

Stone Pin Company is a locally owned and operated boutique bowling alley with 6 bowling lanes, a bar and dining areas serving tasty foods, ice cold beer, wine and premium cocktails!

Option 1 - Private Venue

\$2500 (Friday – Sunday) / \$2000 (Monday-Thursday)

Private venue for your event (closed to the public)

Three (3) hour time block + unlimited bowling on all 6 lanes + complimentary shoe rentals

Each additional hour: \$500

Option 2 - 3 Lane Rentat

Two (2) hour time block; *Venue remains open to the public*3 lanes of unlimited bowling for up to 18 guests + complimentary shoe rentals

Monday – Wednesday (we open at 4pm, rental price valid all day): \$250 Thursday – Friday (we open at 11am, rental price valid before 4pm): \$250 Thursday & Friday (after 4pm), Saturday & Sunday (all day): \$400

**6 lane rentals are welcome too & will hold up to 36 bowlers at once!

info@stonepin.com

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\$25

event. 20% service fee and taxes not included in listed price below.

Grilled chicken breast, mixed field greens, grape tomatoes, cucumbers, shaved onions, bell peppers, cheddar cheese, croutons, and choice of balsamic or ranch dressing

CAESAR \$35

Grilled chicken breast, romaine hearts, herb croutons, grape tomatoes, shaved parmesan with Caesar dressing

\$10 THE BUNNY (v)

Spinach and artichoke fondue, mixed mushrooms, cheddar cheese, pico de gallo

THE BROOKLYN \$12

Marinara, Italian sausage, pepperoni, mozzarella, provolone, fresh basil

SOUTHERN EXPOSURE **\$11**

Bacon jalepeno pimento cheese, seasoned pork carnitas, pickled onions, mozzarella, and Kansas City sauce

Quesadiffas

Serving includes approximately 20 triangles

PIZZA with marinara & pepperonis

CHEESE ONLY \$55 \$70 **GRILLED CHICKEN** with 3 cheese blend \$70

DEEP FRIED OREOS \$6/person **ASSORTED MINIS** \$6/person

NACHO BAR "Build Your Own Style"

BUFFALO CHICKEN DIP

\$55

\$45

Single order feeds approximately 10-12 adults; choice of:

- PORK CARNITAS with homemade queso, mustard BBQ sauce, sour cream and jalapenos
- TEOUILA-LIME GRILLED CHICKEN with black beans, homemade queso, shredded lettuce, pico de gallo, sour cream, and guacamole

THE WINGS ABIDE

Cured, confit, rubbed and fried! Served naked with house pickles and your choice of 2 sauces:

Ranch, Bleu Cheese, Buffalo, Hot Honey, SC Mustard, South of the Border, or Kansas City

50 wings **\$100**

100 wings **\$195**

200 wings **\$375**

CHICKEN TENDERS

\$60

Hand-breaded chicken breast strips, approximately 30pcs

MINI CORNDOG NUGGETS

\$85

Nathan's minis served with Dijon mustard, approx. 100pcs

OVER THE LINE SLIDERS

Plain Burger \$3/slider

Cheeseburger \$3/slider

Bacon Cheeseburger \$3.50/slider

Grilled Chicken \$3.50/slider

NEXT FRAME LOADED

Piled high with cheddar cheese, pepper jack cheese, bacon, ranch and scallions

> FRIES OR TOTS \$45

BEER CHEESE MAC AND CHEESE \$45



Hosted Bar

BEER & WINE

Cash bar option for liquor drinks

2 hours	\$25 per person
3 hours	\$30 per person

BEER, WINE & LIQUOR

2 hours	\$35 per person
3 hours	\$45 per person



ADVANCED TICKETS

\$6 per ticket

You can purchase as many as you would like to share with your guests!

Beer & Wines	1 ticket
Standard House Cocktails	2 tickets
Premium Cocktails	3 tickets

"CONSUMPTION" TICKET

Tickets have no face value; but can be redeemed for drink of choice. Our bartenders would run a tab based on the drinks purchased by your group. Tab to be paid at the end of night.

Mon-Alcoholic

UNLIMITED SODA + TEA \$5 per person Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Mountain Dew, Lemonade, Cranberry, OJ, Pineapple