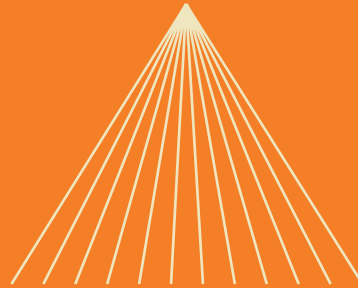


17

LOUNGE & LANES

BOWL

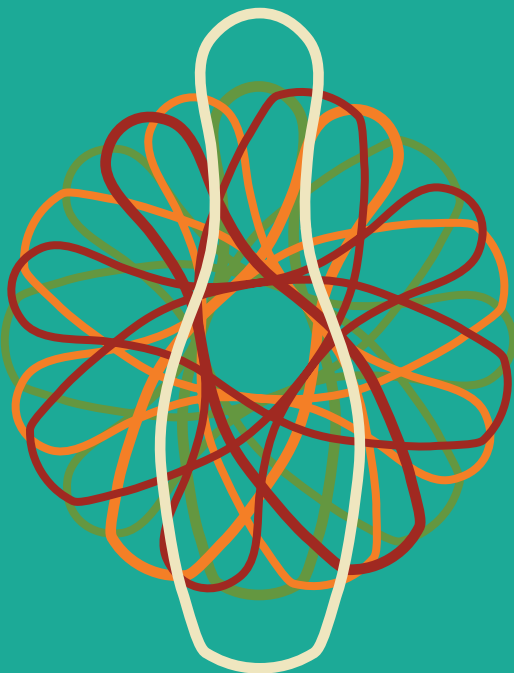


Strikingly Different!



PRIVATE EVENTS

INFORMATION & PRICING



NORTH BOWL LOUNGE 'N' LANES

909 N 2nd Street
Philadelphia, PA 19123

215.238.2695

northbowlphilly.com



PRIVATE EVENTS

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Whether it is your 6th or 60th birthday party, a corporate event or just a night on the town, North Bowl is the perfect venue to host your next event. We are cozy yet spacious, comfortable but stylish and ready to help you have the most talked about event of the year!

Come see why we are voted "Best of Philly" and named by Philadelphia Magazine as being an actual "cool place to have a corporate event."



909 N 2nd Street
Philadelphia, PA 19123

215.238.2695
northbowlphilly.com

VENUE HOURS

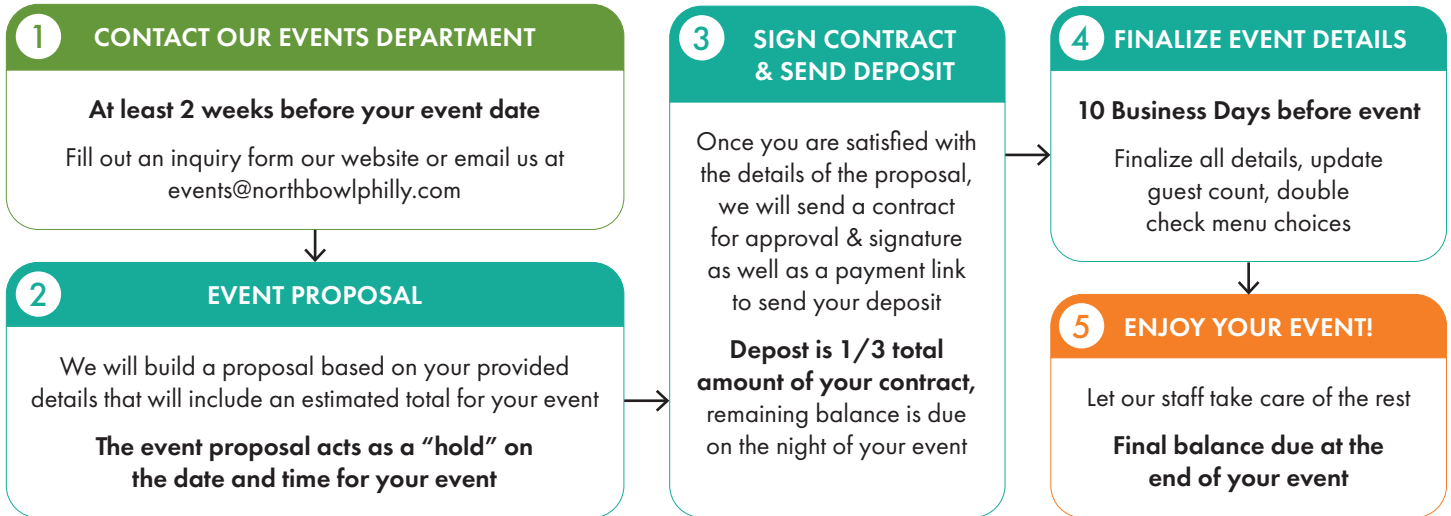
Mon-Fri 5pm - 1am
Sat & Sun 12pm - 1am

OFFICE HOURS
Mon-Fri 10am - 5pm

GETTING STARTED

From your first inquiry to the day of your event, here's what to expect during the booking process.

STEPS TO BOOK:



ABOUT OUR PRICING

Price varies based on guest count, event length, food and beverage packages.
Total event cost is determined by adding together the following:

Space Rental	+	Shoe Rental	+	Buffet Package	+	Beverage Package	+	Set-Up & Service Fee
Private space in our venue and unlimited bowling for the duration of event		\$5 per person Based on final headcount		Per-person rate or individually priced platters		Per-person rate Non-alcoholic and alcoholic options available		Minimum \$150 Roughly 20% of your Food & Beverage cost

Pennsylvania State Sales Tax applies (8% on all Food, 10% on all Alcohol)

Other additional rates may apply

REQUIREMENTS & MINIMUMS:

- » Must be booked at least **2 weeks in advance**
 - » **15 Guest Minimum**
- » Event budget minimums may apply during primetime hours (weekends, holidays, etc.)
 - » Events are full service and must be booked with a buffet, drink package and set-up & service fee

 **Need more info?**
Jump to our [FAQ section](#) on the last page!



SPACE RENTAL

Private space in our venue and unlimited bowling for the duration of event.

Shoe Rentals: \$5 per person (Based on final headcount)

1ST FLOOR

DOWNSTAIRS LANE RENTAL

\$65 / PER LANE
per hour

 **15-30** Guests
 **13** Lanes

Number of lanes determined by guest count (maximum 6 guests per lane)

Lanes sold in 'pairs', lanes under mezzanine available as a group of 5 lanes

Includes

- » Reserved section on our main lanes

*entire downstairs available during off-peak hours, inquire with our events team for details

★ **We also offer full venue rentals!**
\$20,000 event minimum, inquire with our events team for more details

2ND FLOOR

UPSTAIRS LANES

\$650 / 2 HOURS
\$300 each additional hour

 **25-50** Guests
 **4** Lanes

Private section of our upstairs loft

Includes

- » 4 private bowling lanes
- » Private upper bar area with seating

UPSTAIRS LOFT

\$1000 / 2 HOURS
\$500 each additional hour

 **50-150** Guests
 **4** Lanes

Entire private upstairs loft

Includes

- » Includes upstairs lanes & bar area
- » Large lounge area with flex space for additional seating or dance floor
- » DJ booth & disco ball
- » 2 Coin-operated pool tables, air hockey & retro arcade games
- » Private restrooms

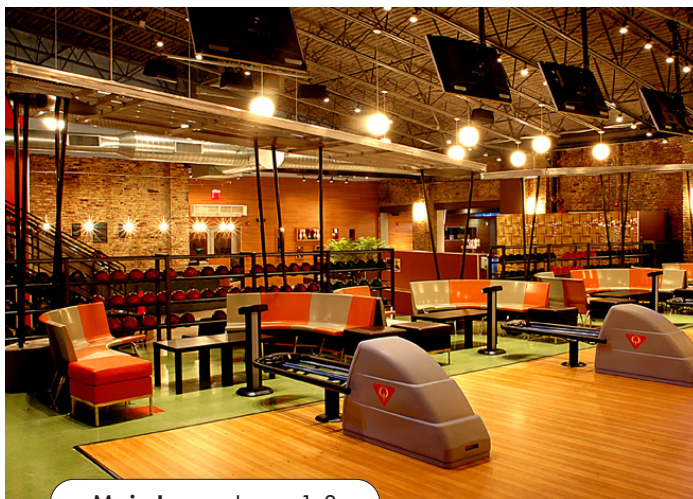
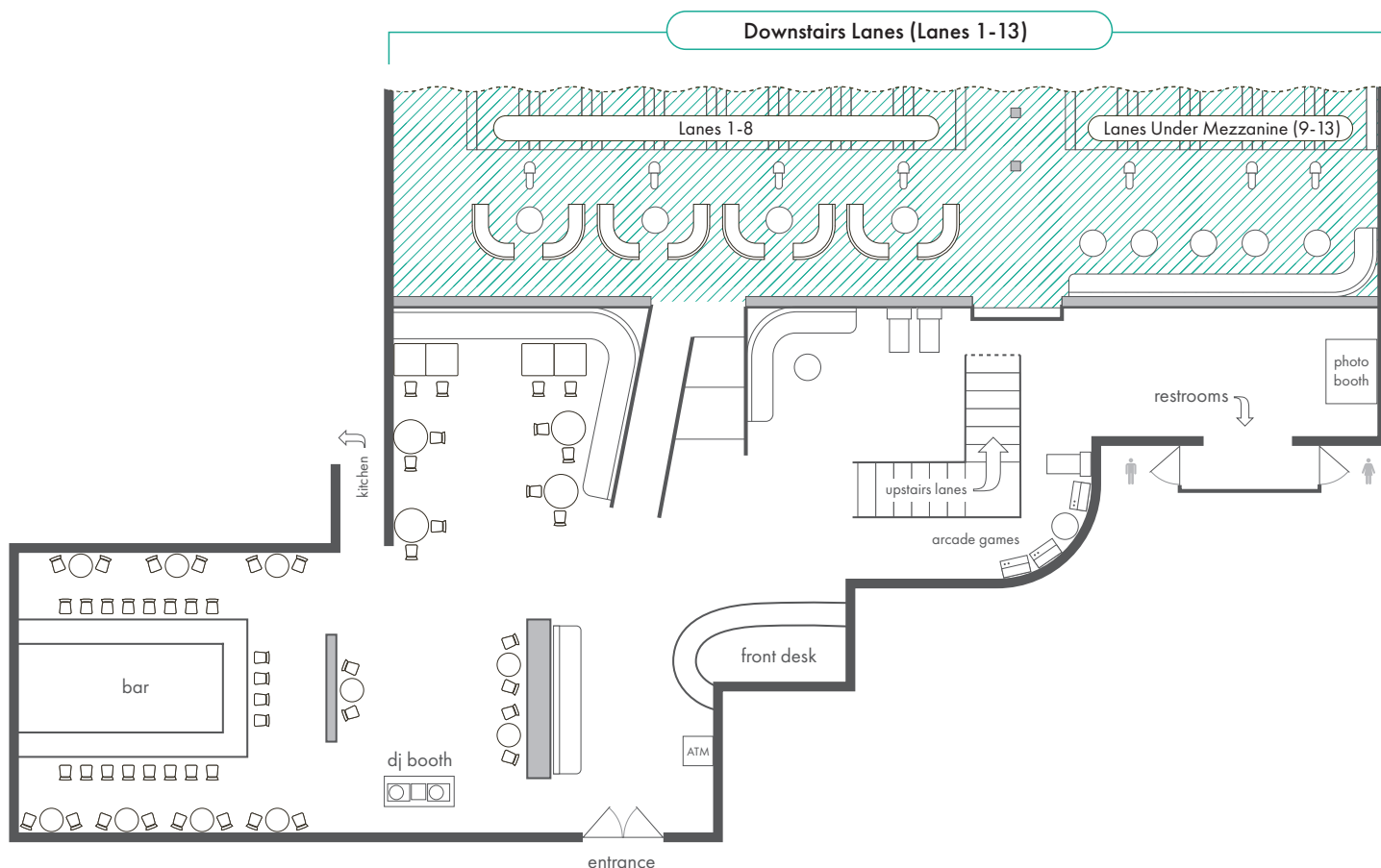
DOWNSTAIRS LANES

★ DOWNSTAIRS LANE RENTAL

\$65 / PER LANE
per hour

15-30 Guests
13 Lanes

Reserved section of our downstairs lanes



Main Lanes: Lanes 1-8



Lanes Under the Mezzanine: Lanes 9-13

UPSTAIRS LOFT

★ UPSTAIRS LANES

\$650 / 2 HOURS

\$300 each additional hour

 **25-50** Guests

 **4** Lanes

Private section of our upstairs loft

★ UPSTAIRS LANES

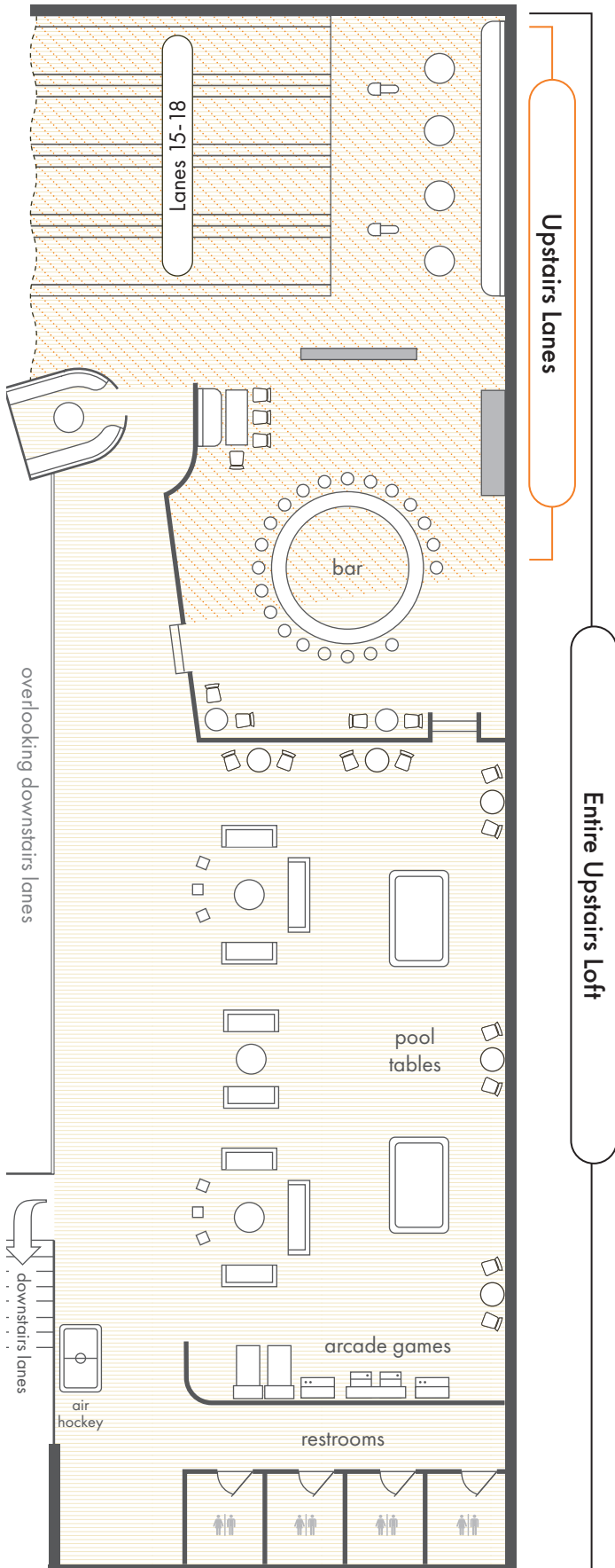
\$1000 / 2 HOURS

\$500 each additional hour

 **50-150** Guests

 **4** Lanes

Entire private upstairs loft with lounge area



Upstairs Lanes: Lanes 15-18



Upstairs Loft: Bar, lounge & arcade games



BUFFET PACKAGES

ALL FOOD IS SERVED BUFFET STYLE
We offer 3 refillable Buffet options (per-person pricing) & individually priced Party Platters



REFILLABLE BUFFETS

PAGE 7-9

PER PERSON PRICING

Buffet refilled throughout event

Menu options vary based on package

\$28
per person

THE ROLL-OUT



2 warm-ups | 1 salad | 2 entrées

Select options from **The Roll-Out** on page 7

\$33
per person

THE PINSETTER



2 warm-ups | 2 salads | 3 entrées

Select options from **The Pinsetter** on page 8 & **The Roll-Out** on page 7

\$44
per person

THE HIGH HITTER



3 warm-ups | 3 salads | 3 entrées

Select options from **any** buffet package

PARTY PLATTERS

PAGE 10-13

INDIVIDUALLY PRICED PLATTER-STYLE DISHES

Platters are not refilled throughout event

Ideal for groups of 15-40 guests

*event minimums enforced during primetime hours

-  vegetarian
-  vegan
-  gluten-free
-  contains nuts

THE ROLL-OUT

2 warm-ups | 1 salad | 2 entrées

Select options from this page only



\$28
PER PERSON

WARM-UPS		select 2
	Tater Tots	because french fries are so last month...
	Street Style Pretzel Bites	mustard & cheese sauce
	Chips & Salsa	fresh cut tortilla chips, house made salsa
	Crudité	fresh veggies and dip
	Eggplant Parm Bites	fresh cut eggplant, panko bread crumb crust, marina sauce, parmesan
SALADS		select 1
	Wedge Salad Skewers	iceberg lettuce, tomato, bacon, ranch dressing, balsamic drizzle
	Caesar Salad	romaine, shredded parmesan, caesar dressing & grilled cheese croutons
	Greek Salad	crispy romaine, tomatoes, kalamata olives, feta cheese, cucumbers, red onions, oregano, red wine vinaigrette
ENTRÉES		select 2
	Sliders	black angus burgers, american cheese, mini brioche buns, condiments & pickles on the side
	Grilled Tofu Kabobs	grilled tofu & vegetables, spicy asian glaze
	Grilled Chicken Skewers	garlic & herb marinated chicken, sweet & spicy dipping sauce
	Chicken Caesar Wrap	romaine lettuce, parmesan cheese, caesar dressing, whole wheat wrap
	Thai Chicken Wrap	korean style chicken, julienne carrots, bean sprouts, napa cabbage, cashews, flour tortilla wrap
	Corn Dogs	all beef hot dogs, housemade corn bread batter
	Mac N' Cheese	baked - panko breadcrumbs, crushed goldfish, scallions

-  vegetarian
-  vegan
-  gluten-free
-  contains nuts

THE PINSETTER

2 warm-ups | 2 salads | 3 entrées
Select options from this package & **The Roll-Out** on page 7 

\$33
PER PERSON

WARM-UPS		select 2
GF	Baker Tots	bacon, cheddar, scallions, sour cream
 GF	Spanish Tots	fried peppers & onions, paprika aioli
 GF	Garlic Tots	tossed in fresh garlic & parsley
V	Hummus & Pita	house made hummus, seasoned grilled pita
	Grilled Asparagus	seasoned & grilled asparagus
	Roasted Brussels Sprouts	seasoned & oven roasted brussels sprouts
	Portabello Fries	sliced & breaded portabello, pesto aioli, balsamic drizzle
	Grilled Crostini	toasted baguette with tomato bruschetta and mushroom, chive & ricotta cheese dip
GF	Buffalo Wings	buffalo sauce, blue cheese
	Chicken Bites	buffalo sauce, blue cheese, bbq & honey mustard
	Cheesesteak Egg Rolls	petite tender, cheddar cheese & caramelized onions
SALADS		select 2
V 	Ramen Salad	baby kale, red cabbage, edamame, snow peas, cucumber, roasted almond, fried ramen, miso dressing
GF	Cobb Salad	romaine, red onion, tomato, avocado, chopped egg, bacon, blue cheese dressing
 GF	Taco Salad	shredded lettuce, tomatoes, red onion, avocado, shredded cheddar, red salsa vinaigrette, corn tortilla chips
 GF	Baby Kale & Quinoa Salad	baby kale, quinoa, dried cranberries, feta cheese, red wine vinaigrette
ENTRÉES		select 3
	Steak Quesadilla	grilled steak, caramelized onions, mushrooms, pico de gallo, sour cream & roasted jalapeno purée
	Baja Fish Tacos	breaded fish filet, house slaw, chipotle & avocado crema
V GF	Cauliflower Al Pastor Tacos	al pastor' roasted cauliflower & corn, pineapple, salsa verde, avocado & lime on corn tortillas
	Steak Tacos	grilled carne asada steak, queso fresco, pickled onion, pico de gallo, cilantro & lime on flour tortillas
	Barbecue Chicken Sliders	shredded southern barbecue style chicken, house slaw, mini potato roll
	Grilled Chicken Cheesesteaks	build your own - fried onions, sautéed mushrooms
	Falafel Bar	build your own - handmade falafel balls, hummus, roasted veggies, tabouleh salad with tahini sauce, crumbled feta, olives, grilled pita
	Homestyle Meatloaf	ground beef, caramelized onion, ketchup & mashed potato bar - sour cream, scallions, cheddar, bacon

THE HIGH HITTER

3 warm-ups | 3 salads | 3 entrées
Select options from **any** buffet package



\$44
PER PERSON

WARM-UPS		select 3
V GF	Guacamole	cantina style - tomato, jalapeno, red onion, cilantro, lime, fresh cut corn tortilla chips
V GF	Tofu Lettuce Wraps	korean style tofu, julienne carrots, bean sprouts, napa cabbage, cashews, romaine lettuce wrap
	Buffalo Chicken Quesadilla	braised buffalo style chicken, blue cheese crema
GF	Chicken Lettuce Wraps	korean style chicken, carrots, bean sprouts, cabbage, cashews, hydroponic lettuce wrap
GF	Shrimp cocktail	chilled poached shrimp, cocktail sauce
	Mini Crab Cakes	hand made jumbo lump crab cakes, remoulade sauce, seasonal garnish
SALADS		select 3
GF	Beet Salad	baby kale, roasted beets, dried cranberries, goat cheese, pickled red onion, mint, chardonnay vinaigrette
V GF	Fall Kale Salad	baby kale, roasted butternut squash, carrots, grilled corn, pomegranate seeds, roasted garlic tahini dressing *only available September-March
GF	Napa Valley Salad	mixed greens, red grapes, goat cheese, toasted almonds, balsamic vinaigrette
GF	Southwest Caesar Salad	romaine, black beans, sweet corn, tomato, red onion, jalapeno, cheddar, tortilla chips, chipotle lime caesar dressing
ENTRÉES		select 3
	Smokey Joe Sliders	black angus burgers, smoked mozzarella, bacon, caramelized onions, basil aioli, mini brioche bun, condiments & pickles on the side
	Lamb Sliders	fresh lamb ground with apricots, almonds & cherries, harissa mayo, red onion salad, mini brioche buns
GF	Grilled Shrimp Skewers	garlic & herb marinated shrimp, sweet & spicy dipping sauce
GF	Steak Skewers	garlic & herb marinated steak, sweet & spicy dipping sauce
	Cheesesteaks	sliced sirloin, caramelized onions, roasted peppers & sharp provolone
	Soy Glazed Salmon	pan seared salmon, sticky coconut rice cake, seasonal garnish

vegetarian
 vegan
 gluten-free
 contains nuts

-  vegetarian
-  vegan
-  gluten-free
-  contains nuts

PARTY PLATTERS

Individually priced platter-style dishes

Ideal for groups of 15-40 guests
*event minimums enforced
during primetime hours

Available in two sizes:

SMALL	LARGE
15-20 Guests	30-40 Guests

WARM UPS

Tater Tots & Pretzels

Allergy Info	Item Name	Description	Small Price	Large Price
	Street Style Pretzel Bites	mustard & cheese sauce	50	100
 	Tater Tots	because french fries are so last month...	30	60
	Baker Tots	bacon, cheddar, scallions, sour cream	40	80
 	Spanish Tots	fried peppers & onions, paprika aioli	40	80
 	Garlic Tots	tossed in fresh garlic & parsley	40	80

Veggie Options

 	Guacamole	cantina style - tomato, jalapeno, red onion, cilantro, lime, fresh cut corn tortilla chips	65	110
 	Chips & Salsa	fresh cut tortilla chips, house made salsa	25	50
	Grilled Crostini	toasted baguette with tomato bruschetta and mushroom, chive & ricotta cheese dip	60	120
	Portabello Fries	sliced & breaded portabello, pesto aioli, balsamic drizzle	60	120
	Roasted Brussels Sprouts	seasoned & oven roasted brussels sprouts	50	100
 	Crudit�	fresh veggies and dip	30	60
	Grilled Asparagus	seasoned & grilled asparagus	50	100
  	Tofu Lettuce Wraps	korean style tofu, julienne carrots, bean sprouts, napa cabbage, cashews, romaine lettuce wrap	100	200
	Hummus & Pita	house made hummus, seasoned grilled pita	50	100
	Eggplant Parm Bites	fresh cut eggplant, panko bread crumb crust, marina sauce, parmesan	35	70

Chicken

	Buffalo Wings	buffalo sauce, blue cheese	100	200
	Chicken Bites	buffalo sauce, blue cheese, bbq & honey mustard	100	200
 	Chicken Lettuce Wraps	korean style chicken, carrots, bean sprouts, cabbage, cashews, hydroponic lettuce wrap	140	275
	Buffalo Chicken Quesadilla	braised buffalo style chicken, blue cheese crema	100	200

Seafood

	Mini Crab Cakes	hand made jumbo lump crab cakes, remoulade sauce, seasonal garnish	150	300
	Shrimp cocktail	chilled poached shrimp, cocktail sauce	140	275

-  vegetarian
-  vegan
-  gluten-free
-  contains nuts

PARTY PLATTERS



Individually priced platter-style dishes

Ideal for groups of 15-40 guests
*event minimums enforced
during primetime hours

Available in two sizes:

SMALL	LARGE
15-20 Guests	30-40 Guests

WARM UPS

Others

Allergy Info	Item Name	Description	Small Price	Large Price
	Imported Cheese & Charcuterie Board	selection of imported cheese & cured meats		300
	Cheesesteak Egg Rolls	petite tender, cheddar cheese & caramelized onions	65	125

SALADS

Allergy Info	Item Name	Description	Small Price	Large Price
 GF	Beet Salad	baby kale, roasted beets, dried cranberries, goat cheese, pickled red onion, mint, chardonnay vinaigrette	60	120
 GF	Fall Kale Salad	baby kale, roasted butternut squash, carrots, grilled corn, pomegranate seeds, roasted garlic tahini dressing *only available September-March	60	120
 GF 	Napa Valley Salad	mixed greens, red grapes, goat cheese, toasted almonds, balsamic vinaigrette	60	120
GF	Southwest Caesar Salad	romaine, black beans, sweet corn, tomato, red onion, jalapeno, cheddar, tortilla chips, chipotle lime caesar dressing	60	120
 	Ramen Salad	baby kale, red cabbage, edamame, snow peas, cucumber, roasted almond, fried ramen, miso dressing	50	100
GF	Cobb Salad	romaine, red onion, tomato, avocado, chopped egg, bacon, blue cheese dressing	55	110
 GF	Taco Salad	shredded lettuce, tomatoes, red onion, avocado, shredded cheddar, red salsa vinaigrette, corn tortilla chips	55	110
 GF	Baby Kale & Quinoa Salad	baby kale, quinoa, dried cranberries, feta cheese, red wine vinaigrette	60	120
GF	Wedge Salad Skewers	iceberg lettuce, tomato, bacon, ranch dressing, balsamic drizzle	40	80
	Caesar Salad	romaine, shredded parmesan, caesar dressing & grilled cheese croutons	50	100
 GF	Greek Salad	crispy romaine, tomatoes, kalamata olives, feta cheese, cucumbers, red onions, oregano, red wine vinaigrette	55	110

-  vegetarian
-  vegan
-  gluten-free
-  contains nuts

PARTY PLATTERS

Individually priced platter-style dishes

Ideal for groups of 15-40 guests
*event minimums enforced
during primetime hours

Available in two sizes:

SMALL	LARGE
15-20 Guests	30-40 Guests

ENTRÉES

Tacos

	Steak Tacos	grilled carne asada steak, queso fresco, pickled onion, pico de gallo, cilantro & lime on flour tortillas	115	225
	Cauliflower Al Pastor Tacos	al pastor ¹ roasted cauliflower & corn, pineapple, salsa verde, avocado & lime on corn tortillas	105	210
	Baja Fish Tacos	breaded fish filet, house slaw, chipotle & avocado crema	105	212
	Steak Quesadilla	grilled steak, caramelized onions, mushrooms, pico de gallo, sour cream & roasted jalapeno purée	90	175

Sliders

	Smokey Joe Sliders	black angus burgers, smoked mozzarella, bacon, caramelized onions, basil aioli, mini brioche bun, condiments & pickles on the side	130	265
	Sliders	black angus burgers, american cheese, mini brioche buns, condiments & pickles on the side	110	215
	Barbecue Chicken Sliders	shredded southern barbecue style chicken, house slaw, mini potato roll	125	250
	Lamb Sliders	fresh lamb ground with apricots, almonds & cherries, harissa mayo, red onion salad, mini brioche buns	150	300

Skewers

	Steak Skewers	garlic & herb marinated steak, sweet & spicy dipping sauce	110	220
	Grilled Shrimp Skewers	garlic & herb marinated shrimp, sweet & spicy dipping sauce	110	220
	Grilled Tofu Kabobs	grilled tofu & vegetables, spicy asian glaze	50	100
	Grilled Chicken Skewers	garlic & herb marinated chicken, sweet & spicy dipping sauce	90	175

-  vegetarian
-  vegan
-  gluten-free
-  contains nuts

PARTY PLATTERS

Individually priced platter-style dishes

Ideal for groups of 15-40 guests

*event minimums enforced
during primetime hours

Available in two sizes:

SMALL	LARGE
15-20 Guests	30-40 Guests

ENTRÉES

Wraps, Sandwiches & Hot Dogs

Allergy Info	Item Name	Description	Small Price	Large Price
	Cheesesteaks	sliced sirloin, caramelized onions, roasted peppers & sharp provolone	140	275
	Grilled Chicken Cheesesteaks	build your own - fried onions, sautéed mushrooms	95	190
	Chicken Caesar Wrap	romaine lettuce, parmesan cheese, caesar dressing, whole wheat wrap	70	150
	Thai Chicken Wrap	korean style chicken, julienne carrots, bean sprouts, napa cabbage, cashews, flour tortilla wrap	70	150
	Corn Dogs	all beef hot dogs, housemade corn bread batter	70	150
	Veggie Corn Dogs	vegetarian hot dogs, house made corn bread batter	75	150

Main Dishes

	Mac N' Cheese	baked - panko breadcrumbs, crushed goldfish, scallions	60	120
	Falafel Bar	build your own - handmade falafel balls, hummus, roasted veggies, tabouleh salad with tahini sauce, crumbled feta, olives, grilled pita	90	180
	Homestyle Meatloaf	ground beef, caramelized onion, ketchup & mashed potato bar - sour cream, scallions, cheddar, bacon	115	230
	Soy Glazed Salmon	pan seared salmon, sticky coconut rice cake, seasonal garnish	150	300



DESSERTS

PLATTERS		SMALL 15-20 guests LARGE 30-40 guests		
Allergy Info	Item Name	Description	Small Price	Large Price
	Smore's Skillet	warm melted chocolate & toasted marshmallows, served with graham crackers for dipping	60	120
	State Fair Station	funnel cake fries, fresh baked cookies, strawberries & house made whipped cream	90	160
	Warm Bread Pudding	baked with fine belgian chocolate & swirls of banana	75	100
V GF	Fresh Fruit Platter	seasonal fruit	75	150

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
 chocolate chip cookies
 rice crispy treats

DONUT WALL \$50+

assorted Federal Donuts **\$40/dozen**

COFFEE & TEA \$5 per person

freshly brewed coffee & assorted teas served with creamers & assorted sweeteners

*non-dairy creamer available upon request

 vegetarian  gluten-free
 vegan  contains nuts



DRINK PACKAGES

PRICING IS PER PERSON FOR THE DURATION OF THE EVENT.
Drinks exceeding two liquors are not included in any package.



ALCOHOLIC BEVERAGES		Pricing (per person)		
Drink Package	Included Items	2 Hours	3 Hours	4 Hours
Premium Beer & Wine	all draft beer, canned beer, hard seltzer, housemade sangria & wine	25	35	45
Open Call Bar	select call liquor, draft & canned beer, hard seltzer, canned cocktails, sangria & wine	29	39	49
Open Top Shelf Bar	all liquors, draft & canned beer, hard seltzer, canned cocktail, sangria & wine	31	41	51

NON-ALCOHOLIC

\$4 per person

soda & juices

COFFEE & TEA

\$5 per person

freshly brewed coffee & assorted teas served with creamers & assorted sweeteners

*non-dairy creamer available upon request



EVENT EXTRAS

WANT TO MAKE YOUR DAY EVEN MORE SPECIAL?

Book one of our recommended entertainment services
and add a personal touch to your party.

Cost is based on third party pricing, contact vendors for rates.

PHOTOBOOTH

INNER LIGHT AURA PHOTO BOOTH

🌐 innerlightaura.com

GET READY TO SHINE

Sara Mucha

🌐 getreadytoshine.com

✉ events@getreadytoshine.com

SOUNDGIRL 360 PHOTOBOOTH

Leah W.

✉ info@soundgirl360photobooth.com

POP-UP POLAROID

Kara Khan

🌐 popuppolaroid.com

✉ kara@popuppolaroid.com

PHILLY CUSTOM DJ

🌐 phillycustomdj.com/photobooth

FACEPAINTING, BALLOONS & OTHER PARTY SERVICES

A DASH OF MAGIC

Aisha

🌐 adashofmagicevents.com

✉ adashofmagicevents@gmail.com

PARTY ARTISANS

Daniel Peterse

🌐 partyartisans.com

✉ dantheballoonman@partyartisans.com

CHARMING GARLANDS

Ali

🌐 charminggarlands.com

✉ charminggarlands@gmail.com

DINO'S PARTY CENTER

🌐 dinospartycenter.com

☎ 215-467-4400

EVENT EXTRAS

PARTY PLANNER/COORDINATION

THE PARTY ARTISTS

Hila Shif

 facebook.com/thepartyartists2014

 thepartyartists@gmail.com

ANTHONY MICHAEL EVENTS

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 adashofmagicevents@gmail.com

CARICATURE ARTIST

EMILY BYRNE

 emilyarts.com

 emartiste@gmail.com

BAR/BAT MITZVAH DJ

HOT HOT HOT ENTERTAINMENT

 hothototent.com

WEDDING DJ

EMPOWER EVENT GROUP

 empowereventgroup.com

PHILLY CUSTOM DJ'S

 phillycustomdj.com

COTTON CANDY MACHINE

DWIGHT'S JUMP'N PARTIES

Leah Downs

 dwightjumpnparties.com

 dwightjumpnparties@gmail.com

BEN & JERRY'S ICE CREAM SUNDAE BAR

BEST PHILLY TREATS

Katie Jean-Baptiste

 benjerry.com/philadelphia-ice-cream-catering

 katie@bestphillytreats.com

LOCAL BAKERIES

CAKE LIFE BAKE SHOP

 cakelifebakeshop.com

WHIPPED BAKE SHOP

 whippedbakeshop.com

ISGRO'S

 isgropastries.com

DREAMWORLD BAKE SHOP

 dreamworldbakes.com

BAKE BAKE PHILLY

 bakebakephilly.com



Booking an event can be a lot. Trust us, we know! Here are some frequently asked questions to help you with your planning process.



What are the headcount minimums for private events?

We have a 15 guest minimum for all private events.

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 weddings or Bar/Bat 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 package. We do not take lane reservations, all regular bowling is walk-ins only.

How is the "Set-Up & Service Fee" calculated?

The set-up and service fee is roughly 20% of your food & beverage total (minimum \$150)

How many guests per lane?

6 Guests maximum per lane

Do you host kid's parties?

Absolutely, however all regular pricing and minimums apply. Adult chaperones are required. We offer bumpers on all of our lanes as well as bowling ball ramps to assist little bowlers.

Are the billiards tables & arcade games included?

All billiards tables & arcade games take quarters, which we can add to your event contract.

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.

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.

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 can't allow you access any earlier.

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!

Do you have an elevator?

We do not have an elevator to get to the loft. However, the first floor and downstairs lanes are ADA accessible.

LOCATION & CONTACT

North Bowl

909 N 2nd Street
Philadelphia, PA 19123

northbowlphilly.com
215.238.2695

VENUE HOURS:

Monday-Friday: 5pm - 1am
Saturday & Sunday: 12pm - 1am

Office Hours:

Monday-Friday: 10-5pm