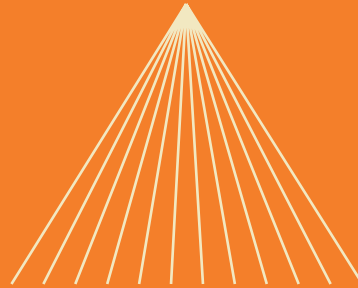


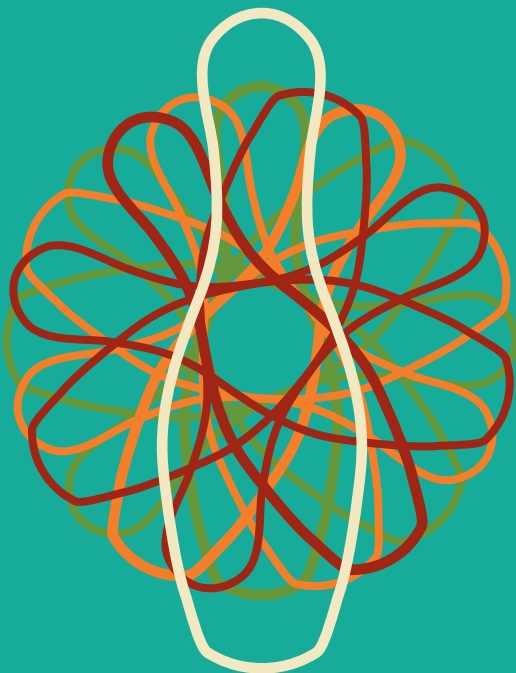
17

LOUNGE & LANES

BOWL



Strikingly Different!



909 NORTH 2ND STREET
PHILADELPHIA PA 19123
215.238.BOWL
NORTHBOWLPHILLY.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
15 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 ↩
A 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

15-20 GUESTS

\$65 PER LANE/
PER HOUR

DOWNSTAIRS LANE RENTAL

- RESERVED SECTION ON OUR MAIN FLOOR
- 6 GUESTS PER LANE

25-50 GUESTS

\$650 FOR 2 HOURS
\$275 EACH ADDITIONAL HOUR

UPSTAIRS LANE RENTAL

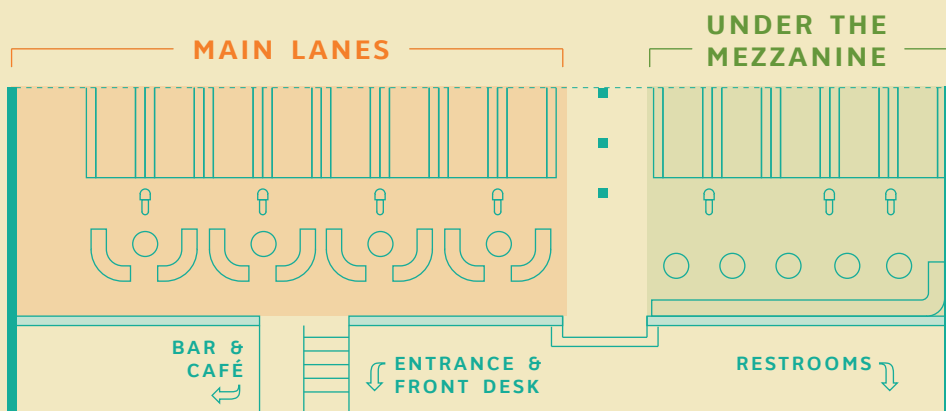
- 4 PRIVATE BOWLING LANES
- VIP BAR AND DINING AREA
- VIDEO PROJECTION SCREEN

50-150 GUESTS

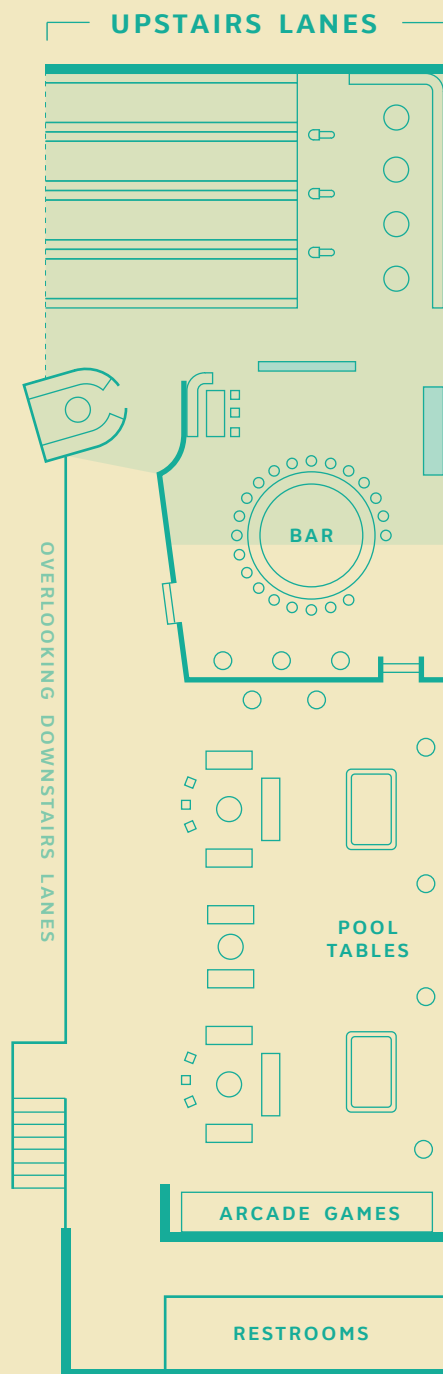
\$1000 FOR 2 HOURS
\$500 EACH ADDITIONAL HOUR

UPSTAIRS LOFT RENTAL

- ENTIRE PRIVATE LOFT AREA INCLUDING 4 BOWLING LANES, VIP BAR & LOUNGE
- 2 COIN OPERATED POOL TABLES, FOOSBALL, AIR HOCKEY & VARIOUS ARCADE GAMES



1ST FLOOR



UPSTAIRS LOFT

② BUFFET PACKAGES

A 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 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

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 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

 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

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

GARLIC TOTS

FRESH GARLIC & PARSLEY \$40/\$80

SPANISH TOTS

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

HUMMUS & PITA

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

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 CAPPONATA

WHITE BEAN & CAPER DIP

TOMATO BRUSCHETTA

MUSHROOM, CHIVE & RICOTTA CHEESE

Salads

RAMEN SALAD

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

COBB SALAD

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

TACO SALAD

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

AL PASTOR ROASTED CAULIFLOWER & CORN, PINEAPPLE, SALSA VERDE, AVOCADO, CILANTRO, LIME \$105/\$210

 VEGAN

 VEGETARIAN

 GLUTEN-FREE

 CONTAINS NUTS

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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

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

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

 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

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 THE EVENT
2 HOURS / 3 HOURS / 4 HOURS

Beer & Wine

DRAFT BEER & SANGRIA

ALL DRAFT BEER AND SEASONAL HOUSEMADE 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)

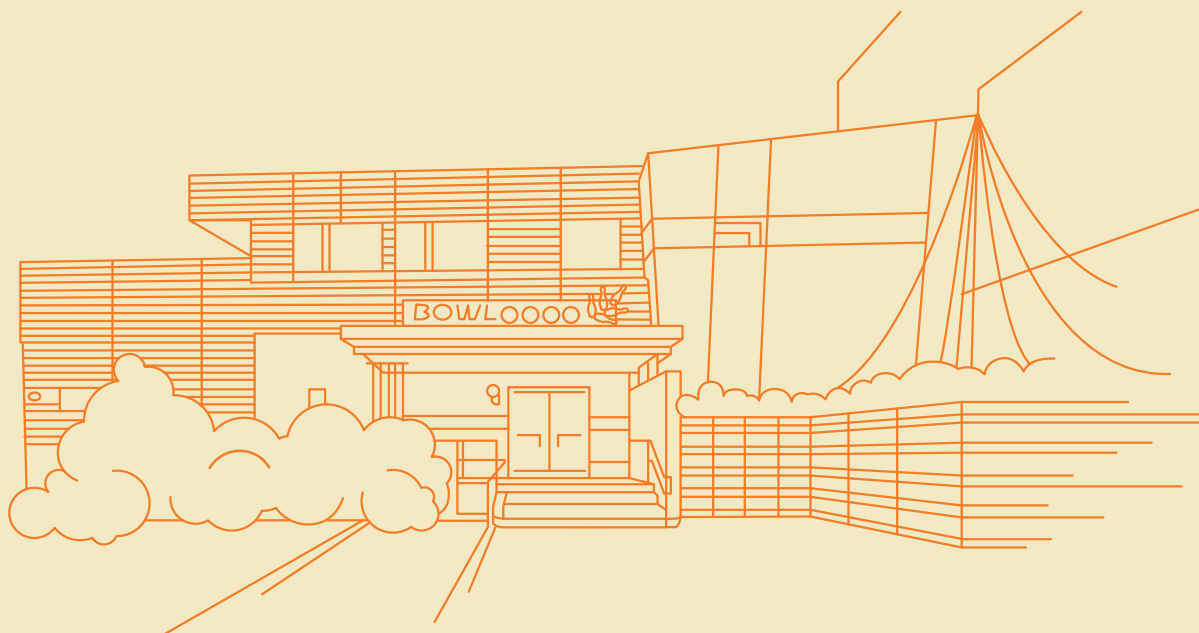
Event Enhancers

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 15 GUEST MINIMUM FOR ALL PRIVATE EVENTS AT NORTH 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 (MON-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 ARE STREET PARKING ONLY! ALTHOUGH PARKING IS FREE IN THE NEIGHBORHOOD, MANY OF THE SPACES HAVE A 2-3 HOUR TIME LIMIT. KEEP IN MIND THAT FINDING PARKING MAY TAKE A LITTLE EXTRA TIME, PLAN ACCORDINGLY!

WHAT ARE YOUR COVID RESTRICTIONS?

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

North Bowl

LOCATION & CONTACT

NORTH BOWL
909 N 2ND STREET
PHILADELPHIA, PA 19123

NORTHBOWLPHILLY.COM
215.389.2695

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

OFFICE HOURS:
MONDAY-FRIDAY: 10-5PM



Strikingly Different!



LOUNGE & LANES

