

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 our location in Gaithersburg, Maryland, and at off-site locations. This brochure deals with events held at Smokey Glen Farm. A separate brochure deals with off-site events. Carryout menus for groups are available upon request.

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 five sections for easy reference. We hope you will find it helpful.

The **Information Section** 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**. 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.

The **Menu Packages Section** contains the **TYPES OF EVENTS** we handle, the **MENUS** we provide, and **PRICES**.

The **Additional Food Section** 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.

The **Facilities Section** is devoted to the **FACILITIES** at Smokey Glen Farm. There is a description of each of the five event sites.

The **Services Section** contains an alphabetical listing of some of the services used by groups in the past. It also contains additional services that Smokey Glen Farm can furnish for you with advance notice. Included at the end of this section is a listing of suggested games and contests.

The last page is a map giving directions to Smokey Glen Farm. This map may be reproduced without permission.

OUR 2021 OFFICE STAFF

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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.

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 over 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, Society for Human Resource Management (VA, MD & DC), 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 and Operation Homefront which provide support and resources for wounded soldiers & vets from Walter Reed National Military 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 2019, our clients donated over 5,170 lbs. of food providing the basis for an estimated 12,144 meals.

The Greater Washington Area is such a thriving & diverse community. We cannot 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.

Planning Your Event

General Information for Chairperson and the Policies of Smokey Glen Farm Barbequers, Inc.

The purpose of this section of the brochure is to furnish you, as chairperson of an event at Smokey Glen Farm, with helpful information to ensure that your event will run smoothly. **We strongly encourage you to read this part of the booklet since it constitutes a major part of our contractual agreement.**

We realize no two events are alike and that plans vary according to each group's own particular desires. We don't intend to tell you how to plan your event but want to share with you the knowledge we have gained from over 60 years in this business.

The items covered in this section are listed in logical sequence and coupled with a visit or call at least six weeks prior to your event, will help you with the planning of your event.

Please do not hesitate to call us at anytime if you have any questions - 301-948-1518.

Policies & General Information

Scheduling

There are five separate areas at Smokey Glen Farm: the Pavilion, the Grove, the Meadow, the Knoll and the Barn. Day-time groups are normally assigned to the area which best suits their anticipated attendance. Evening parties are scheduled in the Pavilion, Grove, Knoll and Barn Areas. Lobsterbakes are scheduled in the Pavilion and Barn Areas.

Our policy is to schedule each group in the coming year in the same area on the equivalent day of the week based in part around the holiday weekends. Exceptions to this would be for groups who did not meet the minimum attendance requirements (see page 4) or failed to pay their bill in a timely fashion. Changes in dates are handled as available dates occur.

**Our facilities are such that events are held rain or shine.
Rain dates are not available.**

Deposits

A deposit is required to confirm your date and will be deducted from your final bill. Please refer to the following chart for site guidelines and deposit amounts. **Deposits are non-refundable.**

General Attendance & Event Site Guidelines & Deposit Amounts

Area	Site Attendance Guidelines	Deposit
Daytime Picnics-Weekends in June & September		
Pavilion	1000	\$4000.00
Grove	350	\$3000.00
Meadow	250	\$2000.00
Knoll	250	\$2000.00
Barn	250	\$2000.00
Daytime Picnics-Weekends in May, Saturdays in July & August		
Pavilion	750	\$3000.00
Grove	250	\$2000.00
Meadow	200	\$1500.00
Knoll	200	\$1500.00
Barn	200	\$1500.00
Daytime Picnics-October Weekends, Sundays in July & August		
Pavilion	500	\$2500.00
Grove	200	\$1500.00
Meadow	50	\$1000.00
Knoll	50	\$1000.00
Barn	50	\$1000.00
Daytime Picnics-Weekdays (Mon - Friday) and Holiday Weekends (Labor Day and Memorial Day) and all April Weekends		
Pavilion	400	\$2000.00
Grove	200	\$1000.00
Meadow	50	\$ 750.00
Knoll	50	\$ 750.00
Barn	50	\$ 750.00
All Evening Parties/Lobster Bake Packages and All Private Parties*		
Pavilion	120	\$3000.00
Grove, Knoll & Barn	50	\$2000.00

**Credit Checks are required for all Private Parties (Weddings, Reunions, Bar & Bat Mitzvahs, etc.)*

*****Please Note: It is not uncommon for us to have a few un-booked weekend openings on our Event Calendar. If you have specific date requirements and your group does not meet the General Attendance & Event Site Guidelines listed above, please do not hesitate to ask.***

Cancellations

Late cancellations are a significant hardship to our business. Every date and every event site is a commodity, especially on prime weekends. It is often impossible to replace a group if they should cancel less than 150 days prior to their event date. **If you cancel your event less than 150 days prior to your scheduled date, your deposit will be kept and you will be liable for a Late Cancellation Fee of \$25.00 per person for groups of 50-119 people, \$22.50 per person for groups of 120-249 people, \$20.00 per person for groups of 250-499 people and \$17.50 per person for groups of 500+ people. Late Cancellation Fees are based on the group size/site minimum guidelines listed above. If you cancel your event less than 14 days prior to your scheduled event date, you will be liable for the full cost of the event as it has been planned.**

Planning Session

If the planning of your event is not already well underway, your assigned Event Manager will contact you approximately 6-8 weeks prior to your event to begin the initial planning process.

For first-time groups and for returning groups who have changed event sites, it can be very beneficial to establish an initial site & planning meeting here at Smokey Glen Farm several weeks (or months) prior to your scheduled event. If you and your committee would like to set up a meeting, please contact your Event Manager for an appointment.

If your event is being planned and implemented through a committee, we respectfully ask that you work with us through a single point of contact, particularly in the later stages of planning when the final details of your event are established.

Time Schedule

Since the area you have at Smokey Glen Farm will belong exclusively to your group for the entire day, you have the prerogative to set your own arrival, serving and closing times. Our one requirement, however, is that daytime picnics end early enough so that the area is cleared by dusk and for evening parties, the area must be cleared by 11:00 P.M. in the Pavilion area and 10:00 P.M. in the Grove, Knoll and Barn areas. **There will be an additional fee for events that continue past closing times.**

In the process of planning & scheduling the timeframe for your event, it's important to consider the timing and the overall time commitment you are asking of your guests and their families.

For weekend picnic groups, we find that 4 to 5 hours is optimal for most. Please keep in mind that if your overall timeframe is longer, you will have more guests showing up late or leaving early. A more compact timeframe will actually increase the time that all of your guests are together socializing and engaging in all of the activities.

Another factor to consider is your start time. With few exceptions, we find that weekend picnic guests do not arrive much before 1:00 P.M. regardless of the published start time.

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

Restrictions

We do have some restrictions at the farm. Chairpersons should take the following restrictions into consideration when they are planning their event:

- **Music & Amplified Entertainment** - Due to the proximity of residential areas to Smokey Glen Farm, all Bands, Disc Jockeys, Audio/Visual Equipment, Outrageous Games and other forms of amplified entertainment must be booked & contracted by Smokey Glen Farm in order to ensure that sound levels are not exceeded.

Bands & Live Music are generally not allowed in the Grove, Meadow & Barn Areas and are restricted as to their starting time (after 12:00 Noon), volume, placement & direction of sound in the Pavilion & Knoll Areas.

Disc Jockeys are allowed in all areas, however they are restricted as to their starting time (after 12:00 Noon), volume, placement & direction of sound.

- **Sales / Raffles / Fundraising** - In general, we do not allow any exchange of money at events held at Smokey Glen Farm. The majority of our events are company sponsored, and we feel that it is an imposition on our guests to be asked to buy something. With prior permission from our management, we do allow for non-profit fundraising through raffles, ticket sales, etc. Please speak with your event manager as soon as possible if you are planning to raise funds for non-profits at your event.
- **Gambling of any form is prohibited by law and violates our alcoholic beverage license.**

Continued on page 6

In your advance publicity, please advise your group of the following restrictions.

These are for everyone's benefit and we ask your help in passing this information on to your group.

Absolutely No Pets Allowed

- This is a Health Department, insurance and safety requirement. The only exception to this rule is service dogs. All pet owners will be asked to remove their pets from the property.

***Alcohol Restrictions
We Promote Responsible Drinking***

- The Maryland State drinking age is 21 years of age. **A government-issued photo identification is required.** Montgomery County recommends we card people who appear to be 30 years of age or less.
- Smokey Glen Farm is a licensed liquor facility, therefore, **no alcoholic beverages may be brought onto or removed from the premises.** We reserve the right to check all coolers and containers brought onto the farm.
- Pitchers, glass, non-transparent cups and other containers are prohibited.
- One beverage served per person per bar visit.

Traffic Management

- **2 Different Event Entrances – please pass along these addresses to your guests...**
 - **16395** Riffle Ford Rd. – Serves the **Meadow, Knoll, Barn & Grove Areas.**
 - **16407** Riffle Ford Rd – Serves the **Main Pavilion Area (Only)**
- All vehicular traffic is restricted to entrance roads and parking lots.

Area Interplay

- The event sites at Smokey Glen Farm are far enough apart that each group is ensured its own private place. The interplay that comes from members of one group visiting another event site is undesirable from your standpoint and ours.

Serving

The preparation and quality of your food is a prime concern. We will start serving at the time of your choice. **To ensure the quality of the food, serving is limited to a maximum of two (2) consecutive hours.** 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 7).

We must limit the serving of beer and wine for daytime picnics to a maximum of five hours. Beer and wine service may start as early as 12:00 noon and end no later than the times listed below, OR two hours after the end of a meal (whichever is earliest).

April 1 - April 30	7:00 P.M.
May 1 - May 31	7:15 P.M.
June 1 - July 15	7:30 P.M.
July 16 - August 15	7:15 P.M.
August 16 - August 31	7:00 P.M.
September 1 - September 15	6:30 P.M.
September 16 – October 15	6:00 P.M.
October 16 – October 31	5:00 P.M.

For evening parties, bar service may be available for five hours and must end by 11:00 P.M. in the Pavilion Area and 10:00 P.M. in the Grove, Knoll and Barn Areas.

In order to comply with the law, we reserve the right to suspend bar service at our discretion.

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. (NOTE: Please see State Taxes Admissions and Amusement Tax, page 8). 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 that utilize 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 take tickets. Our employees do not know your employees and could unknowingly give seconds 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 - a bad situation for both of 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 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 25*) 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 25. 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.

Maps / Road Signs

Even though Smokey Glen Farm is easily accessible from the Metropolitan DC area, we strongly **recommend** that you furnish maps and/or directions to members of your group.

On the last pages of this booklet, we have printed a map and directions to Smokey Glen Farm or you may download a copy from our web site, **www.smokeyglenfarm.com**.

Signs are posted along Riffle Ford Road directing your group to their appropriate picnic area.

We Have 2 Entrances – please pass along these addresses to your guests.

- **16395** Riffle Ford Rd. – Serves the **Meadow, Knoll, Barn & Grove Areas**.
- **16407** Riffle Ford Rd – Serves the **Main Pavilion Area** (Only)

If you wish to provide your own signs the dimensions are 14" (tall) x 22" (wide) and only 1/16" thick. Keep in mind that large letters/words are easier to read from the road for your guests to find their area. Area site maps are available upon request.

No additional signs should be needed. Should you feel the need to post additional signs along the route, please use discretion as to your choice of location, and, in addition, designate someone at the end of the day to remove those signs.

Parking

Each area at Smokey Glen Farm has ample parking for your group (including handicapped parking). However, if your expected attendance as of your guarantee count date is over 1700 in the Pavilion Area, over 500 in the Grove, over 350 in the Meadow, or over 300 in the Knoll & Barn areas, we will provide parkers at no extra charge to ensure parking control. If you are under the above listed number for your area and still feel the need for parkers, they can be provided at charges listed in the Services Section (page 36).

Athletic Equipment

Smokey Glen Farm provides the use of all necessary athletic equipment for **softball** (except softball gloves), **basketball**, **horseshoes**, **miniature golf**, **tetherball** & **volleyball**. A **soccer ball**, a **kickball**, **4 cones**, **sacks for sack races** and a **tug-o-war rope** are also included.

On the day of your event you will be furnished with a list of athletic equipment and given a key to the equipment shed. The equipment will be inventoried at the end of the day and **any missing equipment will be billed to your group at its replacement cost**.

If you do not plan to be the first arrival or the last person to leave, please appoint a responsible person to take care of issuing and collecting the athletic equipment. Your cooperation in this matter will be greatly appreciated.

The Day of Your Event

When you arrive at Smokey Glen Farm the day of your event, you will find us already engaged in preparing your meal and setting up the facilities. You will be greeted by a supervisory employee who will review with you the food setup, services, serving times, your number of people, and the amount of food being prepared.

If you need to leave prior to the end of your event, we would appreciate being introduced to the person from your group who will be responsible for the remainder of the day.

State Taxes

Maryland Retail Sales Tax is currently 6% and will be collected unless your group has a current Maryland tax exempt certificate. Please furnish a copy of this certificate to us before your event.

State of Maryland Alcoholic Beverage Sales Tax of 9%. This will be applicable on all alcoholic beverage related charges. Alcoholic beverages will be broken out on your final invoice (even if included in your Menu Package) and the tax will be listed separately just below the MD State Sales Tax on your final invoice.

Admissions and Amusement Tax - The State of Maryland's Admissions and Amusement Tax Division requires us to provide them with the names of clients and the date of their event **if that client is collecting any money from their guests for the event**. If you are collecting any money from your guests for the event, you may be liable for Admissions Tax on your receipts to the State of Maryland. For more information or further clarification, please call the State of Maryland's Admissions and Amusement Tax Division at (800) 492-1751.

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.

Telephone

Our primary telephone system is located in the Pavilion Area. We also have a communications system between the 5 event sites. In case of emergency, we can be in quick communication with the Grove, Meadow, Knoll and Barn areas. The telephone number is (301) 948-9170.

Promotional Items / Giveaways

Many of our clients provide promotional items as giveaways for their guests. Many of those giveaways are drop-shipped directly to Smokey Glen Farm. In most circumstances, we are able to take delivery of, temporarily store and deliver to your event site up to 10 boxes as long as we know well ahead of time that they are being delivered and the timeframe for the delivery. Additional charges may apply for larger deliveries. If you plan to have promotional giveaways delivered directly to Smokey Glen Farm, please consult with your Event Manager as soon as possible.

Lost and Found

Smokey Glen Farm Barbequers, Inc. is not responsible for any lost or stolen articles. However, we have a "Lost and Found" closet and will keep items turned in to us for a period of 30 days, during which time these items may be picked up. After that, they will be donated to charity.

Helpful Tips for Promoting Your Event

To ensure that your event is well attended, 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.

Many of our groups create & promote a different theme for their event each year and tailor their activities, food choices and decorating around that theme.

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 such as evite.com may be the easiest & most effective method.

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 open barbequing 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. 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 food, softdrinks, staffing & event management, use of the facilities, and clean up of the grounds. All prices are subject to the Maryland State Sales Tax. If your group is tax exempt from Maryland State Sales Tax, a copy of the tax-exempt certificate showing the Maryland tax-exempt number must be furnished before your event.

General Attendance & Event Site Guidelines

Area	Site Attendance Guidelines
Daytime Picnics-Weekends in June & September	
Pavilion	1000
Grove	350
Meadow	250
Knoll	250
Barn	250
Daytime Picnics-Weekends in May and Saturdays in July & August	
Pavilion	750
Grove	250
Meadow	200
Knoll	200
Barn	200
Daytime Picnics-Weekends in October and Sundays in July & August	
Pavilion	500
Grove	200
Meadow	50
Knoll	50
Barn	50
Daytime Picnics-Weekdays (Mon - Fridays), Holiday Weekends (Labor Day and Memorial Day) and all April Weekends	
Pavilion	400
Grove	200
Meadow	50
Knoll	50
Barn	50
All Evening Parties/Lobster Bake Packages and All Private Parties*	
Pavilion	120
Grove, Knoll & Barn	50

**Limited weekend site availability*

Weekends

Saturday & Sunday - Non Holiday Weekends

Daytime Picnics

(see page 4 or 11 for site & group size guidelines)

(2 hour serving of the main meal may begin anytime between 11:30 AM - 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
4000+ People	\$ 46.40	\$ 32.90
2000 – 3999 People	\$ 47.65	\$ 33.80
500 – 1999 People	\$ 48.90	\$ 34.65
250 – 499 People	\$ 50.15	\$ 35.55
120 – 249 People	\$ 55.15	\$ 39.05
50 - 119 People	\$ 65.75	\$ 46.45

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
4000+ People	\$ 49.00	\$ 34.70
2000 – 3999 People	\$ 50.35	\$ 35.65
500 – 1999 People	\$ 51.65	\$ 36.60
250 – 499 People	\$ 52.95	\$ 37.50
120 – 249 People	\$ 57.95	\$ 41.00
50 - 119 People	\$ 68.40	\$ 48.30

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
4000+ People	\$ 48.10	\$ 34.10
2000 – 3999 People	\$ 49.40	\$ 35.00
500 – 1999 People	\$ 50.70	\$ 35.90
250 – 499 People	\$ 51.95	\$ 36.80
120 – 249 People	\$ 56.95	\$ 40.30
50 - 119 People	\$ 67.45	\$ 47.65

Combination 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
4000+ People	\$ 52.45	\$ 37.15
2000 – 3999 People	\$ 53.90	\$ 38.15
500 – 1999 People	\$ 55.30	\$ 39.15
250 – 499 People	\$ 56.70	\$ 40.10
120 – 249 People	\$ 61.70	\$ 43.60
50 - 119 People	\$ 71.95	\$ 50.80

Weekend 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
4000+ People	\$ 52.00	\$ 36.80
2000 – 3999 People	\$ 53.40	\$ 37.80
500 – 1999 People	\$ 54.80	\$ 38.80
250 – 499 People	\$ 56.20	\$ 39.75
120 – 249 People	\$ 61.20	\$ 43.25
50—119 People	\$ 71.50	\$ 50.45

Combination Barbequed Chicken, Spareribs & Texas Beef Brisket 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
4000+ People	\$ 54.55	\$ 38.60
2000 – 3999 People	\$ 56.05	\$ 39.65
500 – 1999 People	\$ 57.50	\$ 40.65
250 – 499 People	\$ 58.95	\$ 41.70
120 – 249 People	\$ 63.95	\$ 45.20
50 - 119 People	\$ 74.10	\$ 52.30

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

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 22-27

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

For the Entire Day!

Self Serve Soft Drinks, Lemonade & Iced Tea

AND

For Up to 5 hours! - Professionally Served Budweiser, Miller Lite,
O'Douls (non-alcoholic beer) and Red & White Wine

Numerous Beer & Wine Upgrades are Also Available! - Please See Page 27

No Facility Rental Fees • No Gratuities • Sodas, Iced Tea & Lemonade Included • Beer & Wine Included

Weekdays, April Weekends & Holiday Weekends
Monday through Friday, all April Weekends & *Holiday Weekends
(*=Memorial Day & Labor Day Weekends)

Daytime Picnics

(see page 4 or 11 for site & group size guidelines)
(2 hour serving of the main meal may begin anytime between 11:30 AM - 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
4000 + People	\$ 44.15	\$ 31.35
2000 - 3999 People	\$ 45.35	\$ 32.15
500 – 1999 People	\$ 46.55	\$ 33.00
250 – 499 People	\$ 47.75	\$ 33.85
120 – 249 People	\$ 52.50	\$ 37.15
50 – 119 People	\$ 65.75	\$ 46.45

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
4000 + People	\$ 46.65	\$ 33.10
2000 - 3999 People	\$ 47.95	\$ 34.00
500 – 1999 People	\$ 49.15	\$ 34.85
250 – 499 People	\$ 50.40	\$ 35.70
120 – 249 People	\$ 55.15	\$ 39.05
50 – 119 People	\$ 68.40	\$ 48.30

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
4000+ People	\$ 45.80	\$ 32.50
2000 - 3999 People	\$ 47.00	\$ 33.30
500 – 1999 People	\$ 48.25	\$ 34.20
250 – 499 People	\$ 49.45	\$ 35.05
120 – 249 People	\$ 54.20	\$ 38.35
50 – 119 People	\$ 67.45	\$ 47.65

Combination 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
4000 + People	\$ 49.90	\$ 35.35
2000 - 3999 People	\$ 51.30	\$ 36.35
500 – 1999 People	\$ 52.65	\$ 37.30
250 – 499 People	\$ 53.95	\$ 38.20
120 – 249 People	\$ 58.70	\$ 41.50
50 – 119 People	\$ 71.95	\$ 50.80

Weekday 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
4000 + People	\$ 49.50	\$ 35.05
2000 - 3999 People	\$ 50.80	\$ 36.00
500 – 1999 People	\$ 52.15	\$ 36.95
250 – 499 People	\$ 53.50	\$ 37.85
120 – 249 People	\$ 58.25	\$ 41.20
50 – 119 People	\$ 71.50	\$ 50.45

Combination 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
4000 + People	\$ 51.90	\$ 36.75
2000 - 3999 People	\$ 53.35	\$ 37.75
500 – 1999 People	\$ 54.70	\$ 38.70
250 – 499 People	\$ 56.10	\$ 39.70
120 – 249 People	\$ 60.85	\$ 43.00
50 – 119 People	\$ 74.10	\$ 52.30

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

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 22-27

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

For the Entire Day!

Self Serve Soft Drinks, Lemonade & Iced Tea

AND

For Up to 5 hours! - Professionally Served Budweiser, Miller Lite,
O'Douls (non-alcoholic beer) and Red & White Wine

Numerous Beer & Wine Upgrades are Also Available! - Please See Page 27

Daytime Premium Menus

(see page 4 or 11 for site & group size guidelines)
(2 hour serving of the main meal may begin anytime between 11:30 AM - 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 & 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 & 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 & Grilled Fish Steak 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, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower nuts, 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 22-27

And for Dessert...

**Our Famous Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies
Served a'la mode w/ French Vanilla Ice Cream**

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

For the Entire Day!

Self Serve Soft Drinks, Lemonade, Iced Tea & Coffee

AND

**For Up to 5 hours! - Professionally Served Budweiser, Miller Lite, Yuengling Premium Lager,
O'Douls (non-alcoholic beer) and Red & White Wine**

Numerous Beer & Wine Upgrades are Also Available! - Please See Page 27

Package Pricing

150+ People	\$62.15 per adult	\$43.95 per child
100 – 149 People	\$68.30 per adult	\$48.25 per child
50 – 99 People	\$89.80 per adult	\$63.30 per child

Daytime Lobster Bake

(See page 4 or 11 for site and group size guidelines)
(2 hour serving of the main meal may begin anytime between 11:30 AM - 4:30 PM)

Our Lobster Bake Package is available in the Pavilion & Barn Areas. The lobsters, corn, sausage, eggs, potatoes & onions are steamed in a traditional New England style pit utilizing a huge bonfire built over a pile of hot bricks. When the bricks reach the proper temperature, the cinders are pulled off of the bonfire and seaweed is placed on the hot bricks thus creating steam. The lobsters and other items are placed on the steaming seaweed and covered with a cloth tarp. 20-30 minutes later, we pull off the tarp and the lobsters and their traditional side items are done. This cooking process provides a wonderful, exciting show for all of your guests and it gives the lobsters and accompanying sides a subtle and delicious smokey flavor that cannot be topped or duplicated by any other means.

Traditional Lobster Bake Menu Includes...

Lobster (approximately 1 1/3 lbs. ea.)
Steamed Spiced Shrimp

Our Famous Seafood Bisque
Charcoal-Baked White Bread

Premium Salad Bar

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

Traditional Items Steamed in the Lobster Bake Pit Include:

Corn on the Cob, Kielbasa Sausage, Potatoes, Whole Eggs & Quartered Onions

Condiments Include Melted Butter, Lemon Wedges & Cocktail Sauce

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

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

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 22-27***

And for Dessert...

Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies Served a'la mode w/ French Vanilla Ice Cream

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

For the Entire Day! - Self Serve Soft Drinks, Lemonade, Iced Tea & Coffee

AND

For Up to 5 hours! - Professionally Served

Budweiser, Miller Lite, Yuengling Premium Lager, O'Douls (non-alcoholic beer) and Red & White Wine

Numerous Beer & Wine Upgrades are Also Available! – Please See Page 27

Due to the fluctuating cost of lobster, we charge a per person price plus our wholesale cost for the lobster.

**150 + people @ \$62.95 per person
+ wholesale cost per lobster**

**100-149 people @ \$76.50 per person
+ wholesale cost per lobster**

**50-99 people @ \$90.15 per person
+ wholesale cost per lobster**

In addition to the traditional Lobster Bake menu, many groups add:

1/4 Barbequed Chicken @ \$2.30 ea.

1/2 lb. Spareribs @ \$4.35 ea.

12 oz. New York Strip Steak @ \$16.50 ea.

1/3 lb. Serving of Roast Beef @ \$2.75 ea.

1/2 lb. Serving of Texas Beef Brisket @ \$7.25 ea.

No Facility Rental Fees • No Gratuities • Sodas & Coffee Included

Banquets / Evening Parties

(see page 4 or 11 for site and group size guidelines)

Our popular Evening Party Menu Packages are available from March through Mid-December in the Pavilion Area and Spring / Summer / Fall in the Knoll, Grove and Barn Areas. These packages are designed for many different types of parties including Weddings, Bar & Bat Mitzvahs, Barn Dances, Birthday Parties, Anniversary Celebrations, Retirement Parties, Reunions & Quinceaneras. In the early Spring and late Fall, the Lower Pavilion in the Main Pavilion Area is enclosed and heated. Large windows frame a panoramic view of the rolling hillside down to the covered bridge and tree-lined stream below. The Knoll Area is available for Mid-May through Early October evening parties - a wonderful choice for a more intimate, open-air evening party. The Barn Area is available for select Evening Parties May through October - a very popular site for Weddings and of course, Barn Dances.

**The following Menu Packages require a minimum of 120 people at the pricing listed.
(We can provide custom pricing for these packages for groups as small as 50 people)**

Evening Party Menu Packages

The basic menu served with each menu package is listed below. See also Banquets / Evening Premium Parties

Barbequed Chicken Menu Package 2/3 chicken per person	\$46.35	Combination Chicken & Texas Beef Brisket Menu Package 1/3 chicken, 2/3 lb. brisket per person	\$56.00
Roast Beef Menu Package 2/3 lb. roast beef per person	\$46.35	Combination Chicken, Spareribs & Roast Beef Menu Package 1/3 chicken, 1/2 lb. spareribs, 1/3 lb. roast beef per person	\$56.50
Combination Chicken & Roast Beef Menu Package 1/3 chicken, 1/2 lb. roast beef per person	\$50.90	Combination Chicken, Spareribs & Texas Beef Brisket Menu Package 1/3 chicken, 1/2 lb. spareribs, 1/2 lb. brisket per person	\$59.90
Combination Chicken & Spareribs Menu Package 1/3 chicken, 2/3 lb. spareribs per person	\$51.95		
Combination Chicken & Ham Menu Package 1/3 chicken, 1/2 lb. ham per person	\$50.90		

Basic Menu Included with Menu Packages Listed Above...

- Old Fashioned Baked Beans
- Green Beans
- Tossed Salad
- Hot German Potato Salad
- Grape Tomatoes
- Sliced Cucumbers
- Fresh Bakery Rolls w/ Butter

Condiments Include 3 Barbeque Sauces, 5 Salad Dressings, Sliced Onions, Cranberry Sauce & Applesauce, Croutons and Bacon Bits

Potato Chips, Pretzels & Peanuts are Included and Available Throughout the Evening

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

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

Want More? Add Any 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 22-27

And for Dessert...

**Our Famous Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies
(Add a'la mode w/ French Vanilla Ice Cream for just \$.60 per person)**

Soft Drinks & Coffee are Included and Available Throughout the Evening

For Bar Options Please See Page 21

No Facility Rental Fees • No Gratuities • Sodas & Coffee Included

Banquets / Evening Premium Parties

(see page 4 or 11 for site and group size guidelines)

Combination Chicken & New York Strip Steak Menu Package

New York strip steaks grilled to your preference over charcoal

Chicken - 1/3 per person

Steak - 14 oz. per person

Combination Chicken & Roast Pig Menu Package

Whole pigs, basted w/ cointreau sauce, are roasted in our charcoal ovens for 8+ hours. The meat is handpicked in the southern tradition.

Chicken - 1/3 per person

Pig - 1 1/3 lb. 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 & Grilled Fish Steak Menu Package

Your choice of freshly grilled tuna or swordfish steak

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

Green Beans

Charcoal-Baked White Bread

Premium Salad Bar

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

Condiments Include 3 Barbeque Sauces, Cranberry Sauce & Applesauce

*Potato Chips, Pretzels, Tortilla Chips & Salsa are Included
and Available Throughout the Evening*

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
- 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 22-27

And for Dessert...

**Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies
Served a'la mode w/ French Vanilla Ice Cream**

*Soft Drinks & Coffee are Included
and Available Throughout the Evening*

For Bar Options Please See Page 21

Package Pricing

150+ People	\$64.45 per person
100-149 People	\$70.90 per person
50-99 People	\$92.50 per person

No Facility Rental Fees • No Gratuities • Sodas & Coffee Included

Evening Lobster Bake

(See page 4 or 11 for site and group size guidelines)

Our Lobster Bake Package is available in the Pavilion & Barn Areas. The lobsters, corn, sausage, eggs, potatoes & onions are steamed in a traditional New England style pit utilizing a huge bonfire built over a pile of hot bricks. When the bricks reach the proper temperature, the cinders are pulled off of the bonfire and seaweed is placed on the hot bricks thus creating steam. The lobsters and other items are placed on the steaming seaweed and covered with a cloth tarp. 20-30 minutes later, we pull off the tarp and the lobsters and their traditional side items are done. This cooking process provides a wonderful, exciting show for all of your guests and it gives the lobsters and accompanying sides a subtle and delicious smokey flavor that cannot be topped or duplicated by any other means.

Traditional Lobster Bake Menu Includes...

Lobster (approximately 1 1/3 lbs. ea.)
Steamed Spiced Shrimp

Our Famous Seafood Bisque
Charcoal-Baked White Bread

Premium Salad Bar

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

Traditional Items Steamed in the Lobster Bake Pit Include:

Corn on the Cob, Kielbasa Sausage, Potatoes, Whole Eggs & Quartered Onions

Condiments Include Melted Butter, Lemon Wedges & Cocktail Sauce

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

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

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 22-27**

And for Dessert...

Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies Served a'la mode w/ French Vanilla Ice Cream

**Soft Drinks & Coffee are Included and Available Throughout the Evening
Potato Chips, Pretzels & Peanuts are Included and Available Throughout the Evening**

Due to the fluctuating cost of lobster, we charge a per person price plus our wholesale cost for the lobster.

**150 + people @ \$59.20 per person
+ wholesale cost per lobster**

**100-149 people @ \$72.95 per person
+ wholesale cost per lobster**

**50-99 people @ \$86.85 per person
+ wholesale cost per lobster**

In addition to the traditional Lobster Bake menu, many groups add:

1/4 Barbequed Chicken @ \$2.30 ea.	1/2 lb. Spareribs @ \$4.35 ea.
12 oz. New York Strip Steak @ \$16.50 ea.	1/3 lb. Serving of Roast Beef @ \$2.75 ea.
1/2 lb. Serving of Texas Beef Brisket @ \$7.25 ea.	

For Bar Options Please See Page 21

Evening Party Bar Service

Smokey Glen Farm serves premium-brand Liquors, Budweiser, Miller Lite, Yuengling Premium Lager, O'Douls (non-alcoholic beer) and Red & White Wine as an open bar.

Beer, Wine & Liquor Upgrades & Special Orders are Available. Please speak with your Event Manager.
In-Stock Beer & Wine Upgrades are listed below.

Open Bar (maximum of 5 hours – all inclusive)

Beer and Wine only (groups of 120+ drinking-aged adults)	\$10.00 per person
Beer and Wine only (groups of 50 -119 drinking-aged adults)	\$13.45 per person
Open Liquor, Beer and Wine (groups of 120+ drinking-aged adults)	\$17.95 per person
Open Liquor, Beer and Wine (groups of 50 -119 drinking-aged adults)	\$20.95 per person

Beer & Wine Upgrades

In order to serve you better, we are now offering the following premium beers and wines as "in stock" choices. Other product choices are still available as "custom orders".

Keg Beer		Wine	
Sam Adams Boston Lager (per adult)	\$2.00	Fetzer Valley Oaks Chardonnay	
Yuengling Premium Lager (per adult)	\$1.50	(750 ml. Bottles)(per bottle)	\$17.00
Bottled Beer			
Heineken (12 oz. bottles) (per bottle)	\$3.25	Yellow Tail Pinot Grigio	
Corona w/ lime (12 oz. bottles) (per bottle)	\$3.30	(750 ml. Bottles) (per bottle)	\$13.50
Snake Dog IPA by Flying Dog Brewery		Brancott Sauvignon Blanc	
(12 oz. bottles) (per bottle)	\$3.55	(750 ml. Bottles) (per bottle)	\$24.50
Stella Artois (11.2 oz. bottles) (per bottle)	\$3.70	Julia James Pinot Noir	
		(750 ml. Bottles)(per bottle)	\$22.00
		Fetzer Valley Oaks Merlot	
		(750 ml. Bottles)(per bottle)	\$17.00

9% Maryland State Alcohol Sales Tax will be collected on all alcoholic beverage charges.

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. 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, as well as spiced shrimp - just to name a few. 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 the embarrassment of running out of a particular item.

Breakfast Anyone?

(For Early Events & Meetings – 50 Serving Minimum)

Continental Breakfast – Fresh Bagels w/ Cream Cheese, Fresh Doughnuts, Assorted Juices, Milk, Coffee & Tea

per person **\$ 6.75**

Farm Breakfast – Scrambled Eggs, Grilled Sausage Patties, Charcoal-Baked White & Raisin Bread, Assorted Juices, Milk, Coffee & Tea

per person **\$12.50**

Healthy Choice Breakfast - Yogurt, Granola, Strawberries, Blueberries, Bananas. Assorted Juices, Milk, Coffee & Tea

per person **\$10.00**

Add this Option to another breakfast (per person) **\$ 5.50**

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 **\$3.95**

Kosher-Style Hot Dogs served w/ rolls, relish, onions, ketchup and mustard

per person – 5 hour serving **\$4.60**

Add Sauerkraut

per person **\$.70**

Add Veggie Burgers, Spicy Black Bean Burgers & Veggie Dogs*

served w/ rolls, relish, pickles, onions, ketchup and mustard

add per person – 5 hour serving **\$.70**

*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 **\$4.50**

Italian Sausage served w/ roll, marinara sauce & sautéed green peppers & onions

per serving **\$3.75**

Cauldron Cooked Specialties

The following 4 items are cooked in old-fashioned iron cauldrons over wood fires

Smokey Glen Farm Fish Bisque Served w/ crackers. Order in increments of 100 servings per serving	\$6.75
Beef Barbeque Served w/ sliced rolls. Order in increments of 125 servings per serving	\$3.95
Chili Served w/ crackers, sour cream, shredded cheese and diced onions. Order in increments of 125 servings per serving	\$3.20
Vegetarian Chili Served w/ crackers, sour cream, shredded cheese and diced onions. Order in increments of 125 servings per serving	\$3.20

Seafood Specialties

Spiced Shrimp (1/3 lb. per person) - (Hot or Cold) Served w/ cocktail sauce Medium sized shrimp (36-40 count) Jumbo sized shrimp (16-20 count)	\$8.25 \$11.00
Raw Bar - Raw Clams & Oysters Other combinations of steamed and raw oysters & clams available – price upon request. Three weeks advanced notice needed. 125 serving minimum per person	\$ Market
Maryland Style Steamed Crabs Ordering Crabs generally requires advanced notice of 3 weeks per bushel	\$ Market

Awesome Hors d'oeuvres !

Buffalo Wings served with celery sticks, blue cheese & ranch dressings per person	\$3.95
Jerk Chicken Wings per person	\$3.85
Swedish Meatballs per person	\$2.75
Sweet & Sour Meatballs per person	\$2.40
Spiced Wieners per person	\$1.85
Italian Sausage Bites served in marinara sauce per person	\$1.60
Cheese & Crackers per person	\$3.20
Chips & Salsa per person	\$1.40
Vegetable Platters served with onion dip per person served with hummus & crackers per person	\$3.75 \$4.65

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)	\$2.90
Baked Macaroni & Cheese Baked in our exclusive charcoal-fired ovens (per person)	\$2.90
Charcoal-Baked Bread (per person) (Choice of bread deletes bakery rolls from the basic menu)	
White Bread	\$.40
Raisin Bread	\$.40
Wheat Bread	\$.40
Cornbread A particularly great addition to Chili & Vegetarian Chili	
Add-On Option (per person)	\$1.25
Exchange Option (per person)	\$.75
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 (per person)	\$3.95
Marinated & Grilled Portobello Mushrooms (2) Marinated in balsamic vinaigrette and grilled to perfection (per person)	\$3.95
Grilled Asparagus Marinated in balsamic vinaigrette and grilled to perfection (per person)	\$3.00
Premium Salad Bar Fresh romaine lettuce, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower nuts, green peas and 5 premium dressings. This choice deletes the standard salad from the basic menu. (per person)	\$3.50
Beets with Tahini Sweet, earthy, red beets, mixed with tahini, fresh lemon, garlic, chopped dill, mint and cumin (per person)	\$.90
Braised Italian White Beans Great northern beans tossed with slow roasted garlic, fresh spinach, diced tomatoes and extra virgin olive oil (per person)	\$.90
Korean BBQ Green Beans Fresh green beans tossed in a sweet and spicy Korean BBQ sauce creating a complex and fermented flavor (per person)	\$.90
Cranberry Grain Salad (vegan option) (per person)	\$1.50
Tabouli (vegan option) (per person)	\$1.25

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 the sixth paragraph of page 7 for further explanation.

Extra Halves of Chicken	\$4.60
Extra Servings of Spareribs (1/2 lb. per serving)	\$4.35
Extra Servings of Beef (1/3 lb. per serving)	\$2.75
Extra Servings of Ham (1/3 lb. per serving)	\$3.00
Extra Servings of Texas Beef Brisket (1/2 lb. per serving)	\$7.25

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	\$8.00
Exchange Option	per vegetarian guest	\$5.00

Veggie Burgers (2) Charcoal grilled vegetarian burgers served with rolls, ketchup, mustard, pickles and onions

Add-On Option	per vegetarian guest	\$9.25
Exchange Option	per vegetarian guest	\$5.50

Spicy Black Bean Burgers (2) Charcoal grilled vegetarian burgers served with rolls, ketchup, mustard, pickles and onions

Add-On Option	per vegetarian guest	\$9.25
Exchange Option	per vegetarian guest	\$5.50

Beyond Burger (2) (vegan option)

Add-On Option	per vegetarian guest	\$17.70
Exchange Option	per vegetarian guest	\$11.80

Veggie Burger & Veggie Dog Combination (1 each)

Add-On Option	per vegetarian guest	\$7.75
Exchange Option	per vegetarian guest	\$4.50

Marinated & Grilled Portobello Mushrooms (2) Marinated in balsamic vinaigrette and grilled to perfection - served with sandwich rolls

Add-On Option	per vegetarian guest	\$6.75
Exchange Option	per vegetarian guest	\$4.50

Snacks

Pretzels (per 1 lb. bag)	\$14.00
Potato Chips (per 44 oz. box)	\$27.00
Peanuts (per 3 lb. can)	\$31.00
Cheese-Flavored Goldfish Crackers (per 31 oz. box)	\$39.00

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 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)	\$2.75
Exchange Option (per person)	\$1.60

w/ French Vanilla a'la mode (add per person)	\$.60
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Uncle Ralph's Bakery Gourmet Brownies & Blondies

Add-On Option (per person)	\$2.55
Exchange Option (per person)	\$1.30

Uncle Ralph's Bakery Gourmet Lemon Bars

Add-On Option (per person)	\$2.55
Exchange Option (per person)	\$1.30

Cheesecake w/ Toppings Bar

Includes chocolate syrup and cherry, raspberry, strawberry & blueberry toppings.

Add-On Option (per person)	\$3.25
Exchange Option (per person)	\$2.00

Ice Cream Sundaes w/ Toppings Bar

Includes chocolate syrup, butterscotch syrup, whipped cream, marshmallow cream, wet walnuts, sprinkles and cherries.

Add-On Option (per person)	\$2.30
Exchange Option (per person)	\$1.15

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)	\$5.60
Exchange Option (per person)	\$4.40

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)	\$5.00
Exchange Option (per person)	\$3.95

Additional Uncle Ralph's Bakery Gourmet Cookie Varieties

Choose one or all – Peanut Butter, Oatmeal Raisin and/or Sugar Cookies

Add-On Option Only (per person)	\$.25
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Watermelon

Add-On Option Only (per watermelon)	\$ Market
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Ice Cream & Other Frozen Treats

Many other special order items are available

Ice Cream Cups - Vanilla or Chocolate	\$1.35	Nutty Buddies	\$2.00
Assorted Popsicles	\$1.90	Chocolate Eclairs	\$2.00
Jolly Rancher Bomb Pops	\$2.95	Frozen Fruit Bars	\$2.45
Ice Cream Sandwiches	\$2.05	Dove Bars	\$4.80
Orange Creamsicles	\$1.70	Klondike Original	\$3.70

Carmen's Italian Ice - Booked through Smokey Glen Farm - Please call for pricing

Carnival Style Fun Foods

15% Discount on each item for 2 or more choices

Popcorn (for up to 300 servings) We provide an attendant - Maximum of 5 hour serving Additional units \$.30 each	\$325.00
Cotton Candy (for up to 600 servings) We provide an attendant - Maximum of 5 hour serving Additional units \$.40 each	\$500.00
Snow Cones (for up to 600 servings) We provide an attendant - Maximum of 5 hour serving Additional units \$.55 each	\$520.00
Nachos (for up to 300 servings) Tortilla chips served with melted cheese and jalapeno slices We provide an attendant - Maximum of 5 hour serving Additional units \$1.85 each	\$695.00
Hot Pretzels (for up to 300 servings) Baked hot pretzels served with mustard We provide an attendant - Maximum of 5 hour serving Additional units \$.95 each	\$530.00

Additional Beverages

Bottled Water (24 16.9 oz. bottles per case)	\$16.90
Gatorade (24 20 oz. bottles per case)	\$65.00
Juice Boxes (40 6 oz. boxes per case)	\$35.00
Pepsi Products (24 12 oz. cans per case)	\$32.00
Fresh Hot Coffee (per adult)	\$ 1.00

Beer & Wine Upgrades

In order to serve you better, we are now offering the following premium beers and wines as "in stock" choices. Other product choices are still available as "custom orders".

Keg Beer		Wine	
Sam Adams Boston Lager (per adult)	\$2.00	Fetzer Valley Oaks Chardonnay (750 ml. Bottles)(per bottle)	\$17.00
Yuengling Premium Lager (per adult)	\$1.50		
Bottled Beer		Yellow Tail Pinot Grigio (750 ml. Bottles) (per bottle)	\$13.50
Heineken (12 oz. bottles) (per bottle)	\$3.25	Brancott Sauvignon Blanc (750 ml. Bottles) (per bottle)	\$24.50
Corona w/ lime (12 oz. bottles) (per bottle)	\$3.30		
Flying Dog—Snake Dog IPA (12 oz. bottles) (per bottle)	\$3.55	Julia James Pinot Noir (750 ml. Bottles)(per bottle)	\$22.00
Stella Artois (11.2 oz. bottles) (per bottle)	\$3.70	Fetzer Valley Oaks Merlot (750 ml. Bottles)(per bottle)	\$17.00

9% Maryland State Alcohol Sales Tax will be collected on all alcoholic beverage charges.

FACILITIES

There are five separate areas at Smokey Glen Farm: the Pavilion, the Grove, the Meadow, the Knoll and the Barn. Daytime groups are normally assigned to the area which best suits their anticipated attendance.

Evening Parties are scheduled in the Pavilion, Grove, Knoll & Barn Areas. Lobsterbakes are scheduled only in the Pavilion & Barn Areas.

The Pavilion Area is our largest picnic site. The large buildings and vast open spaces make it suitable for picnic groups to 5000+.

Pavilion Facilities (Daytime picnics)

Seating for approximately 1250 people at one time

2 large pavilions - 150'x 50'

Self-service fountain softdrink units

(Pepsi, Mist Twist, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)

Running water and electricity

Note: There is an auxiliary power station available at a rental cost of \$95 a day (See page 33).

Restroom facilities

2 large game or play areas

Playground

Nature trails

2 Softball diamonds

3 Volleyball courts

2 Basketball areas

4 Sets of horseshoe pits

1 Tetherball

9 Hole miniature golf course

All athletic equipment (except softball gloves), sacks for sack races, kickball, soccer ball, cones and a rope for tug-of-war are furnished without charge (see page 8).

Public address system

Entrance area posts suitable for hanging banners – banners require wind slits and heavily reinforced corner grommets or loops – Minimum recommended size of 10' x 4', Maximum recommended size of 20' x 5'

Pavilion Facilities (Evening Parties)

Seating capacity depends on time of year and type of entertainment chosen by group

Large pavilion -150'x50'

Separate large cooking facilities

Indoor restroom facilities

Small stage - 8'x11'8"

Lower Pavilion is enclosed & heated in the colder seasons

***Please see page 5 for music & noise policies
pertaining to this area.***

The Grove Area is suitable for groups up to 800 people; much of the area lies under a canopy of large shade trees.

Grove Facilities

Seating for approximately 500 people at one time
Large pavilion approximately 40'x75'
Serving pavilion 20'x70'
Small pavilion 20'x30'
Self-service fountain softdrink units
(Pepsi, Mist Twist, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)
Small Services shed
Running water
Electricity

Restroom facilities

Game or play area
Playground
Nature trails

1 Softball diamond	2 Volleyball courts
1 Basketball area	3 Sets of horseshoe pits
1 Tetherball	9 Hole miniature golf course

All athletic equipment (except softball gloves), sacks for sack races, kickball, soccer ball, cones and a rope for tug-of-war is furnished without charge (see page 8).

Public address system

The Meadow Area is suitable for groups up to 600 people.

Meadow Facilities

Seating for approximately 400 people at one time
Large pavilions - two connected 60'x24' pavilions
Self-service fountain softdrink units
(Pepsi, Mist Twist, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)
Running water
Electricity

Restroom facilities

Game or play area
Playground

1 Softball diamond	2 Volleyball courts
1 Basketball area	3 Sets of horseshoe pits
1 Tetherball	9 Hole miniature golf course

All athletic equipment (except softball gloves), sacks for sack races, kickball, soccer ball, cones and a rope for tug-of-war is furnished without charge (see page 8).

Public address system

***Please see page 5 for music & noise policies
pertaining to these areas.***

The Knoll Area is suitable for groups up to 500 people.

Knoll Facilities

Seating for approximately 300 people at one time
Large pavilion - 60'x80'
Self-service fountain softdrink units
(Pepsi, Mist Twist, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)
Running water
Electricity
Public Address System

Restroom facilities

Game or play area
Playground

1 Softball diamond	2 Volleyball courts
1 Basketball area	3 Sets of horseshoe pits
1 Tetherball	9 Hole miniature golf course

All athletic equipment (except softball gloves), sacks for sack races, kickball, soccer ball, cones and a rope for tug-of-war is furnished without charge (see page 8).

The Barn Area is suitable for groups up to 500 people.

Barn Facilities

Seating for approximately 300 people at one time
Large dining pavilion (early 20th century barn) - 40'x 60'
Large serving and services pavilion - 45'x 60'
Self-service fountain softdrink units
(Pepsi, Mist Twist, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)
Running water
Electricity
Public Address System

Restroom facilities

Game or play area
Playground

1 Softball diamond	2 Volleyball courts
1 Basketball area	3 Sets of horseshoe pits
1 Tetherball	9 Hole miniature golf course

All athletic equipment (except softball gloves), sacks for sack races, kickball, soccer ball, cones and a rope for tug-of-war is furnished without charge (see page 8).

Due to the proximity of neighboring homes, we do not allow "Outrageous Games" or other team building / games programs utilizing amplified music in the Barn Area.

***Please see page 5 for music & noise policies
pertaining to these areas.***

Additional Services, Supplies & Vendors

Each picnic is different and the interests of each group vary. Listed alphabetically on the following pages are some of the services used by groups in the past. Some items & services are in limited supply. We highly recommend that you book your services well ahead of time - especially Friday, Saturday & Sunday clients as well as any Spring or Fall clients. **Services marked with an asterisk (*) must be obtained through Smokey Glen Farm.**

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 in the past.

Music & Amplified Entertainment - Due to the proximity of residential areas to Smokey Glen Farm, all Bands, Disc Jockeys, Audio/Visual Equipment, Outrageous Games and other forms of amplified entertainment must be booked & contracted by Smokey Glen Farm in order to ensure that sound levels are not exceeded.

If Smokey Glen Farm offers an available service, that service must be booked through us.

Adventure Activities

Upward Enterprises

- Portable 24' Rock Climbing Wall (w/ 4 climbing lanes)
 - Double Zip-Line
(available in the Pavilion & Grove Areas only)
 - On-Site Adventure/Challenge Activities
(for fun and team building)
- Contact:* Clive Felgate - (301) 834-6140
www.upwardenterprises.com
Email: clive@upwardenterprises.com

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 Inc

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

Animal Shows (continued)

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

Audio-Visual Equipment / Graphics

Condor Communications

Custom A/V Services, Custom Signage & Décor, Graphics
Contact: Lisa Raines - (301) 570-6158
www.condorcom.com

Ball Crawl* (subject to MD State Amusement Tax)

Smokey Glen Farm

A colorful inflatable structure filled with thousands of balls in which children play
4 consecutive hours w/attendant **\$545.00**
\$55.00 each additional hour
*includes \$25 Covid cleaning fee

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

Bands* (Pavilion & Knoll Areas Only)

Please see restrictions on page 5.

Smokey Glen Farm

In an effort to ensure full compliance with our noise policies, all Bands & Live Music must be booked and contracted through Smokey Glen Farm. For more information & details, please contact your event manager or event sales person.

Banquet Rentals* (Linens, China, Silverware, etc)

These items must be rented through Smokey Glen Farm.

For more formal events such as Weddings, Bar & Bat Mitzvahs, Holiday Parties, Quinceaneras, etc.

These items would be rented through Smokey Glen Farm. To view all of the many choices, please visit A Grand Event Party Rentals's website at www.4agrandevent.com. Our Event Managers and Sales Staff are happy to price your selections.

Bingo* (subject to MD State Amusement Tax)

Smokey Glen Farm

We provide a public address system, caller, slide window cards and BINGO cage and balls. You provide prizes and the attendant to distribute the prizes.

Minimum of 2 consecutive hours **\$87.50/hour**

Bullhorn*

Smokey Glen Farm

Bullhorn

\$37.50/day

Canopies*

Smokey Glen Farm

10' x 15' canopy

\$200.00

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

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 & 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

Clowns

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

Clowns (continued)

Bailey Talent LLC

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

Corn Hole Boards* (subject to MD State Amusement Tax)

Smokey Glen Farm

Set of 2 boards w/ bags \$ 35.00

Decorating & Themes*

Smokey Glen Farm

Cover all picnic tables in your picnic area with red and white plastic cover

Pavilion Area	\$600.00
Grove Area	\$275.00
Meadow Area	\$250.00
Knoll Area	\$225.00
Barn Area	\$225.00

Talk of the Town

Contact: Steve Rothenberg – (301) 738-9500
www.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*

See restrictions on page 5.

Smokey Glen Farm

In an effort to ensure full compliance with our noise policies, all Disc Jockey & Karaoke Services must be booked and contracted through Smokey Glen Farm.

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 Deejays 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

Picnic Music Package - 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

Disc Jockey & Karaoke Services (continued)

Picnic Plus More Package – 3 Hours \$740.00

Take all of the great things listed above, plus...
The Mummy Wrap & Basketball Challenge

All Picnic DJ Packages Additional Hours \$150.00

Weddings & Bar/BatMitzvahs - 4 Hours

\$1,080.00

Weddings & 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

If you wish to book & reserve a specific DJ, a \$80 fee would apply.

Wireless Sound System—2 Hours \$305.00

If overtime is added the day of the event the hourly rate is \$150

Dunk Tank* (subject to MD State Amusement Tax)

Smokey Glen Farm

4 consecutive hours w/attendant \$510.00

\$55.00 each additional hour

*includes \$25 Covid cleaning fee

Egg Toss*

Smokey Glen Farm

Eggs \$5.00/dozen

Electrical Power Station*

Smokey Glen Farm

(Available in Pavilion & Grove Areas only)

Power station consisting of 10 duplex 15 amp plugs, 1-220V 30 amp plug, and 1-220 20 amp plug with all separate on/off switches and circuit breakers. A total of approximately 40 amps maximum is available. \$95.00/day

Smokey Glen Farm

5000 watt Portable Generator - available to rent for 4 hours \$90.00/day

Escape Rooms

Ultimate Amusements Inc

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

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

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
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*- 15% discount on each item for 2 or more choices

Popcorn (for up to 300 servings) **\$325.00**
We provide an attendant - maximum of 5 hour serving. Additional units \$.30 each

Cotton Candy **\$500.00**
(for up to 600 servings)
We provide an attendant - maximum of 5 hour serving. Additional units \$.40 each

Snow Cones (for up to 600 servings) **\$520.00**
We provide an attendant - maximum of 5 hour serving. Additional units \$.55 each

Nachos (for up to 300 servings) **\$695.00**
Tortilla chips served with melted cheese and jalapeno slices. We provide an attendant - maximum of 5 hour serving. Additional units \$1.85 each

Hot Pretzels (for up to 300 servings) **\$530.00**
Baked hot pretzels served with mustard.
We provide an attendant - maximum of 5 hour serving. Additional units \$.95 each

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

Ultimate Amusements Inc

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 any 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

Golf

Reali-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

Hayrides* (subject to MD State Amusement Tax)

Smokey Glen Farm

Tractor-drawn wagon. Holds 20-30 people each ride.

2 Hour Minimum **\$200.00/hour**

Harmon's Hayrides & Carriages

Contact: Midge Harmon - (540) 825-6707
www.harmonscarriages.com
Email: info@harmonscarriages.com

Mountain Fever Productions

Enjoy banjo music during your hayride
Contact: Frank Cassel - (301) 933-9190
Email: BanjoManFC@aol.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

Henna Tattoos (continued)

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* (See page 26)

Juggler

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 Levinson - (800) 997-1422
www.jasonlevinson.com
Email: jason@jasonlevinson.com

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 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: selenareamesot@gmail.com

Moonbounce* (subject to MD State Amusement Tax)

Smokey Glen Farm
4 consecutive hours w/attendant **\$530.00**
\$55.00 each additional hour
*includes \$25 Covid cleaning fee

Name Tags*

Smokey Glen Farm
Stick-on Name Tags per 100 **\$15.75**

Obstacle Course*

Smokey Glen Farm
We will provide haybales, tires, traffic cones and balance beams for you to set up your obstacle course.

Haybales **\$17.00 each**
Tires **\$ 1.05 each**
Balance Beams **\$25.50 each**
Traffic Cones **\$ 1.05 each**

Parkers*

Smokey Glen Farm
We will provide parkers at no charge if your expected attendance is over 1700 in the Pavilion Area or over 500 in the Grove or 350 in the Meadow, 300 in the Knoll & Barn Areas. If you are under the above listed number for your area and still feel the need for parkers, we can provide them for a cost of \$580.00 for the Pavilion and \$400.00 for the Grove, Meadow, Knoll or Barn.

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

Pie Eating Contest*

Smokey Glen Farm
One of the most delightful of the old-fashioned picnic events. Each participant gets a full 8" lemon or chocolate pie.
8" lemon/chocolate pies **\$19.00/each**

Ping Pong Tables* (subject to MD State Amusement Tax)

Smokey Glen Farm
Set up and ready to use **\$35.00/each**

Ponies

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

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

Public Address*

Smokey Glen Farm
Each area has a fixed public address systems with fieldhorns for daytime picnics. These are furnished free of charge. An additional small public address system for calling Bingo, business meetings or special programs is available for \$55.00 a day. This system will be set up and ready to go in a pre-determined location. This system will adequately cover an area at least 45' by 60', and has the capacity for 2 microphones and/or other auxiliary input, CD player, etc. (not supplied by Smokey Glen Farm).

Pumpkin Decorating

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

Ribbons*

Smokey Glen Farm
Award ribbons - 1st, 2nd, 3rd and Participant **\$85/each**

Scarecrow Building

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

Soccer Equipment* (Subject to MD State Amusement Tax)

Smokey Glen Farm
2 goals, 1 soccer ball and 6 cones **\$80.00**

Soccer Referees

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

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

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

- Portable 24' Rock Climbing Wall (w/ 4 climbing lanes)

- Double Zip-Line

(available in the Pavilion & Grove Areas only)

- On-Site Adventure/Challenge Activities

(for fun and team building)

Contact: Clive Felgate - (301) 834-6140

www.upwardenterprises.com

Email: 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

Team Building (continued)

Youthful Diversions

"Team Boot Camp - Back to Basics"

A 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

Tickets*

Smokey Glen Farm

Single tickets (2000 roll)

\$15.15/roll

Double tickets (2000 roll)

\$20.00/roll

Plus Postage and handling if mailed

Television*

Talk of the Town

For viewing sporting events, training films, etc.

42" flat screen television

Contact: Steve Rothenberg - (301) 738-9500

www.tottevents.com

Email: steve@tottevents.com

Tents*

Smokey Glen Farm

All tents must be booked through Smokey Glen Farm. Various sizes available

Small canopies are also available for registration, etc.

10' X 15' Canopy

\$200.00/day

Walkie Talkie Rentals

Contact: Lou Mangione - (410) 488-0100 x504

Washington Talent Agency

Contact: Chuck Kahanov - (301) 762-1800 x111

www.washingtontalent.com

Email: chuck@washingtontalent.com

Listing of Suggested Games & Contests

Basketball Tournament

Pie Eating Contest

Bingo

Ping Pong Tournament

Bubblegum Contest

Sack Races

Dance Contest

Sand Pile Treasure Hunt

Egg Toss

Softball Tournament

Mini Golf Tournament

Scavenger Hunt

Three-Legged Race

Horseshoe Tournament

Tug-of-War

Name Tag Contest

Volleyball Tournament

Obstacle Course

Watermelon Eating Contest

Photo Contest

Wheelbarrow Race

Kickball

Soccer

Directions to Smokey Glen Farm

We recommend to all clients to inform their guests to turn off GPS while on Riffle Ford Road and follow the event signs on the day of their event.

From the Capital Beltway (1-495)

From I-495, take I-270 North toward Frederick. Follow signs to exit 6B-Route 28 West. Go west on Route 28 for approximately 5.8 miles. Turn right at the traffic light onto Riffle Ford Road. Proceed ½ mile to Smokey Glen Farm on right. Follow signs to your picnic area.

From Rt 200 - Inter County Connector (ICC)

Take Rt 200 (ICC) towards I-270. Rt 200 (ICC) becomes I-370 W. I-370 becomes Sam Eig Hwy. Continue on Sam Eig Highway to Great Seneca Highway. Go right on Great Seneca Highway and continue to Quince Orchard Road (Rt. 124). Go left on Quince Orchard Road and continue to Darnestown Road (Rt. 28). Turn right and go west on Darnestown Road to Riffle Ford Road. Make right on Riffle Ford Road. Proceed 1/2 mile to Smokey Glen Farm on right. Follow signs to your picnic area.

From Shady Grove Metro Station

Leave Shady Grove Metro Station and take I-370 West to Sam Eig Highway. Continue on Sam Eig Highway to Great Seneca Highway. Go right on Great Seneca Highway and continue to Quince Orchard Road (Rt. 124). Go left on Quince Orchard Road and continue to Darnestown Road (Rt. 28). Turn right and go west on Darnestown Road to Riffle Ford Road. Make right on Riffle Ford Road. Proceed 1/2 mile to Smokey Glen Farm on right. Follow signs to your picnic area.

From Frederick, Maryland

Take I-270 South, Follow signs to exit 15-Route 118 South. Go right on Route 118 for 3 miles. Turn left onto Riffle Ford Road. Proceed 2.3 miles to Smokey Glen Farm on left. Follow signs to your picnic area.

From Leesburg, Virginia

Take Route 15 North to Virginia Route 655 (Whites Ferry Road). Turn right onto Route 655. Follow to Whites Ferry. Cross Potomac River on Ferry. Follow Route 107 (Whites Ferry Road) through Poolesville and on to Route 28. Turn right on Route 28. Go 5.4 miles on Route 28. Turn left at the traffic light onto Riffle Ford Rd. Proceed ½ mile to Smokey Glen Farm on right. Follow signs to your picnic area.

Please note: There are TWO entrances in to Smokey Glen Farm.

16407 is for events in the Main Pavilion Area only.

16395 is for events in the Grove, Meadow, Knoll & Barn Areas.

Once you approach Smokey Glen Farm from either direction it is important that you look for and follow our signs in order to find your way to your event site.

If you are plugged in to Smokey Glen Farm's address on Google or Garmin Maps, you are directed to the entrance for the Main Pavilion Area.

Directions and map may be reproduced without permission.

Map and directions may also be downloaded from our website, www.smokeyglenfarm.com



