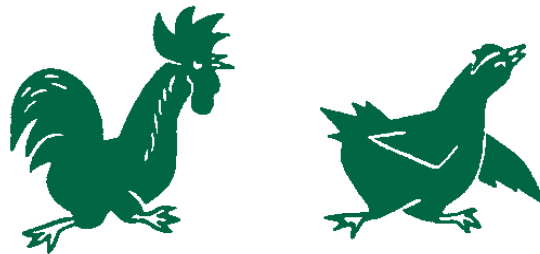


2021

For Events at Your Location

Smokey Glen Farm



Barbequers, Inc.

Established 1953

301-948-1518

www.smokeyglenfarm.com

Smokey Glen Farm Barbequers, Inc.
16407 Riffle Ford Road, Gaithersburg, MD 20878
Telephone: (301) 948-1518 Fax: (301) 948-3188
www.smokeyglenfarm.com

Smokey Glen Farm Barbequers, Inc. operates at Smokey Glen Farm in Gaithersburg, Maryland and at other locations. This brochure deals with events held at locations other than Smokey Glen Farm. These events are referred to as "Away" or "Off-Site" events. Arrangements for reserving a picnic area at another location are typically made by you. We have extensive knowledge and experience with event sites throughout the area. We are happy to share this information with you.

OUR 2021 OFFICE STAFF

Telephone: (301) 948-1518 Fax: (301) 948-3188
www.smokeyglenfarm.com

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History

Smokey Glen Farm was originally a small portion of an enormous tract of land called Mitchell's Range, patented in 1762. At that time, this was still Frederick County. Montgomery County was formed in 1776, several months after the Declaration of Independence. What is now Smokey Glen Farm was divided off from a part of the old tract in 1893, still bearing one of its original borders, the 74th line of Mitchell's Range.

Smokey Glen Farm Barbequers, Inc. (formerly called Collegiate Barbequers, Inc.) was founded in 1953 by Dr. George B. Sweet, then a graduate student in agriculture at the University of Maryland. The new company held barbeques at the University's Byrd Stadium football games during the middle 1950's.

In 1958, George & Betty Sweet purchased what is now known as Smokey Glen Farm. The farm is named for the haze that forms in the morning in the lower lying glens along the edge of the woods. The primary intention with the purchase of the property was to have a diverse farming operation including a state of the art poultry / egg business with 13,000 laying hens and secondarily, facilities for companies and groups to hold picnics & barbeques as well as numerous other smaller operations. What is now the Barn Area was our first event site back in the late 1950's. The events business really began to take off in the 1960's and the Grove area was developed in 1962. By the mid 1960's, the Sweets were faced with a dilemma in the poultry business developing from large agri-business investments on the Eastern Shore & Southern Virginia - invest big or get out altogether. The Sweets decided to go full-time in to the events business and closed down the poultry operation in 1965. They revamped the poultry houses in to what is now called the Pavilion Area – our largest event site as well as our kitchen & commissary facilities.

In addition to the events held at Smokey Glen Farm, we have catered our old-fashioned country barbeques at such locations as the White House for the President of the United States, at the Naval Observatory for the Vice President of the United States, at Wolf Trap, and many other prominent locations.

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Follow us on



Core Values

Integrity Above All

To Provide Unparalleled Customer Service

To Provide Extraordinary & Private Casual Event Facilities

To Provide the Very Best Hand-Cooked Barbeque Specialties

To Preserve our Family Farm & Rural Farm Heritage

To Share the Abundant Natural Beauty of our Family Farm with our Clients & Guests

*To Provide a Positive, Safe & Nurturing First Work Experience for our Young, Part-Time Event Staff
Integrity – Work Ethic – High Expectations – Personal Responsibility – Leadership*

To Give Back to the Greater Community

Corporate Citizenship

Corporate citizenship has been a core value of our family business since it was founded 60 years ago. Through service, philanthropy, proactive engagement in community & business organizations, by providing a positive & nurturing work experience for hundreds of area youth and by preserving the natural beauty and open space of our family farm for many future generations to enjoy, we strive to do our part to make our community an even better place to live and to grow our family business.

Our community outreach efforts are as diverse and far reaching as our resources will allow. Among the organizations we actively support; National Center for Children & Families, Darnestown Civic Association, Montgomery County Chamber of Commerce, Gaithersburg - Germantown Chamber of Commerce, Greater Washington Board of Trade, Society for Human Resource Management (VA, MD & DC), Montgomery County Parks Foundation, Leadership Montgomery, all of the Montgomery County Public Safety Agencies, Montgomery County Public Schools, Montgomery County Corporate Volunteer Council, Friends of Seneca Creek State Park as well as Operation Second Chance which provides support for wounded soldiers at Walter Reed Army Medical Center and Bethesda Navy Medical Center.

The most significant ongoing partnership with an area non-profit is with D.C. Central Kitchen. Smokey Glen Farm provides logistics, support & refrigerated storage for our clients to donate their leftover picnic food to D.C. Central Kitchen, who in turn processes and redistributes the food to numerous shelters & help organizations throughout the Metro area. Through these brilliant efforts, they are able to provide extensive foodservice career training for underprivileged individuals. In 2015, our clients donated over 8,326 lbs. of food providing the basis for an estimated 10,852 meals.

The Greater Washington Area is such a thriving & diverse community. We can't imagine a better place to have grown our family business. We appreciate that this community has been so supportive of us over these many years. It is a privilege to serve & do our part.

Thank you to all of our wonderful, dedicated clients for your business & friendship over these many years. It is because of you that we are able to engage in the Greater Washington Community. Your business is deeply appreciated.

TABLE OF CONTENTS

Once a deposit has been received, this booklet (in printed and digital forms) constitutes the **CONTRACT** between your group and Smokey Glen Farm Barbequers, Inc. It is divided into four sections for easy reference. We hope you will find it helpful.

Section One (pages 5-8) talks about the **PLANNING OF YOUR EVENT**, spells out the **POLICIES** of Smokey Glen Farm Barbequers, Inc. and includes some very **IMPORTANT INFORMATION FOR CHAIRPERSONS**. Also included are some helpful guidelines for choosing a location. Returning chairpersons, as well as new chairpersons, will benefit from a careful reading of this section. It will answer many of your questions and help you to plan a successful day. However, if you have any further questions, please don't hesitate to call us.

Section Two (pages 9-15) contains the **MENUS** we provide as well as **PRICES**.

Section Three (pages 16-18) contains many **ADDITIONAL FOOD ITEMS** that you may add to your choice of menu. Please note that in many cases, we require that additional food items be ordered for at least 75% of your guarantee count.

Section Four (pages 19-24) contains **ADDITIONAL SERVICES** that Smokey Glen Farm Barbequers, Inc. may be able to furnish with advance notice. Included at the end of this section is a listing of suggested games and contests.

General Information

Scheduling

Unlike our policy with groups at Smokey Glen Farm, we accommodate groups at other locations on a first-come, first-served basis. This is necessary because of the uncertainty of you securing a suitable location on a particular date. Due to our busy schedule, rain dates are not available; therefore, provisions should be made for inclement weather.

Radius of Operation

Smokey Glen Farm Barbequers, Inc. will cater at locations within a twenty five mile radius from Smokey Glen Farm at the prices quoted in this book. Beyond this limit, an additional mileage charge, according to your situation, will be stated separately.

Deposits

A deposit of \$5.00 per person based on your initial group count estimate is required to hold your date. The minimum deposit is \$750.00. This deposit is non-refundable and will be deducted from your final invoice after your event. Please make checks payable to Smokey Glen Farm Barbequers, Inc.

*Late Cancellations are a significant hardship to our business. **If you cancel your event 12 days or less prior to your scheduled event date, you will be liable for the full cost of the event as it has been planned.***

Planning Session

It is strongly recommended that we meet with you (and your committee if desired) at your location for a planning session at least six weeks in advance of the date of your event. At this session we can cover all the details of your event. It will also enable us to familiarize ourselves with the location so we can be ready to set up the day of your event.

Time Schedule

Event site time restrictions may determine your arrival and departure times. Please note that we may require entrance to your area six hours or more before serving. Parks that have an hourly fee charge you starting when the first person (usually Smokey Glen Farm Barbequers, Inc.) arrives.

We recommend that your time schedule, including starting and ending time for the serving of the main buffet, be published to your group in advance.

Normally, our staff, equipment and services leave the event site approximately 1½ hours after the main serving ends. It is important to note this in the initial planning stages of your event. If some or all of our staff and equipment are required to stay longer, additional charges may apply. As well, depending on the circumstances and scheduling of your event, overtime service charges may apply if the event (from group arrival to group departure time) is longer than 6 hours.

Serving

Regardless of your choice of menu (found in the Menu section), the preparation of your food is our prime concern. All of our cooked foods are prepared over charcoal in view of the group.

Serving time is generally left to your discretion keeping in mind the following guidelines. **To ensure the high quality standards of our food, serving time is limited to a maximum of 2 consecutive hours.** Daytime menu packages are for events serving between 11:30 AM and 4:30 PM. Evening menu packages (dinner portions) are for events serving between 4:30 PM and 9:00 PM. We recommend that you publicize in advance the starting and ending times of serving. If you use tickets, the serving times should be printed on them (see Tickets - page 5). Our employees serve the chicken – the rest of the menu is served buffet-style.

Bar Service

Our alcoholic beverage license allows us to provide beer, wine and liquor for events we cater in Montgomery County. We need at least 3 weeks notice of your intent to have Smokey Glen Farm Barbequers, Inc. supply alcohol at your event. For events catered outside of Montgomery County we can provide bar setups and bartenders (see page 20). We may also be able to provide contacts for securing beer, wine and liquor. **Maryland Alcohol Sales Tax** is currently 9% and will be collected on all alcohol charges. If your group is sales tax exempt please furnish a copy of your current Maryland Sales Tax Exempt Certificate to us before your event. Please call us at (301) 948-1518 for details and prices.

Tickets

We strongly recommend that groups use an advance ticket system to aid them in giving a more accurate count and to control food distribution the day of the picnic. In order to get a more accurate count, companies may charge all attendees a nominal fee even though the company pays the entire bill for the event. Several groups use these ticket funds solely to buy door prizes.

It is recommended that the tickets be printed with picnic arrival and ending times **PLUS STARTING AND ENDING TIMES FOR THE SERVING OF THE MAIN BUFFET**. This will preclude people from arriving after the serving lines are closed and not being able to get a meal.

Those groups who have a ticket system provide their own people to collect tickets at the serving line - they know the people they work with and it provides a personal touch. Our policy is not to provide employees to collect tickets. Our employees do not know your employees and could unknowingly give seconds, thereby increasing your chances of running out of food. Conversely, the president of your company could come through the line without a ticket and be refused a meal - both bad situations for you and us.

Guarantee Count

Your guarantee count is the **total number of adults, children, vegetarian meals (if any) and concessionaires / outside vendors** who will be attending your event. Children four years of age and under need not be counted; children five to eleven years of age should be counted under children's prices; and people twelve and over should be counted as adults. We provide the meals for our own employees at our expense.

It is your contractual obligation to provide us with an accurate, realistic guarantee count for your event. This guarantee count is most important, both for you and us, in that we prepare the stated amount of entrée items for **exactly** the number of people you give us in your guarantee count. We do not add a "fudge factor". An underestimation of your headcount will result in an insufficient amount of food prepared and will cause unacceptable embarrassment to you, your organization and to us and will result in a breach of terms under this contract. **As well, you will be charged in full for each additional guest above & beyond your final guarantee count** (*physical headcounts are taken at all events – multiple physical headcounts are taken if we suspect there are more guests present than what is reflected in your guarantee count*).

If you anticipate or suspect that there may be unexpected attendees or walk-ins, or you just want to provide for ample seconds, Extra Entrée Servings (*please see "Extra Entrée Servings" - page 17*) may be added on the day the guarantee count is given. In the past, some groups have found it helpful to add extra entrée servings – often representing as much as 10% of their guarantee count. Should these servings be required for full meals, we will be prepared to serve the complete menu at full meal prices. **If they go as seconds, you will be billed according to the prices found on page 17. We will ascertain if the extra servings went as full meals or seconds and notify the chairperson accordingly.**

If your event occurs on a Friday, Saturday, Sunday, or Monday, your guarantee count is due on **Friday a week prior to your event**. If your event occurs on Tuesday, Wednesday, or Thursday, your guarantee count is due on **Tuesday a week prior to your event**. In order for us to schedule labor and order the food necessary for your event, **it is imperative to have this guarantee count by 2:00 P.M.**

Please note that the guarantee count provided to us the week before will be the minimum number for which your group will be billed. Once you give your minimum count, you may not decrease your number, you may only increase. Any increase in numbers after the guarantee count date will be billed at an additional \$1.00 per person. This charge compensates us for the additional preparation required. For weekday events, increases in your count can normally be accommodated as late as 12:00 Noon two days (36 hours) prior to your event. For weekend events, increases in your count can usually be accommodated as late as 12:00 Noon on Thursday.

The Day of Your Event

Your serving time determines what time we have to be at the area to begin preparing for your picnic. In some cases, it could be as early as 5:00 A.M. and arrangements would have to be made so that we could gain entry to the area at that time. Depending upon your needs, there will be cases where we will need access to the area the day or night before.

When you arrive at your picnic site the day of your event, you will, in most cases, find us already engaged in preparing your meal and setting up the facilities. You will be greeted by a supervisor of Smokey Glen Farm Barbequers, Inc. who will review with you the food setup, serving time, your guarantee count number of people and the amount of food being prepared. He/she will also go over any other special arrangements you have made with us. This short get-together should make your day go smoothly.

First Aid

We recommend that you provide some type of first aid unit for your event. If your company cannot provide this service it might prove beneficial to contact your local fire station or the contacts listed on page 22 to make these arrangements.

Sales Tax

State or District Sales Tax will be collected unless your group furnishes us a current tax-exempt certificate in advance of your event.

As of July 1, 2011 the State of Maryland enacted an **Alcohol Sales Tax of 9%**. This tax will be applicable on all alcoholic beverage charges. Alcoholic beverages will be broken out on your final invoice (even if included in your Menu Package) and the new tax will be listed separately just below the MD State Sales Tax on your final invoice.

Services such as Moonbounces, Hayrides, Bingo, etc. are subject to up to 7% MD State Amusement Tax which will appear on your final invoice as a separate line item. The services that are subject to this tax will be noted with an asterisk on your final invoice. Please refer to the Services Section or speak with your event manager to reference the services subject to this tax.

Billing

We will contact you after your event to follow-up. Any feedback that you have is most welcome and greatly appreciated - regardless of how insignificant it might seem. We set very high standards for our facilities, food, services & staff - your feedback is essential to maintaining these high standards.

An itemized invoice will be e-mailed to you within a few days after your event. If you have any questions or issues with your invoice, please call us right away. **Payment is due upon receipt of the bill** and no later than three weeks after the date of your event. Please note that 1½% interest per month (18% annually) will be charged on all past due accounts. In addition, overdue accounts will be assessed a late charge of 5% (minimum \$50.00). We accept Visa, MasterCard, Discover and American Express primarily for deposits and for final invoice payments of less than \$5,000. All final invoice payments in excess of \$5,000 shall be paid by check or electronic funds transfers (EFT) / ACH. Please contact our Office Manager, Sherry Wilcox to request electronic payment instructions.

If Smokey Glen Farm Barbequers, Inc. is required to retain an attorney to collect these charges, the customer is responsible for all costs of collection.

Insurance

Smokey Glen Farm Barbequers, Inc. requires that any concessionaires with apparent liability whom you hire for your picnic have a Certificate of Liability Insurance naming Smokey Glen Farm Barbequers, Inc. as additionally insured for his/her services on file with us in the office. Before your picnic, check with us to make sure we have a copy. The concessionaires who are listed in the Services Section of this brochure have Liability Insurance certificates on file with us.

Groups booked with Smokey Glen Farm Barbequers, Inc. agree to be responsible for any and all of their employees, agents, guests and customers. The group also agrees to indemnify and hold harmless Smokey Glen Farm Barbequers, Inc. and its vendors, subcontractors, agents, employees from any and all liability or loss, and against any and all claims or actions based upon or arising out of property damage or personal injury, including death to persons or property caused or sustained in connection with their performance of equipment, unless resulting from negligence on behalf of Smokey Glen Farm Barbequers, Inc.

If your company requires a Certificate of Liability Insurance covering Smokey Glen Farm Barbequers, Inc., call Early, Cassidy & Schilling, Inc. at (301) 948-5800.

Photo Release Waiver

Smokey Glen Farm reserves the right to utilize images of events for use in publications, news releases, online, and in other communications related to the mission of the business. Should you wish your event **not** to be included in these social mediums, please specify in writing to your assigned event manager. If sharing images from a professional photographer or videographer, please share the name(s) of those entities for permission of use.

Choosing a Location

If you have not already chosen a site for your event, please don't hesitate to ask us to assist you in your choice. We have produced off-site events for over 60 years and have extensive first-hand knowledge of public spaces in the area. We also have a substantial database of information for local event sites.

- When choosing a location for your event, it will be helpful to look for the following (those items marked with an asterisk (*) are items required):
- Is the area easily accessible or will many directional signs be required?
- Does the area have any type of water supply?*
- Does it have restroom facilities? (Portable units are acceptable.)*
- Are trash receptacles and is trash removal service available?
- Is electricity available?
- What type of athletic facilities are available or are suitable areas available for impromptu facilities?
- Can the area be reserved? How? (Is a permit required?)
- Are any fees charged by the facility to the group or caterer?
- Is the area closed to outsiders?
- Is the parking adequate?
- Is there any area suitable for charcoal cooking?*
- Is it accessible by truck?*
- Does the area have adequate seating?
- Does it have any type of cover in case of inclement weather?
- Are alcoholic beverages allowed? (Is a permit required?)
- Is there a limitation regarding the earliest time a caterer can enter the area?

Helpful Tips for Promoting Your Event

To ensure that your company picnic is a well attended event it is important that the chairperson and the committee make every effort to promote the event as soon as it is booked.

As soon as you know the date of your picnic, send a “save the date” e-mail or card to all of your prospective guests.

Send progressively frequent e-mail reminders.

Publicize your event on the employee area of your company website.

Place posters and announcements in common staff locations such as dining areas and staff lounge areas.

Place notices & reminders in payroll envelopes, staff newsletters & otherwise unrelated e-mails.

A great way to get people excited about the picnic is to create & promote inter-departmental competitions on the day of the event – softball, volleyball, field games, scavenger hunts, etc.

Incorporate awards and other recognitions in to the picnic.

Make the RSVP process as easy & simple as possible. An e-mail based RSVP system seems to be the easiest & most effective method.

While Under COVID Restrictions & Mitigations

As of 3/15/21

Both SGF Staff & Guests will be required to adhere to all mandates, restrictions & rules established by Montgomery County, MD for COVID mitigation at the time of each event.

****Additional handwashing & sanitizing stations as well as increased cleaning and sanitizing protocols will be implemented throughout each event site.****

****Masks will be required at all times except when seated to consume food or beverage.****

****6 Foot social distancing is required throughout each event site except for same-household & fully vaccinated clusters while standing & mingling.****

****Same-household and/or fully vaccinated groups per table. Tables will be spaced appropriately.****

SGF Staff will be temperature checked and will fill out a COVID wellness questionnaire before the start of each shift. Masking, social distancing, enhanced handwashing & sanitizing protocols are in place and are strictly enforced.

Host / Client is responsible for applicable contact tracing requirements for their guests.

As of March 12, 2021, Buffet Serving is allowable again in Montgomery County. If restrictions on Buffet Servings are brought back, we will be required to implement Cafeteria Serving protocols which require additional staffing. A Staffing Fee of \$250 per main serving line and \$100 per auxiliary serving line would apply. If we are required to implement single-sided Cafeteria Serving Lines vs. our normal double-sided Buffet Serving Lines, serving times will be extended for larger groups to accommodate the slower serving pace.

Types of Events and Menus

For over 65 years, Smokey Glen Farm has been synonymous with outdoor cooking. Regardless of your choice of menu, you may be certain that the preparation of your food is our prime concern. The atmosphere presented by charcoal cooking in view of your group is a highlight of the day.

This section contains the types of events handled and menu packages offered by Smokey Glen Farm Barbequers, Inc. Child pricing is based on ages 5 –11 years old. In all cases, billing is for the entire group on a per person basis.

Prices quoted include the full menu listed along with napkins, plates, utensils, condiments and cups. All prices are subject to the state/district sales tax. If your group is tax exempt for state sales tax, a copy of the tax-exempt certificate must be furnished before your event. Charges for mileage within our normal operating area are included. Any catering fees charged by the facility will be billed to the client. When the event location is beyond our normal limits (25-mile radius from Smokey Glen Farm), additional charges will be stated separately.

We cook and serve at the site, furnish all serving tables and remove all debris from the cooking and serving area only. For an additional charge, we can provide other types of clean up service.

www.smokeyglenfarm.com

Daytime Picnics

(2 hour serving of the main meal may begin as early as 11:30 AM and as late as 4:30 PM)

Barbequed Chicken Menu Package

Our original menu – charcoal cooked for 4 hours.

Chicken – 1/2 per adult – 1/4 per child

	Adult Price	Child Price
2000 + People	\$ 34.85	\$ 28.30
500 – 1999 People	\$ 35.75	\$ 29.00
250 – 499 People	\$ 36.65	\$ 29.75
120 – 249 People	\$ 41.60	\$ 33.70

Combination Chicken & Spareribs Menu Package

Our most popular menu.

Chicken – 1/4 per person

Spareribs – 1/2 lb. per adult – 1/3 lb. per child

	Adult Price	Child Price
2000 + People	\$ 37.50	\$ 30.40
500 – 1999 People	\$ 38.50	\$ 31.20
250 – 499 People	\$ 39.45	\$ 32.00
120 – 249 People	\$ 44.40	\$ 35.95

Combination Chicken & Roast Beef Menu Package

or Combination Chicken & Ham Menu Package

Featuring top-choice top rounds of beef or glazed buffet hams.

Chicken – 1/4 per person

Roast Beef – 1/3 lb. per adult – 1/4 lb. per child

or Ham - 1/3 lb. per adult - 1/4 lb. per child

	Adult Price	Child Price
2000 + People	\$ 36.55	\$ 29.65
500 – 1999 People	\$ 37.50	\$ 30.40
250 – 499 People	\$ 38.45	\$ 31.20
120 – 249 People	\$ 43.40	\$ 35.15

Barbequed Chicken & Texas Beef Brisket Menu Package

Chicken - 1/4 per person

Brisket - 1/2 lb. per adult - 1/5 lb. per child

	Adult Price	Child Price
2000 + People	\$ 41.05	\$ 33.25
500 – 1999 People	\$ 42.15	\$ 34.15
250 – 499 People	\$ 43.20	\$ 35.00
120 – 249 People	\$ 48.15	\$ 38.95

Daytime Picnics

(continued)

Combination Chicken, Spareribs & Roast Beef Menu Package

For the hearty appetite.

Chicken – 1/4 per person

Spareribs – 1/3 lb. per adult - 1/4 lb. per child

Roast Beef – 1/4 lb. per adult - 1/6 lb. per child

	Adult Price	Child Price
2000 + People	\$ 40.60	\$ 32.90
500 – 1999 People	\$ 41.65	\$ 33.75
250 – 499 People	\$ 42.70	\$ 34.60
120 – 249 People	\$ 47.65	\$ 38.55

Barbequed Chicken, Spareribs & Texas Beef Brisket Menu Package

Chicken - 1/4 per person

Spareribs - 1/3 lb. per adult - 1/4 lb. per child

Brisket - 1/3 lb. per adult - 1/6 lb. per child

	Adult Price	Child Price
2000 + People	\$ 43.20	\$ 35.00
500 – 1999 People	\$ 44.35	\$ 35.90
250 – 499 People	\$ 45.45	\$ 36.80
120 – 249 People	\$ 50.40	\$ 40.75

Basic Menu Included with Menu Packages Listed Above...

Old Fashioned Baked Beans

Tossed Salad

Utz Potato Chips

Fresh Bakery Rolls w/ Butter

Uncle Ralph's Bakery Gourmet Chocolate Chip Cookies

Condiments Include 3 Barbeque Sauces, 4 Salad Dressings, Cranberry Sauce & Applesauce

Plus... Choose (3) Side Items from the List Below...

- Traditional Potato Salad
- Cucumber Vinaigrette Salad
- Dutch Style Macaroni Salad
- Pasta & Vegetable Salad
- Traditional 3-Bean Salad
- Asian Noodle Salad
- Sliced Cucumbers
- Traditional Cole Slaw
- Chilled Fruit Salad
- Italian Style Pasta Salad
- Black Bean & Corn Salad
- Pasta & Spinach Salad
- Grape Tomatoes

Want More? Add An Additional Side Item Listed Above for Just \$.80 per Item per Person

Numerous Premium Sides, Starters, Desserts and Other Specialties are Also Available – Please See Pages 16-18

There's More!... Your Menu Package Also Includes...

For the Entire Day!

Self-Serve Lemonade & Iced Tea

Evening Parties

(2 hour serving of the main meal may begin anytime between 4:30 PM - 9:00 PM)

Barbequed Chicken Menu Package

Our original menu – charcoal cooked for 4 hours.

Chicken – 2/3 per person

	Per Person
2000 + People	\$ 40.85
500 – 1999 People	\$ 41.75
250 – 499 People	\$ 42.65
120 – 249 People	\$ 47.60

Combination Chicken & Spareribs Menu Package

Our most popular menu.

Chicken – 1/3 per person

Spareribs – 2/3 lb. per person

	Per Person
2000 + People	\$ 43.50
500 – 1999 People	\$ 44.50
250 – 499 People	\$ 45.45
120 – 249 People	\$ 50.40

Combination Chicken & Roast Beef Menu Package

or Combination Chicken & Ham Menu Package

Featuring top-choice top rounds of beef or glazed buffet hams.

Chicken – 1/3 per person

Roast Beef – 1/2 lb. per person

or Ham - 1/2 lb. per person

	Per Person
2000 + People	\$ 42.55
500 – 1999 People	\$ 43.50
250 – 499 People	\$ 44.45
120 – 249 People	\$ 49.40

Barbequed Chicken & Texas Beef Brisket Menu Package

Chicken - 1/3 per person

Brisket - 2/3 lb. per person

	Per Person
2000 + People	\$ 47.05
500 – 1999 People	\$ 48.15
250 – 499 People	\$ 49.20
120 – 249 People	\$ 54.15

Evening Parties

(continued)

Combination Chicken, Spareribs & Roast Beef Menu Package

For the hearty appetite.

Chicken – 1/3 per person

Spareribs – 1/2 lb. per person

Roast Beef – 1/3 lb. per person

	Per Person
2000 + People	\$ 46.60
500 – 1999 People	\$ 47.65
250 – 499 People	\$ 48.70
120 – 249 People	\$ 53.65

Barbequed Chicken, Spareribs & Texas Beef Brisket Menu Package

Chicken - 1/3 per person

Spareribs - 1/2 lb. per person

Brisket - 1/2 lb. per person

	Per Person
2000 + People	\$ 49.20
500 – 1999 People	\$ 50.35
250 – 499 People	\$ 51.45
120 – 249 People	\$ 56.40

Basic Menu Included with Menu Packages Listed Above...

Old Fashioned Baked Beans

Tossed Salad

Fresh Bakery Rolls w/ Butter

*Condiments Include 3 Barbeque Sauces, 4 Salad Dressings,
Cranberry Sauce , Applesauce, Grape Tomatoes & Sliced Cucumbers*

Plus... Choose (3) Side Items from the List Below...

- Traditional Potato Salad
- Cucumber Vinaigrette Salad
- Dutch Style Macaroni Salad
- Pasta & Vegetable Salad
- Traditional 3-Bean Salad
- Traditional Cole Slaw
- Chilled Fruit Salad
- Italian Style Pasta Salad
- Black Bean & Corn Salad
- Pasta & Spinach Salad
- Asian Noodle Salad

Want More? Add An Additional Side Item Listed Above for Just \$.80 per Item per Person

Numerous Premium Sides, Starters, Desserts and Other Specialties are Also Available – Please See Pages 16-18

And for Dessert...

Our Famous Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies

*Lemonade, Iced Tea & Hot Coffee
are Included and Available Throughout the Evening*

Daytime Premium Menus For Small Groups

(2 hour serving of the main meal may begin as early as 11:30 AM and as late as 4:30 PM)

Combination Chicken & New York Strip Steak Menu Package

New York strip steaks charcoal grilled to your preference
 Chicken – 1/4 per person
 Steak – 12 oz. per adult, 6 oz. per child

Combination Chicken & Prime Rib Menu Package

Juicy & tender prime rib slow roasted in our charcoal fired ovens
 Chicken – 1/4 per person
 Prime Rib – 12 oz. per adult, 8 oz. per child

Combination Chicken & Roast Pig Menu Package

Whole pigs basted with Cointreau Sauce are slow roasted for 8+ hours in our charcoal fired ovens, then hand picked in the Southern tradition
 Chicken – 1/4 per person
 Pig – 1 lb. per adult, 2/3 lb. per child

Combination Chicken & Grilled Fish Menu Package

Your choice of freshly grilled tuna or swordfish steaks
 Chicken – 1/4 per person
 Fish – 8 oz. per adult, 4 oz per child

Basic Menu Included with Menu Packages Listed Above...

Old Fashioned Baked Beans
 Potato Salad & Cole Slaw
 Charcoal-Baked White Bread
 Premium Salad Bar

Fresh romaine lettuce, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower seeds, green peas and 5 premium dressings

Condiments Include 3 Barbeque Sauces, Cranberry Sauce & Applesauce

Plus... Choose (2) Side Items from the List Below...

- Cucumber Vinaigrette Salad
- Dutch Style Macaroni Salad
- Pasta & Vegetable Salad
- Traditional 3-Bean Salad
- Chilled Fruit Salad
- Italian Style Pasta Salad
- Black Bean & Corn Salad
- Pasta & Spinach Salad
- Asian Noodle Salad

Want More? Add An Additional Side Item Listed Above for Just \$.80 per Item per Person

*Numerous Premium Sides, Starters, Desserts and Other Specialties
 are Also Available – Please See Pages 16-18*

And for Dessert...

Our Famous Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies

***Lemonade, Iced Tea & Hot Coffee
 are Included and Available Throughout the Day***

PRICES

150+	\$50.00 per adult	\$40.40 per child
100 – 149	\$59.05 per adult	\$47.65 per child
50 – 99	\$75.20 per adult	\$60.60 per child

Evening Premium Menu Packages

(2 hour serving of the main meal may begin anytime between 4:30 PM - 9:00 PM)

Combination Chicken & New York Strip Steak Menu Package

New York strip steaks charcoal-grilled to your preference
Chicken – 1/3 per person
Steak – 14 oz. per person

Combination Chicken & Prime Rib Menu Package

Juicy & tender prime rib slow roasted in our charcoal fired ovens
Chicken – 1/3 per person
Prime Rib – 16 oz. per person

Combination Chicken & Roast Pig Menu Package

Whole pigs basted with Cointreau Sauce are slow roasted for 8+ hours in our charcoal fired ovens, then hand picked in the Southern tradition
Chicken – 1/3 per person
Pig – 1 1/3 lb. per person

Combination Chicken & Grilled Fish Steak Menu Package

Your choice of freshly grilled tuna or swordfish steaks
Chicken – 1/3 per person
Fish – 8 oz. per person

Basic Menu Included with Menu Packages Listed Above...

Old Fashioned Baked Beans
Hot German Potato Salad
Charcoal-Baked White Bread
Premium Salad Bar

Fresh romaine lettuce, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower seeds, green peas and 5 premium dressings

Condiments Include 3 Barbeque Sauces, Cranberry Sauce & Applesauce

Plus... Choose (2) Side Items from the List Below...

- Traditional Potato Salad
- Cucumber Vinaigrette Salad
- Dutch Style Macaroni Salad
- Pasta & Vegetable Salad
- Traditional 3-Bean Salad
- Asian Noodle Salad
- Traditional Cole Slaw
- Chilled Fruit Salad
- Italian Style Pasta Salad
- Black Bean & Corn Salad
- Pasta & Spinach Salad

Want More? Add An Additional Side Item Listed Above for Just \$.80 per Item per Person

*Numerous Premium Sides, Starters, Desserts and Other Specialties
are Also Available – Please See Pages 16-18*

And for Dessert...

Our Famous Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies

**Lemonade, Iced Tea & Hot Coffee
are Included and Available Throughout the Evening**

PRICES

150+	\$56.65 per person
100 – 149	\$65.80 per person
50 – 99	\$81.25 per person

Additional Food Items

This section lists many items that may be added to the basic menu packages listed in the previous section. Many of these items are Smokey Glen Farm's own specialties and are prepared in full view of your group. Some of these specialties include our famous charcoal-baked breads and fruit pies, slow roasted corn on the cob, our incredible beef barbeque (cooked in an iron cauldron over an open fire), charcoal grilled hot dogs, and spiced shrimp. As you will see in the following pages, the choices are abundant.

By popular demand, we have also included some vegetarian options. **Please note:** Some vegetarian items may be chosen as entrees for your vegetarian guests. Those vegetarian guests must be included in your guarantee count.

Please note: In most cases we recommend that you order additional food items in increments that reflect 100% of the number of people in your group's count. We reserve the right to require a minimum order of an additional food item to reflect at least 75% of your group's count in order to avoid embarrassment of running out of a particular item.

Depending on the particular additional item chosen and the serving time for that item, there may be a nominal additional service charge to cover early or late staff scheduling to prepare that food.

www.smokeyglenfarm.com

Charcoal-Grilled Hot Dogs & Sausages

These items are very popular as a second meal or a snack item. Hot Dogs & Kosher-style Hot Dogs must be ordered for your entire group (adult & child count).

Hot Dogs - Served w/ rolls, relish, onions, ketchup and mustard
per person – 5 hour serving \$4.00

Add Sauerkraut
per person – 5 hour serving \$.75

Kosher-Style Hot Dogs - Served w/ rolls, relish, onions, ketchup and mustard
per person – 5 hour serving \$4.70

Add Sauerkraut
per person \$.75

Add Veggie Burgers, Spicy Black Bean Burgers & Veggie Dogs*
 served w/ rolls, relish, pickles, onions, ketchup and mustard
add per person – 5 hour serving \$.75

*This option must be ordered in conjunction with regular or kosher hot dogs for your entire group count.

Bratwurst - Served w/ roll, sauerkraut, diced onions & mustard
per serving \$4.60

Italian Sausage - Served w/ roll, marinara sauce and sautéed green peppers and onions
per serving \$3.85

Cauldron Cooked Specialties

The following 4 items are cooked in old-fashioned iron cauldrons over wood fires and are limited to cauldron availability.

Smokey Glen Farm Fish Bisque - Served w/ crackers
 Order in increments of 100 servings
per serving \$6.85

Beef Barbeque - Served w/ sliced rolls
 Order in increments of 125 servings
per serving \$4.05

Chili - Served w/ crackers, sour cream, shredded cheese & diced onions. Order in increments of 125 servings
per serving \$3.30

Vegetarian Chili - Served w/ crackers, sour cream, shredded cheese & diced onions. Order in increments of 125 servings
per serving \$3.30

Seafood Specialties

Spiced Shrimp - (1/3 lb. per person) - (Hot or Cold)
 Served w/ cocktail sauce
Medium sized shrimp (36-40 count) \$ 8.35

Jumbo sized shrimp (16-20 count) \$11.10

Raw Bar - Raw Clams & Oysters - Other combinations of steamed and raw oysters & clams available-price upon request. Three weeks advanced notice needed. 125 person serving minimum
per person market price

Maryland - Style Steamed Crabs
 Ordering crabs generally requires advanced notice of 3 weeks - 125 person serving minimum
per bushel market price

Awesome Hors d'oeuvres !

Buffalo Wings - Served w/ celery sticks, blue cheese & ranch dressings per person	\$4.05
Jerk Chicken Wings per person	\$3.95
Swedish Meatballs per person	\$2.85
Sweet & Sour Meatballs per person	\$2.50
Spiced Wieners per person	\$1.95
Italian Sausage Bites served in marinara sauce per person	\$1.70
Chips & Salsa per person	\$1.50
Vegetable Platters served with onion dip per person	\$3.85
served with hummus & crackers per person	\$4.75

Extra Entrée Servings

These may only be ordered to supplement your chosen menu package. The item(s) you choose as Extra Entrée Servings must already be a part of your chosen menu package. Please refer to page 5 for further explanation.

Extra Halves of Chicken	\$4.70
Extra Servings Spareribs (1/2 lb. per serving)	\$4.45
Extra Servings Beef (1/3 lb. per serving)	\$2.85
Extra Servings Ham (1/3 lb. per serving)	\$3.10
Extra Servings Brisket (1/2 lb. per serving)	\$7.35

Premium Side Items & Menu Upgrades

Corn on the Cob Steamed in the husks for more than 2 hours over hickory charcoal, shucked, and served in melted butter. (recommend 1 per person) White Corn (per ear)	\$3.00
Baked Macaroni & Cheese Baked in our exclusive charcoal-fired ovens (per person)	\$3.00
Charcoal-Baked Bread (per person) The choice of bread deletes rolls from the basic menu. White Bread	\$.50
Raisin Bread	\$.50
Wheat Bread	\$.50
Cornbread Great addition to Chili Add-On (per person)	\$1.35
Exchange (per person)	\$.85
This option will delete bakery rolls in exchange for cornbread	
Grilled Mixed Vegetables Mushrooms, tomatoes, green peppers, onions, yellow squash, carrots, snow peas and zucchini marinated in teriyaki and grilled to perfection (limited group size availability) (per person)	\$4.05
Marinated & Grilled Portobello Mushrooms (2) Marinated in balsamic vinaigrette and grilled to perfection (per person)	\$4.05
Grilled Asparagus Marinated in balsamic vinaigrette and grilled to perfection (per person)	\$3.10
Premium Salad Bar Fresh romaine lettuce, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower seed, green peas and 4 premium dressings. This choice deletes the standard salad from the basic menu. (limited group size availability) (per person)	\$3.60
Beets with Tahini Sweet, earthy, red beets, mixed with tahini, fresh lemon, garlic, chopped dill, mint and cumin (per person)	\$1.00
Braised Italian White Beans Great northern beans tossed with slow roasted garlic, fresh spinach, diced tomatoes and extra virgin olive oil (per person)	\$1.00
Korean BBQ Green Beans Fresh green beans tossed in a sweet and spicy Korean BBQ sauce creating a complex and fermented flavor (per person)	\$1.00
Cranberry Grain Salad (vegan option) (per person)	\$1.60
Tabouli (vegan option) (per person)	\$1.35

Vegetarian Entrée Alternatives*

*Vegetarian guests must be included in your guarantee count. You can select Vegetarian Entrée Alternatives in 2 ways - as an "Add-On" which includes the meat items in the basic menu package or as an "Exchange" which will delete the meat items from the basic menu package. All Vegetarian Entrées are billed as an additional cost / line item.

Vegetarian Red Lasagna With ricotta and mozzarella cheeses in red sauce baked in our charcoal fired ovens
Add-On Option per vegetarian guest **\$8.10**
Exchange Option per vegetarian guest **\$5.10**

Veggie Burgers (2) Charcoal grilled vegetarian burgers served with rolls, ketchup, mustard, pickles and onions
Add-On Option per vegetarian guest **\$9.35**
Exchange Option per vegetarian guest **\$5.60**

Spicy Black Bean Burgers (2) Charcoal grilled vegetarian burgers served with rolls, ketchup, mustard, pickles and onions
Add-On Option per vegetarian guest **\$9.35**
Exchange Option per vegetarian guest **\$5.60**

Beyond Burger (2) (vegan option)
Add-On Option per vegetarian guest **\$17.90**
Exchange Option per vegetarian guest **\$11.90**

Veggie Burger & Veggie Dog Combination (1 each)
Add-On Option per vegetarian guest **\$7.85**
Exchange Option per vegetarian guest **\$4.60**

Marinated & Grilled Portobello Mushrooms (2)
 Marinated in balsamic vinaigrette and grilled to perfection and served with sandwich rolls
Add-On Option per vegetarian guest **\$6.85**
Exchange Option per vegetarian guest **\$4.60**

Snacks

Pretzels (per 1 lb. bag) **\$14.10**
Potato Chips (per 44 oz. box) **\$27.10**
Peanuts (per 3 lb. can) **\$31.10**
Cheese-Flavored Goldfish Crackers
 (per 31 oz. box) **\$39.10**

Additional Beverages

Bottled Water (24 16.9 oz. bottles per case) **\$17.00**
Gatorade (24 20 oz. bottles per case) **\$65.10**
Juice Boxes (27 6.75 oz. boxes per case) **\$35.10**
Fresh Hot Coffee (per adult) **\$ 1.10**
Pepsi Products (24 12 oz. cans per case) **\$32.10**

We can also provide alcoholic beverages at events we cater in Montgomery County, please call for details.

Premium Desserts!

With the addition of Uncle Ralph's Bakery Gourmet Chocolate Chip Cookies as the standard dessert for our Daytime Picnic Menu Packages, you can now select Premium Desserts in 2 ways - as an "Add-On" which includes cookies or as an "Exchange" which will delete the cookies in exchange for your choice of another Premium Dessert.

Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies One of our most famous specialties and an all-time favorite

Add-On Option (per person) **\$2.85**
Exchange Option (per person) **\$1.65**

Uncle Ralph's Bakery Gourmet Brownies & Blondies
Add-On Option (per person) **\$2.60**
Exchange Option (per person) **\$1.40**

Uncle Ralph's Bakery Gourmet Lemon Bars
Add-On Option (per person) **\$2.60**
Exchange Option (per person) **\$1.40**

Sweet Street Bakery Gourmet Bourbon Pecan Pie
 If you love pecan pie like we do, this one is "to die for".
Add-On Option (per person) **\$5.65**
Exchange Option (per person) **\$4.45**

Sweet Street Bakery Gourmet Key Lime Pie
 Made with real Florida Key Limes – this is a stellar Key Lime Pie!
Add-On Option (per person) **\$5.05**
Exchange Option (per person) **\$4.00**

Additional Uncle Ralph's Bakery Gourmet Cookie Varieties Choose one or all – Peanut Butter, Oatmeal Raisin, Sugar Cookies and/or Chocolate Chip
Add-On Option Only (per person) **\$.30**

Watermelon
Add-On Option Only (per watermelon) **\$ Market**

Additional Services and Supplies Available

Each picnic is different and the interests of each group varies. Listed alphabetically on the following pages are some of the services used by groups in the past. Those marked by an asterisk (*) are items that can be obtained from Smokey Glen Farm if sufficient notice is given.

Some items are in limited supply. Most services will be available 3 hours prior to serving and 1-1/2 hours after serving ends. Prices quoted are effective January 2021, but are **SUBJECT TO CHANGE WITHOUT NOTICE**.

Also included at the end of this section is a listing of suggested games and contests used successfully by picnic groups.

www.smokeyglenfarm.com

Adventure Activities

Upward Enterprises

- Customized, adventure-based team building programs
 - Portable 24' rock climbing wall w/ 4 climbing lanes
- Contact: Clive Felgate - (301) 834-6140
www.upwardenterprises.com
Email: clive@upwardenterprises.com

Alcoholic Beverages*

Our alcoholic beverage license allows us to provide beer, wine and liquor for events we cater in Montgomery County. We need at least 3 weeks notice of your intent to have us supply alcohol at your outing. For events catered outside of Montgomery County we can provide bar setups (see page 20) and bartenders (see page 20). We may also be able to provide contacts for securing beer, wine and liquor. **Maryland Alcohol Sales Tax** is currently 9% and will be collected on all alcohol charges. If your group is sales tax exempt please furnish a copy of your current Maryland Sales Tax Exempt Certificate to us before your event. Please call us at (301) 948-1518 for details and prices.

Amusements & Specialty Inflatables

Talk of the Town

Contact: Steve Rothenberg – (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Virginia Fun Services

Contact: Ed Boak - (800) 447-7386
www.FunServicesVa.com
Email: ed@funservicesva.com

Ultimate Amusements

Contact: Howard Cutler - (301) 424-7114
www.ultimateamusements.com
Email: howard@ultimateamusements.com

Fantasy World Entertainment

Contact: Brooks Grady - (800) 757-6332
www.fwworld.com
Email: brooks@fwworld.com

Animal Shows

Reptile World

An educational, entertaining look at the world of live reptiles.
Contact: Michael Shwedick - (301) 464-5600
www.reptileworld.org

Wildlife Adventures

Contact: Valerie Garcia - (410) 692-9299
www.wildlife-adventures.com
Email: Val@wildlife-adventures.com

Petting Zoo

Leesburg Animal Park / Zoo to You
Contact: Lauren - (703) 433-0002
Email: booking@leesburganimalpark.com
www.leesburganimalpark.com

Squeals on Wheels - Petting Zoo

An educational & entertaining petting zoo for all ages
Contact: Noelle Mason - (301) 765-0270
www.squealsonwheels.us
Email: noelle@squealsonwheels.us

Ponies Plus—Petting Zoo

Contact: Tracey Whyson - (571) 283-2408
www.poniesplus1.org
Email: poniesplus1@msn.com

Athletic Equipment*

Smokey Glen Farm

Softball – Cones to outline fields, bases, catcher's mask, softball bats, balls (no softball gloves) **\$60.00**

Volleyball – Cones to outline court, nets set up in place, ball **\$60.00**

Horseshoes – Stakes in ground and horseshoes **\$20.00**

Tug-of-war rope **\$10.00**

12 sacks for sack races **\$10.00**

Soccer ball w/ cones **\$20.00**

Kickball **\$ 5.00**

Balloon Art

Cornerstone Productions
Contact: Paul Belanger – (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
Email: paul@cornerstoneproductions.com

Youthful Diversions
Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Jason Levinson & Co.
Contact: Jason Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Balloons

Youthful Diversions
Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Blown Away Events & Décor
Contact: Taylor Turner - (202) 658-9054
Email: Blownaway.events.decor@gmail.com

Bar Setups*

Smokey Glen Farm
Pepsi Cola, Diet Pepsi, Tonic, Ginger Ale, and
Club Soda; cups, ice and napkins; potato chips and
pretzels; lemons and limes **\$5.25 person**

Bartenders*

Smokey Glen Farm
Professional bartending staff to serve alcoholic
beverages. Includes setup and clean up time.
Additional mileage charges may apply depending
on event location.
Per bartender - up to 6 hours **\$241.75**

Bullhorn*

Smokey Glen Farm **\$40.00/day**

Canopies*

Smokey Glen Farm
10' x 15' canopy **\$225.00/day** **Clowns**

Caricature Artists

Jason Levinson & Co.
Contact: Jason Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

About Faces
Contact: Mike Hasson - (800) 92-Funny
www.aboutfacesentertainment.com
Email: mike@aboutfacesentertainment.com

Caricature Artists (continued)

Bailey Talent LLC
Contact: Sharla Bailey - (703) 989-5519
www.baileytalent.com
Email: baileytalentllc@gmail.com

Youthful Diversions
Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Cornerstone Productions
Contact: Paul Belanger – (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
Email: paul@cornerstoneproductions.com

Children’s Activities - Games and Arts & Crafts

Youthful Diversions
Specialized games and activities for children of all
ages
Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Hilarious Hats and Jubilant Jewels
Contact: Jo-Ann Ewell - (703) 281-1592

BearCrafters
Design & Build your very own Teddy Bear
Contact: Jim or Jenn Miller - (717) 515-0520
Email: bearologist@gmail.com

Talk of the Town
Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Clean Up*

Smokey Glen Farm
We can provide trashcans, liners, labor to bus
tables and clean up and will haul away all trash
from the site. Price depends upon services
desired. We will provide clean up until we are
ready to leave, approximately 1 1/2 hours after
serving ends.

Youthful Diversions
Novelty Go Cart, Bubble Fun, Face Painting
Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Jason Levinson & Co.
Contact: Jason Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Bailey Talent LLC
Contact: Sharla Bailey - (703) 989-5519
www.baileytalent.com
Email: baileytalentllc@gmail.com

Clowns (continued)

Cornerstone Productions

Contact: Paul Belanger – (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
Email: paul@cornerstoneproductions.com

Decorating & Themes

Talk of the Town

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Youthful Diversions

Contact: Gerry & Bette Moore – (703) 670-4866
www.youthfuldiversions.com

Revolution Events

Full-Service Decorating, Props and Theming for Picnics, Weddings, Bar & Bat Mitzvahs & Promotional Events
Contact: Dave Jones - (410) 365-9984
www.eventrevolution.com
Email: dave@eventrevolution.com

Disc Jockey & Karaoke Services*

Smokey Glen Farm / Bristol Sounds Disc Jockey Services 3 Great Picnic Packages!

Picnic Music – 3 Hours \$625.00

Let one of our Picnic PRO-ficient Deejaays add to your outdoor fun by mixing music by request and using our sound system to keep everybody involved and in the know!

Picnic Plus Package – 3 Hours \$675.00

Take all of the great things listed above, plus...
Group Dances... Electric Slide, Cha-Cha Slide, Macarena, Bootie Call, Hokey Pokey, Chicken Dance, *Fun & Games...* Hula-Hoop contest, Limbo contest, Bubble Blowing contest, Twist contest, Trivia contest

Picnic Plus More Package – 3 Hours \$740.00

Picnic Music Package plus...
The Mummy Wrap & Basketball Challenge

All Picnic DJ Packages

Additional Hours \$150.00

Weddings & Bar/BatMitzvahs - 4 hours \$1,080.00

Wedding & Bar/BatMitzvahs Packages Additional Hours \$180.00

Karaoke Package – 3 Hours \$885.00

Includes all "Picnic Plus Package" activities & games

Karaoke – Each Addl. Hour \$225.00

Wireless Sound System—2 Hours \$305.00

If you wish to book & reserve a specific DJ, a \$80 fee would apply. If overtime is added the day of the event the hourly rate is \$150.00

Egg Toss*

Smokey Glen Farm

Eggs \$5.50/dozen

Face Painting

Jason Levinson & Co.

Contact: Jason or Ruth Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Bailey Talent LLC

Contact: Sharla Bailey - (703) 989-5519
www.baileytalent.com
Email: baileytalentllc@gmail.com

Cornerstone Productions

Contact: Paul Belanger – (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
Email: paul@cornerstoneproductions.com

Field Games Facilitators

Field Games

Specialists will organize and run your field games, tournaments, etc.

Contact: Chris Kernan - (202) 362-2088
or - (202) 329-4757 (cell)

Youthful Diversions

Field games supervision for children & adults
Contact: Gerry & Bette Moore – (703) 670-4866
www.youthfuldiversions.com

Talk of the Town

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Escape Rooms

Ultimate Amusements

Contact: Howard Cutler - (301) 424-7114
www.ultimateamusements.com
Email: howard@ultimateamusements.com

Talk of the Town

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

First Aid

To handle minor injuries such as cuts, bruises, etc., you may use your company nurse, a local rescue squad or the ones listed below.

Montgomery County First Aid Unit, EP 742

An all volunteer, nonprofit provider of on-site emergency medical services since 1962. The First Aid Unit has provided coverage for events ranging from small, 50 person gatherings to events with 1,000,000+ attendees on the National Mall. We will provide a trained crew of 3 - 7 Emergency Medical Responders for your event. No fee for service, but tax deductible donations are welcome. Please request services at least six (6) weeks prior to your event.

Contact: Cindy Ramsey - (301) 966-0020
Wheaton Volunteer Rescue Squad,
Fax: (301) 942-0740
Email: mcfau@wvrs.org
www.mcfau.org (request forms available)

Fortune Tellers

About Faces

Contact: Mike Hasson - (800) 92-FUNNY
www.aboutfacesentertainment.com
Email: mike@aboutfacesentertainment.com

Fun Foods*

Smokey Glen Farm
Popcorn
Cotton Candy
Snow Cones
Nachos
Hot Pretzels

Funny Photos

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Game Booths

Virginia Fun Services

Contact: Ed Boak - (800) 447-7386
www.FunServicesVa.com
Email: ed@funservicesva.com

Talk of the Town

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Game Booths (continued)

Ultimate Amusements

Contact: Howard Cutler - (301) 424-7114
www.ultimateamusements.com
Email: howard@ultimateamusements.com

Game Shows

Talk of the Town

Fabulous Feud, 60 Seconds to Victory, Trivia Challenge, Wheel of Fortune, and More! Includes all the "bells and whistles," MC, sound system, customized questions, LCD TV, and all game accessories. Great for involving a lot of people (any age) in an activity at your picnic or team building event.

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Ultimate Amusements Inc

Jeopardy, Game Show Mania, Wheel of Fortune, Family Feud, Game Show Face Off
Contact: Howard Cutler - (301) 424-7114
www.ultimateamusements.com
Email: howard@ultimateamusements.com

Generator*

Smokey Glen Farm

\$125.00/day

5000 watt Portable Generator—available to rent for 4 hours

Golf

Real-Tee Golf Simulator

Long drive contest - trophies and ribbons awarded
Contact: Tom Fitzgerald - (443) 336-9369
Email: TomFitz118@gmail.com

Golf Driving Cage—Inflatable And Virtual Golf

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Henna Tattoos

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

About Faces

Contact: Mike Hasson (800) 92-FUNNY
www.aboutfacesentertainment.com
Email: mike@aboutfacesentertainment.com

Jason Levinson & Co.

Contact: Jason or Ruth Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Homerun Mania (softball)

Homerun Mania

Pitching machine-batting competition for kids, teens, and adults. Trophies and ribbons awarded
Contact: Tom Fitzgerald (443) 336-9369
Email: TomFitz118@gmail.com

Ice Cream*

Smokey Glen Farm

Juggler

Cornerstone Productions

Contact: Paul Belanger - (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
paul@cornerstoneproductions.com

Bailey Talent LLC

Contact: Sharla Bailey - (703) 989-5519
www.baileytalent.com
Email: baileytalentllc@gmail.com

Jason Levinson & Co.

Contact: Jason or Ruth Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Lighting*

Smokey Glen Farm

Magician

Cornerstone Productions

Contact: Paul Belanger - (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
Email: paul@cornerstoneproductions.com

Bailey Talent LLC

Contact: Sharla Bailey - (703) 989-5519
www.baileytalent.com
Email: baileytalentllc@gmail.com

Jason Levinson & Co.

Contact: Jason or Ruth Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Massage

Break for Massage

Contact: Selena Reames - (301) 503-0497
www.selenareames.massagetherapy.com
Email: selenareames@massagetherapy.com

Name Tags*

Smokey Glen Farm

Stick-on Name Tags per 100 **\$15.85**

Parkers*

Smokey Glen Farm

Provide organized parking

Photography

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

The Event Photo Group

Contact: Kristin Wienold - (301) 229-3305
www.theeventphotogroup.com
Email: info@theeventphotogroup.com

Talk of the Town

Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Ponies

Ponies Plus

Contact: Tracey Whysong - (571) 283-2408
www.poniesplus1.org
Email: poniesplus1@msn.com

Leesburg Animal Park / Zoo to You

Contact: Lauren - (703) 433-0002
www.leesburganimalpark.com
Email: booking@leesburganimalpark.com

Pumpkin Decorating

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Restroom Facilities*

Smokey Glen Farm

Ribbons*

Smokey Glen Farm

Chairman/Committee,
Award ribbons - 1st, 2nd, 3rd and Participant
\$.95/each

Seating*

Smokey Glen Farm

Softdrinks*

Smokey Glen Farm

Canned beverages **\$32.10/case**

Square Dance/Line Dance Callers

All excel with beginners

Mac McCall - (703) 273-1686

Email: macmccall@juno.com

Jim Wass - (301) 699-1477

(301) 257-1348 (cell)

Janine Smith - (301) 921-9142

Staging*

Smokey Glen Farm

Stilt Walkers

Youthful Diversions

Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

About Faces

Contact: Mike Hasson (800) 92-FUNNY
www.aboutfacesentertainment.com
Email: mike@aboutfacesentertainment.com

Cornerstone Productions

Contact: Paul Belanger - (800) 91-MAGIC
(410) 644-3632 (cell)
www.cornerstoneproductions.com
Email: paul@cornerstoneproductions.com

Jason Levinson & Co.

Contact: Jason or Ruth Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

Team Building Activities & Games

Upward Enterprises

- Customized adventure-based team building programs
- Portable 24' climbing wall w/ 4 climbing lanes
Contact: Clive Felgate (301) 834-6140
www.upwardenterprises.com
clive@upwardenterprises.com

Bristol Sounds

Fun-Tastic Field Day
A professionally produced team building package designed for serious yet silly outdoor fun. We call it "The Big Game Experience" - and big it is! Fun-tastic Field Day fills any space with non-stop fun and excitement.
Contact: Smokey Glen Farm

Talk of the Town

Customized Field Games, Team Building activities and/or Corporate Olympics Packages for a fun day of events
Contact: Steve Rothenberg - (301) 738-9500
www.tottevents.com
Email: steve@tottevents.com

Youthful Diversions

"Team Boot Camp - Back to Basics"
Fun-filled approach to team building games and challenges with a distinctive military flavor. Tailored to increase the effectiveness and camaraderie of your teams through humorous and value-learning experiences. Complete with an awards ceremony for all participants.
Contact: Gerry & Bette Moore - (703) 670-4866
www.youthfuldiversions.com

Tents, Tables & Chairs*

Smokey Glen Farm

Various sizes & styles available

Small canopies are also available for registration, etc.

10' x 15' canopy **\$225.00/day**

Tickets*

Smokey Glen Farm

Single tickets (2000 roll) **\$15.25/roll**

Double tickets (2000 roll) **\$20.00/roll**
Plus postage and handling if mailed

Walkie Talkie Rentals

Contact: Lou Mangione - (410) 488-0100 x 504

Washington Talent Agency

Contact: Chuck Kahanov - (301) 762-1800
www.washingtontalent.com
Email: chuck@washingtontalent.com

Listing of Suggested Games & Contests

Basketball Tournament	Three-Legged Race
Pie Eating Contest	Horseshoe Tournament
Bingo	Tug-of-War
Ping Pong Tournament	Name Tag Contest
Bubblegum Contest	Volleyball Tournament
Sack Races	Obstacle Course
Dance Contest	Watermelon Eating Contest
Sand Pile Treasure Hunt	Photo Contest
Egg Toss	Wheelbarrow Race
Softball Tournament	Kickball
Mini Golf Tournament	Soccer
Scavenger Hunt	