

LOUNGE & LANES







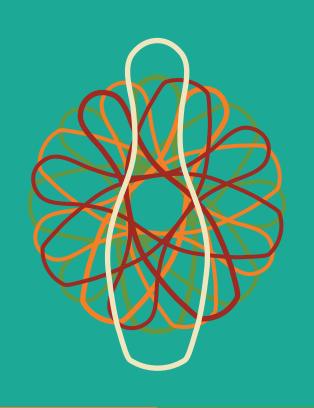


Strikingly Different!



PRIVATE EVENTS

INFORMATION & PRICING







NORTH BOWL LOUNGE 'N' LANES

909 N 2nd Street Philadelphia, PA 19123

215.238.2695

northbowlphilly.com





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PRIVATE EVENTS

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 X SPACE RENTAL X BUFFET PACKAGES X PARTY PLATTERS X DESSERTS X DRINK PACKAGES X EVENT EXTRAS X FAQ-

GETTING STARTED

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

* STEPS TO BOOK:



CONTACT OUR EVENTS DEPARTMENT

At least 2 weeks before your event date

Fill out an inquiry form our website or email us at events@northbowlphilly.com

EVENT PROPOSAL

We will build a proposal based on your provided details that will include an estimated total for your event

> The event proposal acts as a "hold" on the date and time for your event

SIGN CONTRACT & SEND DEPOSIT

Once you are satisfied with the details of the proposal, we will send a contract for approval & signature as well as a payment link to send your deposit

Depost is 1/3 total amount of your contract, remaining balance is due on the night of your event

4 FINALIZE EVENT DETAILS

10 Business Days before event

Finalize all details, update guest count, double check menu choices

ENJOY YOUR EVENT!

Let our staff take care of the rest

Final balance due at the end of your event

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

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

Shoe Rental

\$5 per person Based on final

headcount

Buffet Package

Per-person rate or individually priced platters

Beverage Package

Per-person rate

Non-alcoholic and alcoholic options available Set-Up & Service Fee

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

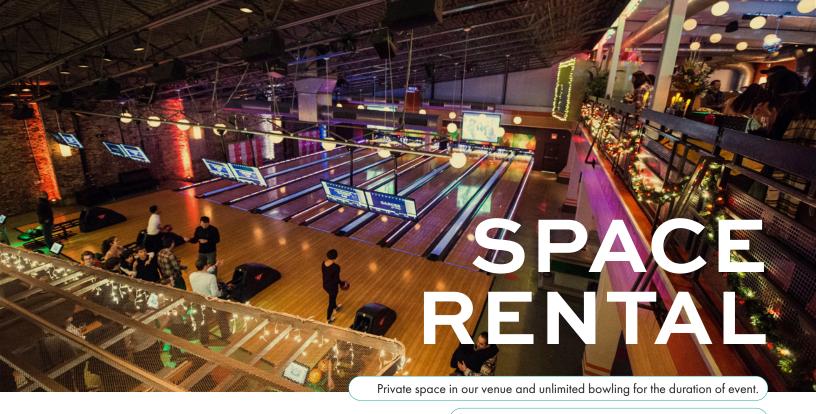
» Event budget minimums may apply during primetime hours (weekends, holidays, etc.) » Events are full service and must be booked with a buffet,

drink package and set-up & service fee

Weed more info?

Jump to our FAQ section on the last page!

GETTING STARTED SPACE RENTAL **BUFFET PACKAGES** PARTY PLATTERS DESSERTS DRINK PACKAGES **EVENT EXTRAS**



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

GETTING STARTED SPACE RENTAL BUFFET PACKAGES PARTY PLATTERS DESSERTS DEFINED PACKAGES EVENT EXTRAS FAQ

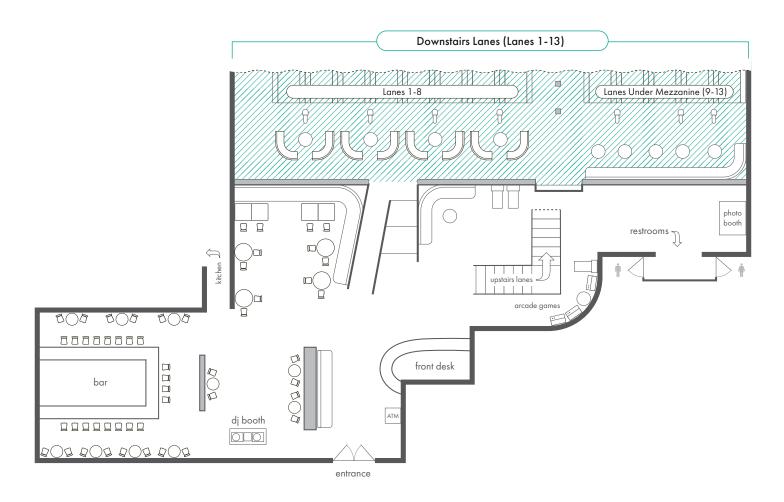
DOWNSTAIRS LANES ***



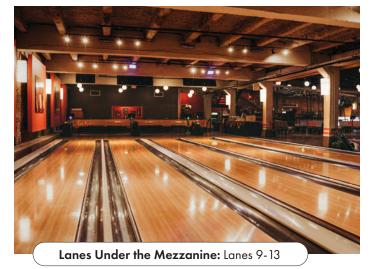
\$65 / PER LANE per hour

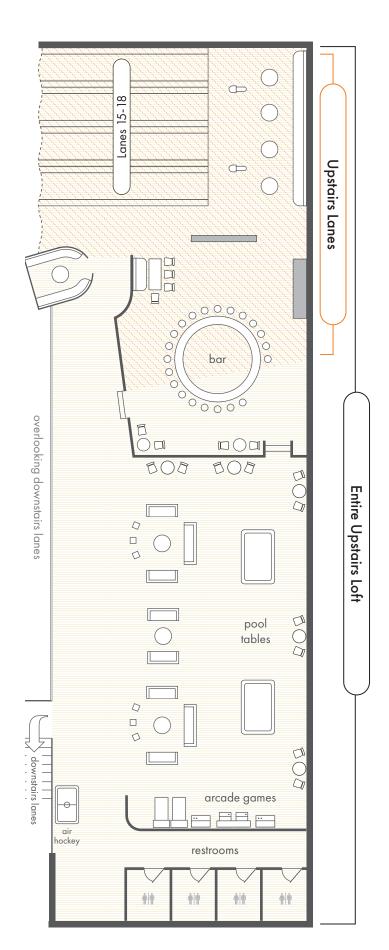


Reserved section of our downstairs lanes









UPSTAIRS LOFT ****

$m{st}$ upstairs lanes

\$650 / 2 HOURS \$300 each additional hour 25-50 Guests 4 Lanes

Private section of our upstairs loft

imes UPSTAIRS LANES

\$1000 / 2 HOURS \$500 each additional hour **150 Guests 150 Guests 150 4 Lanes**

Entire private upstairs loft with lounge area







ALL FOOD IS SERVED BUFFET STYLE





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

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

GETTING STARTED

SPACE RENTAL & BUFFET PACKAGES & PARTY PLATTERS & DESSERTS & DRINK PACKAGES & EVENT EXTRAS (FAQ)

S contains nuts

\$28 PER PERSON

2 warm-ups 1 salad 2 entrées	W
Select options from this page only	1

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

vegetarian

vegan

GF gluten-free∅ contains nuts

THE PINSETTER

\$33 PER PERSON

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

	WARM-UPS	select 2
GF	Baker Tots	bacon, cheddar, scallions, sour cream
Ø GF	Spanish Tots	fried peppers & onions, paprika aioli
Ø GF	Garlic Tots	tossed in fresh garlic & parsley
V	Hummus & Pita	house made hummus, seasoned grilled pita
Ø	Grilled Asparagus	seasoned & grilled asparagus
Ø	Roasted Brussels Sprouts	seasoned & oven roasted brussels sprouts
Ø	Portabello Fries	sliced & breaded portabello, pesto aioli, balsamic drizzle
Ø	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 Ø	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
Ø GF	Taco Salad	shredded lettuce, tomatoes, red onion, avocado, shredded cheddar, red salsa vinaigrette, corn tortilla chips
Ø 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
Ø	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

\$44 PER PERSON

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

	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 Ø	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
Ø 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
Ø 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
Ø	Lamb Sliders	fresh lamb ground with apricots, almonds & cherries, harissa mayo, red onion salad, mini brioche buns
GF	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

vegetarianvegangluten-freecontains nuts

vegetarian

vegan

GF gluten-free S 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:

LARGE SMALL 15-20 Guests 30-40 Guests

WARM UPS						
	Tater Tots & Pretzels					
Allergy Info	Item Name	Description	Small Price	Large Price		
Ø	Street Style Pretzel Bites	mustard & cheese sauce	50	100		
V GF	Tater Tots	because french fries are so last month	30	60		
GF	Baker Tots	bacon, cheddar, scallions, sour cream	40	80		
Ø GF	Spanish Tots	fried peppers & onions, paprika aioli	40	80		
Ø GF	Garlic Tots	tossed in fresh garlic & parsley	40	80		
		Veggie Options				
V GF	Guacamole	cantina style - tomato, jalapeno, red onion, cilantro, lime, fresh cut corn tortilla chips	65	110		
V GF	Chips & Salsa	fresh cut tortilla chips, house made salsa	25	50		
Ø	Grilled Crostini	toasted baguette with tomato bruschetta and mushroom, chive & ricotta cheese dip	60	120		
Ø	Portabello Fries	sliced & breaded portabello, pesto aioli, balsamic drizzle	60	120		
Ø	Roasted Brussels Sprouts	seasoned & oven roasted brussels sprouts	50	100		
Ø GF	Crudité	fresh veggies and dip	30	60		
Ø	Grilled Asparagus	seasoned & grilled asparagus	50	100		
V GF ⊗	Tofu Lettuce Wraps	korean style tofu, julienne carrots, bean sprouts, napa cabbage, cashews, romaine lettuce wrap	100	200		
V	Hummus & Pita	house made hummus, seasoned grilled pita	50	100		
Ø	Eggplant Parm Bites	fresh cut eggplant, panko bread crumb crust, marina sauce, parmesan	35	70		
		Chicken				
GF	Buffalo Wings	buffalo sauce, blue cheese	100	200		
	Chicken Bites	buffalo sauce, blue cheese, bbq & honey mustard	100	200		
GF Ø	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		
GF	Shrimp cocktail	chilled poached shrimp, cocktail sauce	140	275		



vegan GF gluten-free S 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:

LARGE SMALL 15-20 Guests 30-40 Guests

	WARM UPS				
	Others				
Allergy Info	Item Name Description				
	Imported Cheese & Charcuterie Board	selection of imported cheese & cured meats		250	
	Cheesesteak Egg Rolls	petite tender, cheddar cheese & caramelized onions	65	125	

SALADS				
Allergy Info	Item Name	Description	Small Price	Large Price
Ø GF	Beet Salad	baby kale, roasted beets, dried cranberries, goat cheese, pickled red onion, mint, chardonnay vinaigrette	60	120
V GF	Fall Kale Salad	baby kale, roasted butternut squash, carrots, grilled corn, pomegranate seeds, roasted garlic tahini dressing *only available September-March	60	120
Ø GF Ø	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
٧Ø	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
Ø 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
Ø GF	Greek Salad	crispy romaine, tomatoes, kalamata olives, feta cheese, cucumbers, red onions, oregano, red wine vinaigrette	55	110



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	
V GF	Cauliflower Al Pastor Tacos	al pastor' 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, cooper sharp, 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	
Ø	Lamb Sliders	fresh lamb ground with apricots, almonds & cherries, harissa mayo, red onion salad, mini brioche buns	150	300	
Skewers					
GF	Steak Skewers	garlic & herb marinated steak, sweet & spicy dipping sauce	110	220	
GF	Grilled Shrimp Skewers	garlic & herb marinated shrimp, sweet & spicy dipping sauce	110	220	
V GF	Grilled Tofu Kabobs	grilled tofu & vegetables, spicy asian glaze	50	100	
GF	Grilled Chicken Skewers	garlic & herb marinated chicken, sweet & spicy dipping sauce	90	175	



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						
	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			
Ø	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			
Ø	Veggie Corn Dogs	vegetarian hot dogs, house made corn bread batter	75	150			
		Main DIshes					
Ø	Mac N' Cheese	baked - panko breadcrumbs, crushed goldfish, scallions	60	120			
Ø	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			



PLATTERS		SMALL 15-20 guests LARGE 30-40 guests			
Allergy Info	Item Name	Description	Small Price	Large Price	
Ø	Smore's Skillet	warm melted chocolate & toasted marshmallows, served with graham crackers for dipping	60	120	
Ø	State Fair Station	funnel cake fries, fresh baked cookies, strawberries & house made whipped cream	90	160	
Ø	Warm Bread Pudding	baked with fine belgian chocolate & swirls of banana	75	100	
V GF	Fresh Fruit Platter	seasonal fruit	<i>7</i> 5	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 marshmallowschocolate 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 GF gluten-free

v vegan

S contains nuts

GETTING STARTED) SPACE RENTAL & BUFFET PACKAGES & PARTY PLATTERS DESSERTS DRINK PACKAGES (EVENT EXTRAS (FAQ)-



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

\$3 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

PARTY PLATTERS (DESSERTS) DRINK PACKAGES (EVENT EXTRAS) (FAQ)- 15 SPACE RENTAL) BUFFET PACKAGES GETTING STARTED



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.

РНОТОВООТН

INNER LIGHT AURA PHOTO BOOTH

innerlightaura.com

GET READY TO SHINE

Sara Mucha

getreadytoshine.com

SOUNDGIRL 360 PHOTOBOOTH

Leah W.

info@soundgirl360photobooth.com

POP-UP POLAROID

Kara Khan

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@gmail.com

DINO'S PARTY CENTER

dinospartycenter.com

\(215-467-4400 \)

GETTING STARTED (SPACE RENTAL) BUFFET PACKAGES (PARTY PLATTERS) DESSERTS (DRINK PACKAGES) EVENT EXTRAS (FAQ)- 16

EVENT EXTRAS

PARTY PLANNER/COORDINATION

THE PARTY ARTISTS

Hila Shif

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- ★ thepartyartists@gmail.com

ANTHONY MICHAEL EVENTS

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CARICATURE ARTIST

EMILY BYRNE

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- <u>emartiste@gmail.com</u>

BAR/BAT MITZVAH DJ

HOT HOT ENTERTAINMENT

hothothotent.com

WEDDING DJ

EMPOWER EVENT GROUP

empowereventgroup.com

PHILLY CUSTOM DJ'S

phillycustomdj.com

COTTON CANDY MACHINE

DWIGHT'S JUMP'N PARTIES

Leah Downs

- # dwightsjumpnparties.com
- <u>■ dwightsjumpnparties@gmail.com</u>

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







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. Walkin 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 cant 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

GETTING STARTED & SPACE RENTAL & BUFFET PACKAGES & PARTY PLATTERS & DESSERTS & DRINK PACKAGES & EVENT EXTRAS



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