KOREAN STYLE, JULIENNE CARROTS,
BEAN SPROUTS, NAPA CABBAGE & CASHEWS
WITH CHICKEN \$140/\$275 WITH TOFU \$100/\$200

SHRIMP COCKTAIL

POACHED SHRIMP WITH COCKTAIL SAUCE \$140/\$275

IMPORTED CHEESE & CHARCUTERIE BOARD

SELECTION OF IMPORTED CHEESE & CURED MEATS \$250

MINI CRAB CAKES

HOUSE MADE & SEASONED PATTIES OF JUMBO LUMP CRAB
SERVED WITH REMOULADE SAUCE & CHEF'S CHOICE OF
SEASONAL GARNISH \$150/\$300

Salads

SOUTHWEST CAESAR SALAD

ROMAINE, BLACK BEANS, SWEET CORN, TOMATO, RED ONION,
JALAPENOS, SPRINKLED CHEDDAR & TORTILLA CHIPS WITH
CHIPOTLE LIME DRESSING \$60/\$120

NAPA VALLEY SALAD

MESCLUN GREENS, RED SEEDLESS GRAPES, GOAT CHEESE, &
TOASTED ALMONDS WITH BALSAMIC VINAIGRETTE \$60/\$120

TRI-COLOR BEET SALAD

RED, YELLOW & CANDY CANE BEETS, FENNEL, ARUGULA,
GOAT CHEESE WITH CHARDONNAY VINAIGRETTE \$60/\$120

FALL KALE SALAD

BABY KALE, ROASTED BUTTERNUT SQUASH, CARROTS,
GRILLED CORN & POMEGRANATE SEED WITH ROASTED GARLIC
TAHINI DRESSING \$60/\$120

Entrees

SMOKEY JOE SLIDERS

OUR JUICY ANGUS SLIDERS, SMOKED MOZZARELLA,
APPLEWOOD SMOKED BACON, CARMELIZED ONIONS & BASIL
AIOLI, ON WARM BRIOCHE BUNS WITH FIXINS \$130/\$265

CHEESESTEAK

SLICED TENDERLOIN, CARMELIZED ONIONS, ROASTED
PEPPERS & SHARP PROVOLONE \$140/\$275

LAMB SLIDERS

FRESH LAMB GROUND WITH APRICOTS, ALMONDS & CHERRIES
WITH HARISSA MAYO & A RED ONION SALAD \$150/\$300

SOY GLAZED SALMON

PAN SEARED OVER STICKY COCONUT RICE CAKES WITH
CHEF'S CHOICE OF SEASONAL GARNISH \$150/\$300

STEAK SKEWERS

SERVED WITH A SWEET AND SPICY DIPPING SAUCE \$110/\$220

GRILLED SHRIMP SKEWERS

SERVED WITH A SWEET AND SPICY DIPPING SAUCE \$110/\$220

Veggies on the Side

ROASTED BRUSSEL SPROUTS \$50/\$100

GRILLED ASPARAGUS \$50/\$100

ROASTED FINGERLING POTATOES WITH ROSEMARY \$50/\$100

Desserts

Desserts

S'MORES SKILLET

WARM MELTED CHOCOLATE & TOASTED MARSHMALLOWS, SERVED WITH GRAHAM CRACKERS FOR DIPPING \$60/\$120

WARM COOKIES & MILK

FRESH BAKED CHOCOLATE CHIP COOKIES & MINI CARTONS OF MILK \$60/\$120

STATE FAIR STATION

FUNNEL CAKE FRIES, FRESH STRAWBERRIES & HOUSE MADE WHIPPED CREAM, WARM COOKIES \$90/\$160

WARM BREAD PUDDING

BAKED WITH FINE BELGIAN CHOCOLATE & SWIRLS OF BANANA \$75/\$150

FRESH FRUIT PLATTER

SEASONAL FRUIT \$75/\$150

Chocolate Fountain

FINE BELGIAN CHOCOLATE & CONTINUAL REPLENISHMENT OF CHOICE DIPPABLES

FOUNTAIN PRICING

50 - 75 GUESTS \$300
75 - 100 GUESTS \$350
100 - 150 GUESTS \$375
150 - 250 GUESTS \$400

DIPPABLES - \$3 PER PERSON

- STRAWBERRIES
- PRETZEL RODS
- MARSHMALLOWS
- CREAMPUFFS
- RICE CRISPY TREATS

Coffee & Tea

\$5 PER PERSON

FRESHLY BREWED COFFEE, ASSORTED TEAS SERVED WITH REGULAR AND NON-DAIRY CREAMERS & ASSORTED SWEETENERS

3

DRINK PACKAGES

PRICING IS PER PERSON/PER HOUR
2 HOURS / 3 HOURS / 4 HOURS

Beer & Wine

DOMESTIC BEER & WINE

SELECT DOMESTIC DRAFT BEERS & CANS, HOUSE WINES
\$20/\$30/\$40

PREMIUM BEER & WINE

ALL DRAFT BEERS & CANS, ALL WINES \$25/\$35/\$45

Non-Alcoholic

SODA & JUICE

\$3 PER PERSON

Liquor

WELL

SELECT WELL LIQUORS, DOMESTIC BEER & WINE
PACKAGE \$25/\$35/\$40

CALL

SELECT LIQUORS SUCH AS TITO'S, BLUECOAT, JAMESON
& JIM BEAM, PREMIUM BEER & WINE PACKAGE
\$29/\$39/\$49

TOP SHELF

ALL LIQUORS, INCLUDING LIQUORS SUCH AS
JOHNNY WALKER BLACK, PATRON, HENDRICK'S &
BASIL HAYDENS, PREMIUM BEER & WINE PACKAGE
\$31/\$41/\$51

DRINKS EXCEEDING TWO LIQUORS ARE NOT INCLUDED
IN ANY PACKAGE

Event Extras

INCLUDED IN EVERY PRIVATE EVENT PACKAGE:

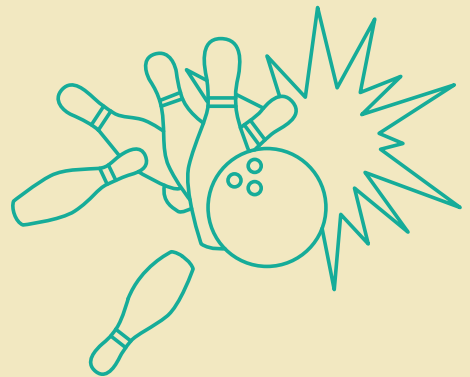
- DEDICATED EVENT STAFF BASED ON HEADCOUNT
- CLEAN, PRESSED LINENS ON ALL BUFFET AND SERVICE TABLES
- FRESH FLOWER ARRANGEMENTS
- OPTIONAL CAKE/GIFT TABLE
- DISPLAY YOUR PHOTOS OR LOGO ON THE BACKGROUND OF THE BOWLING MONITORS (IMAGES MUST BE SUBMITTED 1 WEEK PRIOR TO YOUR EVENT)

Event Enhancers

IN ADDITION TO WHAT IS INCLUDED IN EVERY EVENTS PACKAGE, WE ALSO OFFER OUTSIDE SERVICES TO MAKE YOUR EXPERIENCE MORE PERSONAL & ENJOYABLE. SOME EXAMPLES OF EVENT ENHANCERS:

CARICATURE ARTIST
PHOTOBOOTH
DJ
FACEPAINTER
HENNA TATTOO ARTIST
BALLOON TWISTER
TAROT READER
MASSAGE THERAPIST
ICE CREAM CART
COTTON CANDY
CANDY BUFFET

PA SYSTEM SET UP: \$50
VALET: COST VARIES BASED ON NUMBER OF CARS PLUS LOT FEE



WHAT ARE THE HEADCOUNT MINIMUMS FOR PRIVATE EVENTS?

WE HAVE A 20 GUEST MINIMUM FOR ALL PRIVATE EVENTS AT SOUTH BOWL.

HOW FAR IN ADVANCE DO I NEED TO PLAN MY EVENT?

EVENTS NEED TO BE FINALIZED 2 WEEKS IN ADVANCE. WE RECOMMEND STARTING TO PLAN AT LEAST 3-4 WEEKS BEFORE YOUR PARTY DATE TO ALLOW TIME FOR US TO CORRESPOND AND ORGANIZE DETAILS. LARGER EVENTS OF 50+ OR SPECIAL EVENTS SUCH AS BAR MITZVAHS WILL REQUIRE EXTRA PLANNING TIME.

FEEL FREE TO REACH OUT AS EARLY AS YOU'D LIKE! PLEASE KEEP OUR OFFICE HOURS IN MIND DURING THE PLANNING PROCESS (TUES-FRI 10-5PM).

CAN I BOOK THE LANES AND HAVE MY GUESTS ORDER OFF THE MENU WHEN THEY ARRIVE?

NO, ALL PRIVATE EVENTS MUST BE BOOKED WITH A FOOD AND BEVERAGE PACKAGE. WE DO NOT TAKE LANE RESERVATIONS, ALL REGULAR BOWLING IS WALK-INS ONLY.

HOW MANY GUESTS PER LANE?

6 GUESTS MAXIMUM PER LANE

CAN I BRING IN BALLOONS AND DECORATIONS?

YES! A FEW PARTY DECORATIONS ARE OKAY, HOWEVER WE DO NOT ALLOW EXCESSIVE OR MESSY DECORATIONS SUCH AS CONFETTI OR ANYTHING TAPED OR TACKED TO THE WALLS.

CAN I BRING A CAKE?

CAKES/CUPCAKES ARE ALLOWED FOR PRIVATE EVENTS ONLY, PLEASE LET US KNOW IN ADVANCE IF YOU PLAN TO BRING DESSERT TO YOUR PARTY SO WE CAN SET-UP A CAKE TABLE. WALK-IN CUSTOMERS MAY NOT BRING A CAKE/CUPCAKES.

CAN I BRING MY OWN ALCOHOL?

NO, BUT WE HAVE A FULL SERVICE BAR THAT OFFERS DRAFT & CANNED BEER, COCKTAILS, LIQUOR AND WINE.

CAN I BRING MY OWN FOOD/DRINKS?

NO, BUT WE OFFER A FULL MENU!

DO YOU HAVE GLUTEN/DAIRY/NUT/SHELLFISH-FREE FOOD OPTIONS?

YES! WE DO OUR BEST TO ACCOMMODATE ALL FOOD ALLERGIES, HOWEVER, WE CANNOT GUARANTEE ZERO CROSS CONTAMINATION. PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

HOW EARLY CAN I COME IN TO DECORATE?

YOU'RE WELCOME TO COME IN 30 MIN PRIOR TO DECORATE. DUE TO OTHER EVENTS AND WALK-IN BUSINESS WE CANT ALLOW ANY YOU ACCESS ANY EARLIER.

DO YOU HOST KID'S PARTIES?

ABSOLUTELY! ADULT CHAPERONES ARE REQUIRED AND EVENT MINIMUMS APPLY. WE OFFER BUMPERS ON ALL OF OUR LANES AS WELL AS BOWLING BALL RAMPS TO ASSIST LITTLE BOWLERS.

WHAT'S THE PARKING SITUATION?

WE HAVE ONE LARGE PARKING LOT TO THE NORTH OF THE BUILDING AND ONE SMALL LOT ON THE SOUTH SIDE. THERE IS PLENTY OF FREE STREET PARKING ON SWANSON STREET AND THE NEIGHBORING SIDE STREETS!

WHAT ARE YOUR COVID RESTRICTIONS?

WE FOLLOW ALL GUIDELINES REQUIRED BY THE CITY OF PHILADELPHIA. SEE OFFICIAL CITY WEBSITE FOR UPDATED INFO.

SOUTH BOWL

LOCATION & CONTACT

SOUTH BOWL LOUNGE 'N' LANES
19 EAST OREGON AVENUE
PHILADELPHIA, PA 19148

[SOUTHBOWLPHILLY.COM](https://southbowlphilly.com)
215.389.2695

HOURS:
TUESDAY-FRIDAY: 5PM - 12AM
SATURDAY & SUNDAY: 2PM - 12AM

OFFICE HOURS:
TUESDAY-FRIDAY: 10-5PM



Strikingly Different!



LOUNGE & LANES

