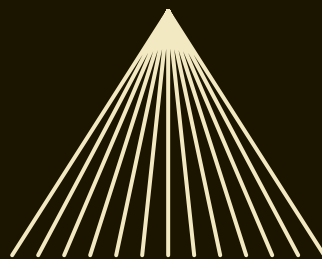




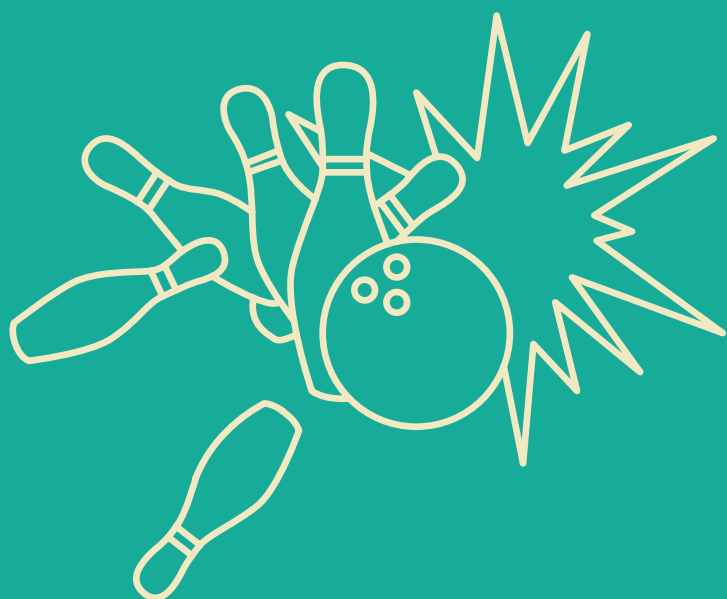
LOUNGE & LANES



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 ↩
SET UP AND SERVICE FEE WILL BE ADDED TO ALL PRIVATE EVENTS

EVENTS MUST BE BOOKED AT LEAST 2 WEEKS IN ADVANCE

① SPACE RENTAL

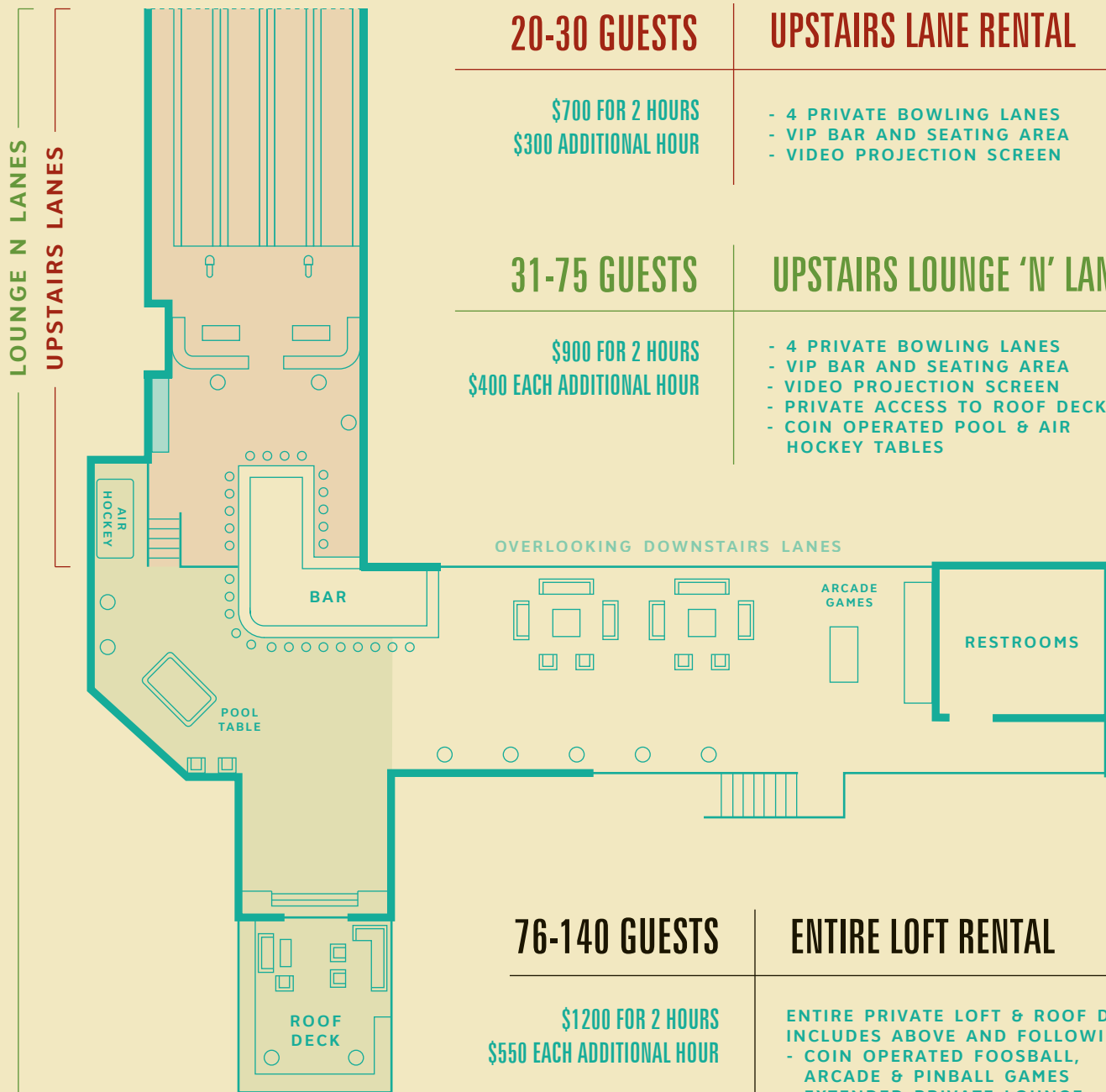
**\$5 SHOE RENTAL PER PERSON
EVENT MINIMUMS ENFORCED DURING
PRIME TIME HOURS**

SPACE	# OF GUESTS	PRICING	
UPSTAIRS LANE RENTAL	20-30	\$700 / 2 HOURS \$300 / ADDITIONAL HOUR	<ul style="list-style-type: none"> - 4 PRIVATE BOWLING LANES - VIP BAR & SEATING AREA
BILLIARD ROOM	20-30	\$850 / 2 HOURS \$400 / ADDITIONAL HOUR	<ul style="list-style-type: none"> - 6 PRIVATE BOWLING LANES - 2 COIN OPERATED POOL TABLES - RETRO ARCADE GAMES
UPSTAIRS LOUNGE 'N' LANES	30-75	\$900 / 2 HOURS \$400 / ADDITIONAL HOUR	<ul style="list-style-type: none"> - 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: <ul style="list-style-type: none"> - 4 PRIVATE BOWLING LANES - COIN OPERATED FOOSBALL, PINBALL & ARCADE GAMES - EXTENDED PRIVATE LOUNG & SEATING AREA
ENTIRE DOWNSTAIRS	140+	\$1750 PER HOUR 2 HOUR MINIMUM	<ul style="list-style-type: none"> - 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 <ul style="list-style-type: none"> - 26 LANES TOTAL
SINGLE CAGE RENTAL	10-30	\$65 PER CAGE / HOUR 2 HOUR MINIMUM 10 GUESTS PER CAGE	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - 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 <ul style="list-style-type: none"> - 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 <ul style="list-style-type: none"> - 26 BOWLING LANES & 5 BATTING CAGES

**ALL PRIVATE EVENTS MUST BE BOOKED WITH A BUFFET AND DRINK PACKAGE
SET-UP AND SERVICE FEE WILL BE 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

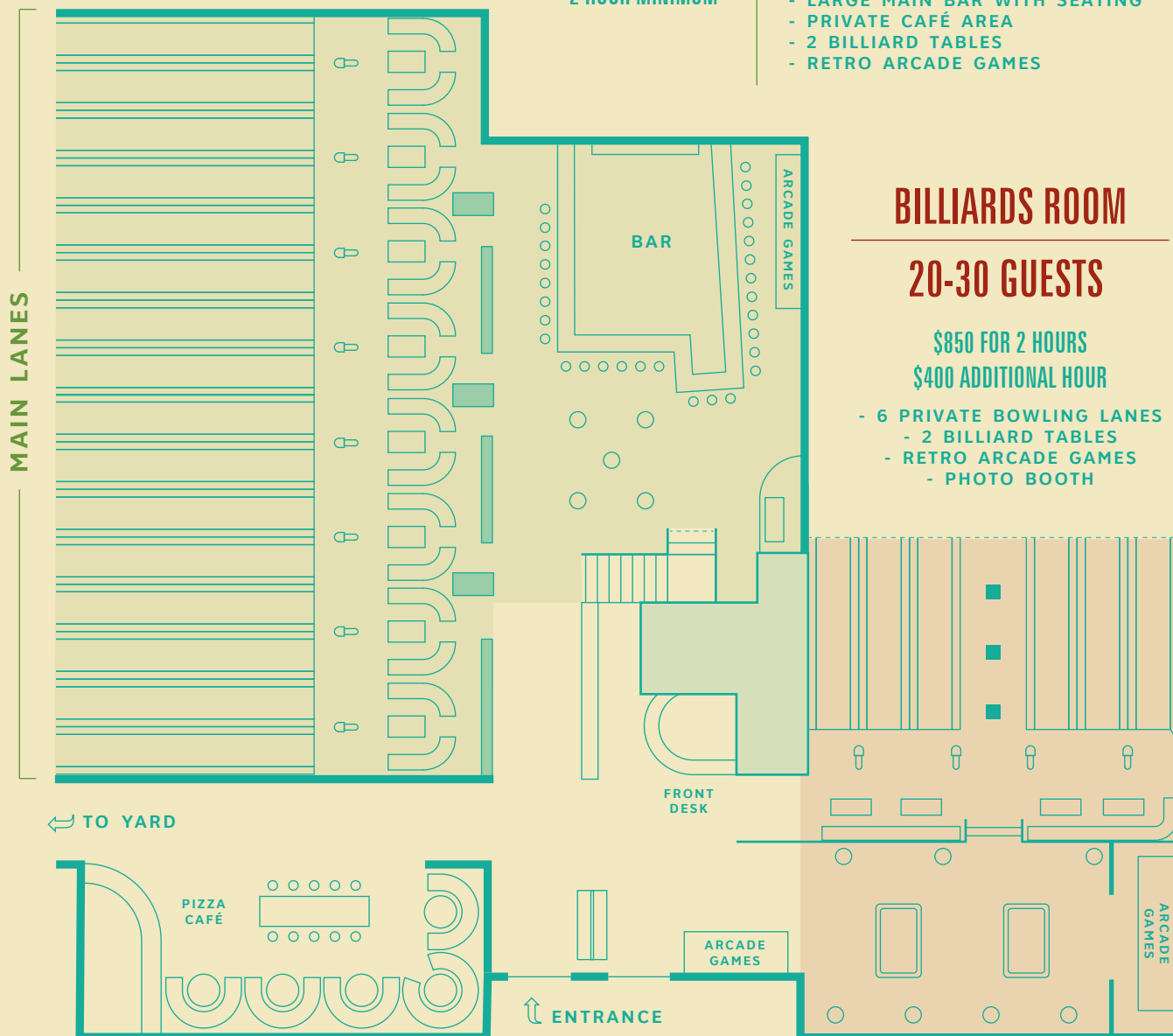
DOWNSTAIRS LANES

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

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

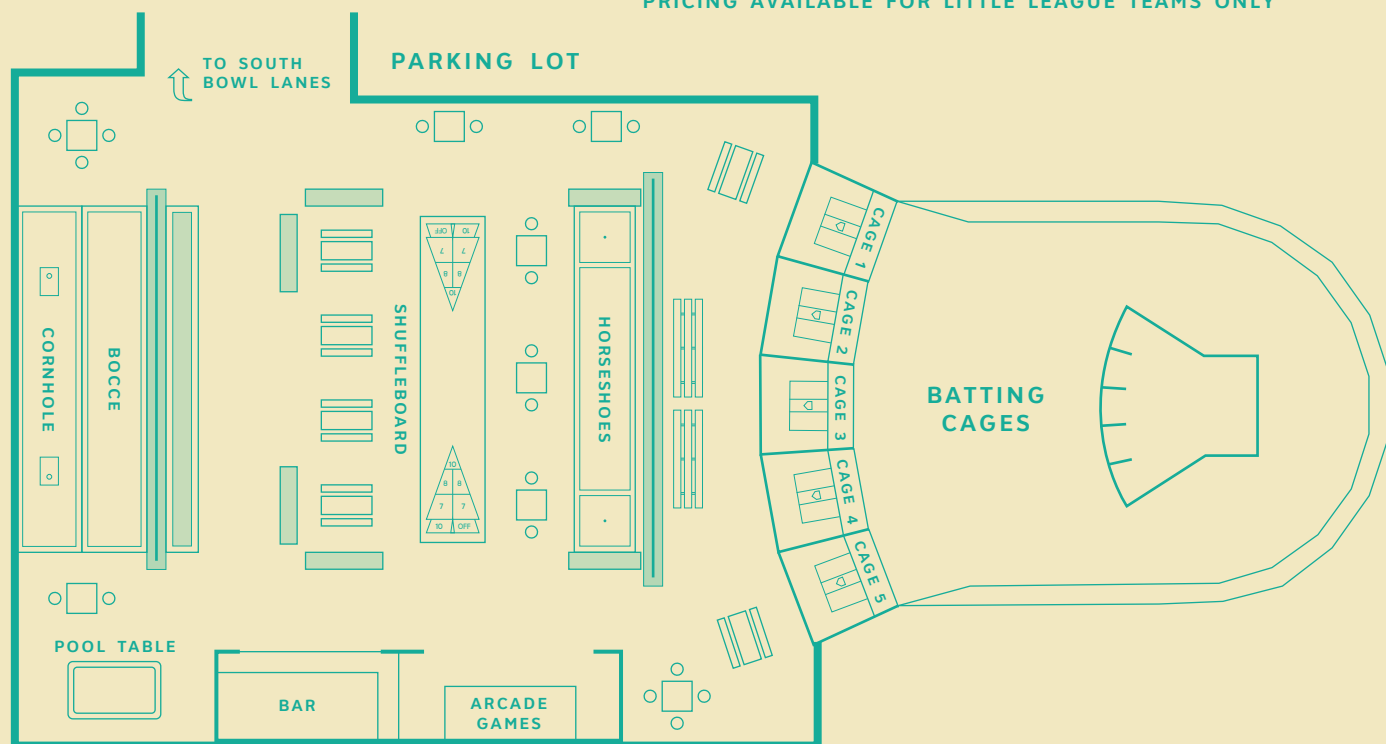
- PRIVATE ACCESS TO ALL 5 BATTING CAGES
- UNLIMITED PITCHES FOR THE EVENT DURATION
- PRIVATE ACCESS TO YARD GAMES
- VIP BAR

*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



② BUFFET PACKAGES

SET-UP AND SERVICE FEE WILL BE 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

AVAILABLE IN 2 SIZES:

SMALL (15-20 GUESTS) & LARGE (30-40 GUESTS)

3 PLATTER MINIMUM | AVAILABLE TO GROUPS OF 15-40

MINIMUM INCREASED DURING PRIMETIME HOURS

DIETARY RESTRICTIONS? WE ACCOMODATE!

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

PARTY PLATTER PRICING: **SMALL (15-20 GUESTS)**/LARGE (30-40 GUESTS)

Warm Ups

TATER TOTS **V GF**

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

CRUDITE **GF**

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

EGGPLANT PARM BITES

FRESH CUT EGGPLANT ROLLED IN PANKO CRUST WITH
MARINARA SAUCE & PARMESAN **\$35/\$70**

STREET STYLE PRETZEL BITES

MUSTARD & CHEESE SAUCE **\$50/\$100**

CHIPS & SALSA **V GF**

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

Salads

CAESAR SALAD

ROMAINE, SHREDDED PARMESAN, PANKO BREADCRUMBS,
CAESAR DRESSING **\$50/\$100**

WEDGIE SLIDERS **GF**

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

GREEK SALAD **GF**

ROMAINE LETTUCE, TOMATOES, KALAMATA OLIVES, FETA
CHEESE, CUCUMBERS, RED ONIONS, 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 - BAKED AND TOPPED WITH
PANKO BREADCRUMBS & SCALLIONS **\$60/\$120**

CHICKEN CAESAR WRAP

ROMAINE LETTUCE, PARMESAN CHEESE, CAESAR DRESSING,
WHOLE WHEAT WRAP **\$70/\$150**

THAI CHICKEN WRAP

THAI MARINATED CHICKEN, VEGETABLES, FLOUR TORTILLA
WRAP **\$70/\$150**

GRILLED TOFU KABOBS **V GF**

GRILLED TOFU & VEGGIES, SPICY ASIAN GLAZE **\$50/\$100**

GRILLED CHICKEN SKEWERS **GF**

GARLIC & HERB PESTO MARINADE, SWEET & SPICY DIPPING
SAUCE **\$90/\$175**

SLIDERS

BLACK ANGUS MINI BURGERS, AMERICAN CHEESE, WARM
BRIOCHE BUNS, CONDIMENTS & PICKLES ON THE SIDE
\$110/\$215

V VEGAN

VEGETARIAN

GF GLUTEN-FREE

CONTAINS NUTS

WE WILL DO OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS, HOWEVER WE CANNOT GUARANTEE
ZERO CROSS CONTAMINATION. PLEASE ALERT US OF ANY SERIOUS ALLERGIES

PARTY PLATTER PRICING: **SMALL (15-20 GUESTS)** / **LARGE (30-40 GUESTS)**

Warm Ups

BAKER TOTS GF

BACON, CHEDDAR CHEESE, SCALLIONS, SOUR CREAM \$40/\$80

GARLIC TOTS GF

FRESH GARLIC & PARSLEY \$40/\$80

SPANISH TOTS GF

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

HUMMUS & PITA V

HOUSE MADE HUMMUS, SEASONED GRILLED PITA \$50/\$100

CHEESESTEAK EGG ROLLS

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

PORTABELLO FRIES

SLICED AND BREADED PORTABELLO, PESTO AIOLI, BALSAMIC DRIZZLE \$60/\$120

DOMESTIC CHEESE BOARD

CHEF'S CHOICE OF DOMESTIC CHEESES \$150

CHICKEN WINGS GF

ASIAN OR BUFFALO SAUCE, BLUE CHEESE \$100/\$200

CHICKEN BITES

SIDE OF BUFFALO, BLUE CHEESE, BARBEQUE SAUCE & HONEY MUSTARD \$100/\$200

GRILLED CROSTINI

YOUR CHOICE OF 2 OF THE FOLLOWING: \$60/\$120
EGGPLANT CAPONATA
WHITE BEAN & CAPER DIP
TOMATO BRUSCHETTA
MUSHROOM, CHIVE & RICOTTA CHEESE

Salads

RAMEN SALAD V

KALE, RED CABBAGE, EDAMAME, PEA SHOOTS, SNOW PEAS, CUCUMBER, ROASTED ALMONDS, FRIED RAMEN & MISO DRESSING \$50/\$100

COBB SALAD GF

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

TACO SALAD GF

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

KALE & FARRO SALAD

BABY KALE, COOKED FARRO, DRIED CRANBERRIES, FETA CHEESE, RED WINE VINAIGRETTE \$60/\$120

Entrees

STEAK QUESADILLA

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

GRILLED CHICKEN CHEESESTEAKS

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

BARBECUE CHICKEN SLIDERS

SHREDDED SOUTHERN BARBECUE STYLE CHICKEN, HOUSE SLAW, MINI POTATO ROLL \$125/\$250

FALAFEL BAR

BUILD YOUR OWN - TABOULEH SALAD WITH TAHINI SAUCE, FETA CHEESE, HOUSEMADE HUMMUS, ROASTED VEGETABLES, OLIVE BAR, GRILLED PITA \$90/\$180

HOMESTYLE MEATLOAF

CARAMELIZED ONIONS, KETCHUP, SERVED WITH A MASHED POTATO BAR - SOUR CREAM, SCALLIONS, CHEDDAR, BACON \$115/\$230

TACOS

STEAK TACOS

JICAMA SLAW, CILANTRO, SPICY SALSA VERDE, QUESO FRESCO \$115/\$225

BAJA FISH TACOS

BREADED FISH FILET, HOUSE SLAW, CHIPOTLE & AVOCADO CREMA \$105/\$212

CAULIFLOWER AL PASTOR TACOS V GF

AL PASTOR ROASTED CAULIFLOWER & CORN, PINEAPPLE, SALSA VERDE, AVOCADO, CILANTRO, LIME \$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

V VEGAN

VEGETARIAN

GF GLUTEN-FREE

CONTAINS NUTS

WE WILL DO OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS, HOWEVER WE CANNOT GUARANTEE ZERO CROSS CONTAMINATION. PLEASE ALERT US OF ANY SERIOUS ALLERGIES

PARTY PLATTER PRICING: **SMALL (15-20 GUESTS)**/LARGE (30-40 GUESTS)

Warm Ups

GUACAMOLE **V GF**

CANTINA STYLE - TOMATO, JALAPEÑO, RED ONION, CILANTRO,
LIME & FRESH CUT CORN CHIPS **\$65/\$110**

BUFFALO CHICKEN QUESADILLA

BRAISED BUFFALO STYLE CHICKEN, BLUE CHEESE CREMA
\$100/\$200

CHICKEN **OR** TOFU LETTUCE WRAPS **GF**

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

SHRIMP COCKTAIL **GF**

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

IMPORTED CHEESE & CHARCUTERIE BOARD **GF**

SELECTION OF IMPORTED CHEESE & CURED MEATS **\$250**

MINI CRAB CAKES

HOUSE MADE & SEASONED JUMBO LUMP CRAB CAKES,
REMOULADE SAUCE & CHEF'S CHOICE SEASONAL GARNISH
\$150/\$300

Salads

SOUTHWEST CAESAR SALAD **GF**

ROMAINE, BLACK BEANS, SWEET CORN, TOMATO, RED ONION,
JALAPEÑOS, CHEDDAR CHEESE, TORTILLA CHIPS & CHIPOTLE
LIME CAESAR DRESSING **\$60/\$120**

NAPA VALLEY SALAD **GF**

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

BEET SALAD **GF**

COOKED BEETS, FENNEL, ARUGULA, GOAT CHEESE &
CHARDONNAY VINAIGRETTE **\$60/\$120**

FALL KALE SALAD *ONLY AVAILABLE SEPTEMBER-MARCH* **V GF**

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

Entrees

SMOKEY JOE SLIDERS

BLACK ANGUS MINI BURGERS, SMOKED MOZZARELLA, BACON,
CARAMELIZED ONIONS, BASIL AIOLI ON MINI BRIOCHE BUNS
WITH CONDIMENTS & PICKLES ON THE SIDE **\$130/\$265**

CHEESESTEAKS

SLICED SIRLOIN, CARAMELIZED ONIONS, ROASTED PEPPERS &
SHARP PROVOLONE **\$140/\$275**

LAMB SLIDERS

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

SOY GLAZED SALMON

PAN SEARED SALMON, STICKY COCONUT RICE CAKES, CHEF'S
CHOICE SEASONAL GARNISH **\$150/\$300**

STEAK **OR** GRILLED SHRIMP SKEWERS **GF**

GARLIC & HERB PESTO MARINADE, SWEET & SPICY DIPPING
SAUCE **\$110/\$220**

Veggies on the Side **GF**

CAN BE MADE VEGAN **OR** GLUTEN-FREE BY REQUEST

ROASTED BRUSSELS SPROUTS **\$50/\$100**

GRILLED ASPARAGUS **\$50/\$100**

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

V VEGAN

GF GLUTEN-FREE

GF GLUTEN-FREE

GF CONTAINS NUTS

WE WILL DO OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS, HOWEVER WE CANNOT GUARANTEE
ZERO CROSS CONTAMINATION. PLEASE ALERT US OF ANY SERIOUS ALLERGIES

Desserts

PARTY PLATTER PRICING: **SMALL (15-20 GUESTS)**/LARGE (30-40 GUESTS)

Desserts

SMORE'S 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/\$100

FRESH FRUIT PLATTER **V** **GF**

SEASONAL FRUIT \$75/\$150

Donut Wall

SET-UP \$50
ASSORTED FEDERAL DONUTS \$35/DOZEN

Chocolate Fountain

FINE BELGIAN CHOCOLATE AND 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
CREAM PUFFS
RICE CRISPY TREATS

Coffee & Tea

\$5 PER PERSON

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

V VEGAN

 VEGETARIAN

GF GLUTEN-FREE

 CONTAINS NUTS

WE WILL DO OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS, HOWEVER WE CANNOT GUARANTEE
ZERO CROSS CONTAMINATION. PLEASE ALERT US OF ANY SERIOUS ALLERGIES

3

DRINK PACKAGES

PRICING IS PER PERSON FOR THE DURATION OF YOUR EVENT
2 HOURS / 3 HOURS / 4 HOURS

Beer & Wine

DRAFT BEER & SANGRIA

ALL DRAFT BEER AND SEASONAL HOUSEMAD SANGRIA
\$20/\$30/\$40

PREMIUM BEER & WINE

ALL DRAFT BEER, CANNED BEER, HARD SELTZER,
HOUSEMADE SANGRIA & WINE \$25/\$35/\$45

Non-Alcoholic

SODA & JUICE

\$3 PER PERSON

Liquor

WELL

SELECT WELL LIQUORS, DRAFT BEER & SANGRIA
\$25/\$35/\$40

CALL

SELECT CALL LIQUOR, DRAFT & CANNED BEER, HARD
SELTZER, CANNED COCKTAILS, SANGRIA & WINE
\$29/\$39/\$49

TOP SHELF

ALL LIQUORS, DRAFT & CANNED BEER, HARD SELTZER,
CANNED COCKTAILS, SANGRIA & WINE
\$31/\$41/\$51

DRINKS EXCEEDING TWO LIQUORS ARE NOT INCLUDED
IN ANY PACKAGE

Event Extras

INCLUDED IN EVERY PRIVATE EVENT PACKAGE:

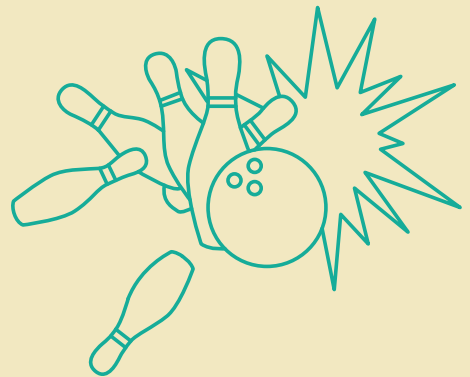
- DEDICATED EVENT STAFF BASED ON HEADCOUNT
- CLEAN, PRESSED LINENS ON ALL BUFFET AND SERVICE TABLES
- FRESH FLOWER ARRANGEMENTS
- OPTIONAL CAKE/GIFT TABLE
- DISPLAY YOUR PHOTOS OR LOGO ON THE BACKGROUND OF THE BOWLING MONITORS (IMAGES MUST BE SUBMITTED 1 WEEK PRIOR TO YOUR EVENT)

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

