

Smokey Glen Farm Barbequers, Inc.
16407 Riffleford 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 constitutes a 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 picnic areas.

The Services Section is a **CLASSIFIED SECTION**, which 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 2010 OFFICE STAFF

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

Jim Sweet	President / Partner	jsweet@smokeyglenfarm.com
Mark Sweet	Property Manager / Partner	msweet@smokeyglenfarm.com
Dawn Free	Executive Director of Operations	dfree@smokeyglenfarm.com
Sherry Wilcox	Office Manager	swilcox@smokeyglenfarm.com
Dave Young	Event Sales	dyoung@smokeyglenfarm.com
Jim Green	Event Manager	jgreen@smokeyglenfarm.com
Ken Grundy	Event Manager	kgrundy@smokeyglenfarm.com
Mark Perkins	Event Manager	mperkins@smokeyglenfarm.com
James Shelton	Operations Supervisor	jshelton@smokeyglenfarm.com
Bud Poole	Senior Assistant Manager	bpoole@smokeyglenfarm.com

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

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

The most significant ongoing partnership with an area non-profit is with D.C. Central Kitchen. Smokey Glen Farm provides logistics, support & refrigerated storage for our clients to donate their leftover picnic food to D.C. Central Kitchen, who in turn processes and redistributes the food to numerous shelters & help organizations throughout the Metro area. Through these brilliant efforts, they are able to provide extensive foodservice career training for underprivileged individuals. In 2006, our clients donated over 32,450 lbs. of food providing the basis for an estimated 75,000 meals.

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

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

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 55 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 and Knoll areas. Lobsterbakes are scheduled in the Pavilion area.

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 picnics 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 minimums and deposit amounts. **Deposits are non-refundable.**

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 120 days prior to their event date. To address this issue, we have instituted the following policy: **If you cancel your event less than 120 days prior to your scheduled date, your initial deposit will be kept and you will be liable for a late cancellation fee of \$14.00 per person based on the group size/site minimums listed below. 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.**

Attendance Requirements and Deposit Amounts

Area	Site Minimum	Deposit
Daytime Picnics-Weekends in June & September		
Pavilion	900	\$4000.00
Grove	300	\$2500.00
Meadow	250	\$1500.00
Knoll	250	\$1500.00
Barn	250	\$1500.00
Daytime Picnics-Weekends in May, Saturdays in July & August		
Pavilion	700	\$3000.00
Grove	250	\$2000.00
Meadow	200	\$1000.00
Knoll	200	\$1000.00
Barn	200	\$1000.00
Daytime Picnics-October Weekends, Sundays in July & August		
Pavilion	500	\$2500.00
Grove	200	\$1500.00
Meadow	120	\$ 750.00
Knoll	120	\$ 750.00
Barn	120	\$ 750.00
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	\$ 500.00
Knoll	50	\$ 500.00
Barn	50	\$ 500.00
Evening Parties*		
Pavilion & Knoll	120	\$ 500.00
Lobster Bakes*		
Pavilion	50	\$ 500.00
Premium Menus*		
All Areas	50	\$ 500.00

**Limited weekend site availability*

Planning Session

It is recommended that you and your committee visit with us for a planning session or call us **at least** six weeks prior to your event. At this session we can cover all the details of your event and tour your area. Chairpersons may be furnished with maps of their area upon request. Please call **(301) 948-1518** in advance to set up this session.

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 12:00 midnight in the Pavilion area and 10:30 P.M. in the Knoll area. **There will be an additional fee for events that continue past closing times.**

We recommend that your time schedule, **including starting and ending times for the serving of the main buffet**, be published to your group in advance. **For our weekend groups, we would also recommend scheduling your main serving & most activities at or after 1:00 PM as we rarely see substantial turnouts much before this time.** Your Event Manager will be glad to advise you on this and other scheduling recommendations.

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 Olympics and other forms of amplified entertainment must be booked & contracted by Smokey Glen Farm in order to ensure that sound levels are not exceeded in our more noise sensitive sites.

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

- **Crabs** – Due to the potential for lingering odor and extensive clean up, the serving of crabs is somewhat restricted. These restrictions may include a separate crab serving & dining area depending on the date & site for your event. These restrictions are in consideration of the group who must use the picnic site the next day. Please speak with your event manager if you would like to include crabs with your event.
- **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 for 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 and safety requirement. The only exception to this rule is guide dogs for the impaired. 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

- All vehicular traffic is restricted to entrance roads and parking lots.

Area Interplay

- The picnic areas 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 area is undesirable from your standpoint and ours.

Serving

The preparation and quality of your food is our 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 six 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 6 hours and must end by 11:45 P.M. in the Pavilion area and 10:15 P.M. in the Knoll area.

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** who will be attending your event. Children two years of age and under need not be counted; children three to eleven years of age should be counted under children's prices; and people twelve and over should be counted as adults. We provide the meals for our own employees. This guarantee count is most important, both for you and us, in that we prepare the stated amount for **exactly** the number of people you say are attending. We do not add a "fudge factor." An underestimation will result in an insufficient amount of food being prepared and will cause embarrassment to both the committee and to Smokey Glen Farm Barbequers, Inc.

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. In most cases, **nominal** increases in your total number can be handled as late as the day before your event, however, picnics occurring on Saturday or Sunday cause special problems in that our suppliers find it difficult to increase their orders after 12:00 noon on Friday.

If a chairperson anticipates there may be unexpected attendees or wants to provide seconds, extra entrée servings 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 10% or more 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 plus the additional \$1.00 per person. If they go as "seconds," you will be billed according to the prices found on page 24. We will ascertain at the end of serving if the extra servings went as full meals or seconds and notify the chairperson accordingly.

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 Riffleford Road directing your group to their appropriate picnic area. Please advise us if you want any special designation other than your company name on the signs. 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. The State Highway Administration requires signs for annual events to be removed within 48 hours.

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, or over 400 in the Meadow, Knoll or 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 35).

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 of the farm 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.

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 a 7% Admissions and Amusement 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 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** 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). **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.

Telephone

Our primary telephone system is located in the Pavilion Area. We also have a communications system between the 5 areas. 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.

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 50 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 3 – 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.

Attendance Requirements

Area	Site Minimum
Daytime Picnics-Weekends in June & September	
Pavilion	900
Grove	300
Meadow	250
Knoll	250
Barn	250
Daytime Picnics-Weekends in May and Saturdays in July & August	
Pavilion	700
Grove	250
Meadow	200
Knoll	200
Barn	200
Daytime Picnics-Weekends in October and Sundays in July & August	
Pavilion	500
Grove	200
Meadow	120
Knoll	120
Barn	120
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
Evening Parties*	
Pavilion & Knoll	120
Lobster Bakes*	
Pavilion	50
Premium Menus*	
All Areas	50

**Limited weekend site availability*

Weekends

Saturday & Sunday - Non Holiday Weekends

Daytime Picnics

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

(2 hour serving of the main meal may begin anytime between 11:30 AM - 4:30 PM)

Barbequed Chicken Buffet

Our original menu – charcoal cooked for 4 hours.

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

	Adult Price	Child Price
4000+ People	\$ 28.30	\$ 19.85
2000 – 3999 People	\$ 29.05	\$ 20.35
500 – 1999 People	\$ 29.80	\$ 20.90
250 – 499 People	\$ 30.55	\$ 21.40
120 – 249 People	\$ 34.50	\$ 24.15

Combination Chicken & Spareribs Buffet

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	\$ 30.30	\$ 21.25
2000 – 3999 People	\$ 31.15	\$ 21.85
500 – 1999 People	\$ 31.95	\$ 22.40
250 – 499 People	\$ 32.75	\$ 22.95
120 – 249 People	\$ 36.70	\$ 25.70

Combination Chicken & Roast Beef Buffet or Combination Chicken & Ham Buffet

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	\$ 30.30	\$ 21.25
2000 – 3999 People	\$ 31.15	\$ 21.85
500 – 1999 People	\$ 31.95	\$ 22.40
250 – 499 People	\$ 32.75	\$ 22.95
120 – 249 People	\$ 36.70	\$ 25.70

Combination Chicken, Spareribs & Roast Beef Buffet

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	\$ 32.80	\$ 23.00
2000 – 3999 People	\$ 33.65	\$ 23.60
500 – 1999 People	\$ 34.45	\$ 24.15
250 – 499 People	\$ 35.25	\$ 24.70
120 – 249 People	\$ 39.20	\$ 27.45

Weekend Daytime Picnics

(continued)

Combination Barbequed Chicken & Texas Beef Brisket Buffet

Chicken - 1/4 per person

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

	Adult Price	Child Price
4000+ People	\$ 33.30	\$ 23.00
2000 – 3999 People	\$ 34.15	\$ 23.60
500 – 1999 People	\$ 34.95	\$ 24.15
250 – 499 People	\$ 35.75	\$ 24.70
120 – 249 People	\$ 39.70	\$ 27.45

Combination Barbequed Chicken, Spareribs & Texas Beef Brisket Buffet

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	\$ 34.55	\$ 24.20
2000 – 3999 People	\$ 35.40	\$ 24.80
500 – 1999 People	\$ 36.20	\$ 25.35
250 – 499 People	\$ 37.00	\$ 25.90
120 – 249 People	\$ 40.95	\$ 28.65

Basic Menu Included with Buffets 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, 3 Salad Dressings, Sliced Onions, 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 | - Caribbean Rice with Beans |
| - Sliced Cucumbers | - Grape Tomatoes |

Want More? Add An Additional Side Item Listed Above for Just \$.65 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 6 hours! - Professionally Served Budweiser, Miller Lite,
O'Douls (non-alcoholic beer) & White Wine

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

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 minimums)

(2 hour serving of the main meal may begin anytime between 11:30 AM - 4:30 PM)

Barbequed Chicken Buffet

Our original menu – charcoal cooked for 4 hours.

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

	Adult Price	Child Price
4000 + People	\$ 26.90	\$ 18.90
2000 - 3999 People	\$ 27.60	\$ 19.35
500 – 1999 People	\$ 28.35	\$ 19.90
250 – 499 People	\$ 29.05	\$ 20.35
120 – 249 People	\$ 32.80	\$ 22.95
50 – 119 People	\$ 42.50	\$ 29.75

Combination Chicken & Spareribs Buffet

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	\$ 28.80	\$ 20.20
2000 - 3999 People	\$ 29.60	\$ 20.80
500 – 1999 People	\$ 30.35	\$ 21.30
250 – 499 People	\$ 31.15	\$ 21.80
120 – 249 People	\$ 34.90	\$ 24.45
50 – 119 People	\$ 45.00	\$ 31.50

Combination Chicken & Roast Beef Buffet or Combination Chicken & Ham Buffet

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	\$ 28.80	\$ 20.20
2000 - 3999 People	\$ 29.60	\$ 20.80
500 – 1999 People	\$ 30.35	\$ 21.30
250 – 499 People	\$ 31.15	\$ 21.80
120 – 249 People	\$ 34.90	\$ 24.45
50 – 119 People	\$ 45.00	\$ 31.50

Combination Chicken, Spareribs & Roast Beef Buffet

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	\$ 31.20	\$ 21.85
2000 - 3999 People	\$ 32.00	\$ 22.45
500 – 1999 People	\$ 32.75	\$ 22.95
250 – 499 People	\$ 33.50	\$ 23.50
120 – 249 People	\$ 37.25	\$ 26.10
50 – 119 People	\$ 48.50	\$ 33.95

Weekday Daytime Picnics (continued)

Combination Barbequed Chicken & Texas Beef Brisket Buffet

Chicken - 1/4 per person
Brisket - 1/2 lb. per adult - 1/5 lb. per child

	Adult Price	Child Price
4000 + People	\$ 31.80	\$ 21.95
2000 - 3999 People	\$ 32.60	\$ 22.55
500 – 1999 People	\$ 33.35	\$ 23.05
250 – 499 People	\$ 34.15	\$ 23.55
120 – 249 People	\$ 37.90	\$ 26.20
50 – 119 People	\$ 48.00	\$ 33.25

Combination Barbequed Chicken, Spareribs & Texas Beef Brisket Buffet

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	\$ 32.95	\$ 23.05
2000 - 3999 People	\$ 33.75	\$ 23.65
500 – 1999 People	\$ 34.50	\$ 24.15
250 – 499 People	\$ 35.25	\$ 24.70
120 – 249 People	\$ 39.00	\$ 27.30
50 – 119 People	\$ 50.25	\$ 35.15

Basic Menu Included with Buffets 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, 3 Salad Dressings, Sliced Onions, 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 | - Caribbean Rice with Beans |
| - Sliced Cucumbers | - Grape Tomatoes |

Want More? Add An Additional Side Item Listed Above for Just \$.65 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 6 hours! - Professionally Served Budweiser, Miller Lite,
O'Douls (non-alcoholic beer) & 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 minimums)

(2 hour serving of the main meal may begin anytime between 11:30 AM - 4:30 PM)

Combination Chicken & New York Strip Steak Buffet

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

Combination Chicken & Prime Rib Buffet

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

Combination Chicken & Roast Pig Buffet

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

Combination Chicken & Grilled Fish Steak Buffet

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 Buffets 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 seeds, green peas and 4 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
- Asian Noodle Salad
- Chilled Fruit Salad
- Italian Style Pasta Salad
- Black Bean & Corn Salad
- Pasta & Spinach Salad
- Caribbean Rice with Beans

Want More? Add An Additional Side Item Listed Above for Just \$.65 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 6 hours! - Professionally Served Budweiser, Miller Lite, Yuengling Premium Lager,
O'Douls (non-alcoholic beer) & White Wine

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

Package Pricing

150+ People	\$39.15 per adult	\$27.45 per child
100 – 149 People	\$43.45 per adult	\$30.45 per child
50 – 99 People	\$57.90 per adult	\$40.55 per child

Daytime Lobster Bake

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

(2 hour serving of the main meal may begin anytime between 11:30 AM - 4:30 PM)

Our Lobster Bake Package is available only in the Pavilion Area. 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 seeds, green peas and 4 premium dressings

Traditional Items Steamed in the Lobster Bake Pit Include:

**Corn on the Cob, 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 | - Caribbean Rice with Beans |
| - Chilled Fruit Salad | - Traditional Cole Slaw | - Italian Style Pasta Salad |

Want More? Add An Additional Side Item Listed Above for Just \$.65 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 6 hours! - Professionally Served

Budweiser, Miller Lite, Yuengling Premium Lager, O'Douls (non-alcoholic beer) & 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 @ \$39.95 per person
+ wholesale cost per lobster**

**100-149 people @ \$49.95 per person
+ wholesale cost per lobster**

**50-99 people @ \$59.95 per person
+ wholesale cost per lobster**

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

1/4 Barbequed Chicken @ \$1.90 ea.

1/2 lb. Spareribs @ \$3.85 ea.

12 oz. New York Strip Steak @ \$10.75 ea.

1/3 lb. Serving of Roast Beef @ \$2.65 ea.

1/2 lb. Serving of Texas Beef Brisket @ \$4.60 ea.

Evening Parties

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

Our popular evening parties are held from March through Mid-December in the Pavilion Area and are suitable for all types of casual parties including western style barn dances, birthday parties, Halloween parties, anniversary parties, retirement parties, Bar & Bat Mitzvahs, reunions, as well as weddings and Holiday parties. In the early Spring and late Fall, the building is enclosed, heated and is decorated according to the season. Large windows frame a panoramic view of the rolling hillside down to the tree-lined stream below, and red & white checkered tablecloths cover the tables on which oil lamps flicker and glow. The Knoll Area is also available for Mid May through Mid September evening parties – a wonderful choice for a more intimate and open-air summer evening party.

The following menus require a minimum of 120 people. Our recommendations for group size depend upon the type of entertainment; i.e., square dancing (120-170 people) and other dancing (120-220 people).

Evening Party Buffets

The basic menu served with each buffet is listed below. See also Evening Premium Menus

Barbequed Chicken Buffet 2/3 chicken per person	\$27.60	Combination Chicken & Texas Beef Brisket Buffet 1/3 chicken, 2/3 lb. brisket per person	\$33.05
Roast Beef Buffet 2/3 lb. roast beef per person	\$27.60	Combination Chicken, Spareribs & Roast Beef Buffet 1/3 chicken, 1/2 lb. spareribs, 1/3 lb. roast beef per person	\$33.60
Combination Chicken & Roast Beef Buffet 1/3 chicken, 1/2 lb. roast beef per person	\$30.60	Combination Chicken, Spareribs & Texas Beef Brisket Buffet 1/3 chicken, 1/2 lb. spareribs, 1/2 lb. brisket per person	\$35.10
Combination Chicken & Spareribs Buffet 1/3 chicken, 2/3 lb. spareribs per person	\$30.60		
Combination Chicken & Ham Buffet 1/3 chicken, 1/2 lb. ham per person	\$30.60		

Basic Menu Included with Buffets 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, 4 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
- Caribbean Rice with Beans
- Pasta & Vegetable Salad
- Black Bean & Corn Salad
- Traditional Potato Salad
- Traditional 3-Bean Salad
- Pasta & Spinach Salad
- Traditional Cole Slaw

Want More? Add Any Side Item Listed Above for Just \$.65 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 \$.55 per person)

Soft Drinks & Coffee are Included and Available Throughout the Evening

For Bar Options Please See Page 21

Evening Premium Menus

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

Combination Chicken & New York Strip Steak Buffet

New York strip steaks grilled to your preference over charcoal

Chicken - 1/3 per person
Steak - 14 oz. per person

Combination Chicken & Prime Rib Buffet

Juicy & tender prime rib slow roasted in our charcoal fired ovens

Chicken - 1/3 per person
Prime Rib - 16 oz. per person

Combination Chicken & Roast Pig Buffet

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

Chicken - 1/3 per person
Pig - 1 1/3 lb. per person

Combination Chicken & Grilled Fish Steak Buffet

Your choice of freshly grilled tuna or swordfish steak

Chicken - 1/3 per person
Fish - 8 oz. per person

Basic Menu Included with Buffets Listed Above...

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

Fresh romaine, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower seeds, green peas and 4 premium 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 | - 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 | - Caribbean Rice with Beans |

Want More? Add An Additional Side Item Listed Above for Just \$.65 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	\$40.40 per person
100-149 People	\$44.70 per person
50-99 People	\$59.15 per person

Evening Lobster Bake

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

Our Lobster Bake Package is available only in the Pavilion Area. 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 seeds, green peas and 4 premium dressings

Traditional Items Steamed in the Lobster Bake Pit Include:

**Corn on the Cob, 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 | - Caribbean Rice with Beans |
| - Chilled Fruit Salad | - Traditional Cole Slaw | - Italian Style Pasta Salad |

Want More? Add An Additional Side Item Listed Above for Just \$.65 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 & Premium Mixed Nuts 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 @ \$36.95 per person
+ wholesale cost per lobster**

**100-149 people @ \$46.95 per person
+ wholesale cost per lobster**

**50-99 people @ \$56.95 per person
+ wholesale cost per lobster**

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

- 1/4 Barbequed Chicken @ \$1.90 ea.
1/2 lb. Spareribs @ \$3.85 ea.
12 oz. New York Strip Steak @ \$10.75 ea.
1/3 lb. Serving of Roast Beef @ \$2.65 ea.
1/2 lb. Serving of Texas Beef Brisket @ \$4.60 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 White Wine as an open bar or as a cash bar.

Beer, Wine & Liquor Upgrades & Special Orders are Available. Please speak with your Event Manager.
In-Stock Beer & Wine Upgrades are Listed on Page 27.

Open Bar (maximum of 6 hours – all inclusive)

Beer and Wine only (groups of 120+ people)	\$5.95 per person
Beer and Wine only (groups of 50 -119 people)	\$8.95 per person
Open Liquor, Beer and Wine (groups of 120+ people)	\$11.95 per person
Open Liquor, Beer and Wine (groups of 50 -119 people)	\$13.95 per person

Cash Bar (per drink + bartending charge)

Budweiser	\$ 1.80 per serving
Miller Lite	\$ 1.80 per serving
Yuengling	\$ 1.95 per serving
Heineken	\$ 2.50 per bottle
Corona	\$ 2.50 per bottle
O'Douls (non-alcoholic)	\$ 1.80 per serving
White Wine	\$ 2.00 per serving
Mixed Drinks	\$ 2.85 per serving
Bartending Charge	\$375.00

6% Maryland State Retail 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 **\$4.85**

Farm Breakfast – Scrambled Eggs, Grilled Sausage Patties, Charcoal-Baked White & Raisin Bread, Assorted Juices, Milk, Coffee & Tea
per person **\$9.15**

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 **\$2.85**

Kosher-Style Hot Dogs served w/ rolls, relish, onions, ketchup and mustard
per person – 5 hour serving **\$3.35**

Add Sauerkraut
per person **\$.50**

Add Veggie Burgers & Veggie Dogs*
served w/ rolls, relish, pickles, onions, ketchup and mustard
add per person – 5 hour serving **\$.65**

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

Bratwurst served w/ roll, sauerkraut, diced onions & mustard
per serving **\$3.05**

Italian Sausage served w/ roll, marinara sauce & sautéed green peppers & onions
per serving **\$3.60**

Marinated & Grilled Portobello Mushroom Burgers Marinated in balsamic vinaigrette and grilled to perfection
per serving **\$2.95**

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 **\$3.60**

Beef Barbeque Served w/sliced rolls. Order in increments of 125 servings
per serving **\$2.95**

Chili Served w/ crackers, sour cream, shredded cheese and diced onions. Order in increments of 125 servings
per serving **\$2.95**

Vegetarian Chili Served w/ crackers, sour cream, shredded cheese and diced onions. Order in increments of 125 servings
per serving **\$2.85**

Seafood Specialties

Spiced Shrimp (1/3 lb. per person) Served w/cocktail sauce & crackers
Medium sized shrimp (36-40 count) **\$5.05**
Jumbo sized shrimp (16-20 count) **\$8.45**

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 w/ celery sticks and blue cheese & ranch dressings
per person **\$3.10**

Jerk Chicken Wings
per person **\$3.60**

Swedish Meatballs
per person **\$1.80**

Sweet & Sour Meatballs
per person **\$1.60**

Spiced Wieners
per person **\$1.60**

Grilled Red Bliss Potatoes
per person **\$1.65**

Cheese & Crackers
per person **\$2.00**

Chips & Salsa
per person **\$1.40**

Vegetable Platters w/onion dip
per person **\$1.80**

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)	
Yellow Corn (per ear)	\$1.70
White Corn (per ear)	\$1.80
Charcoal-Baked Bread (per person) (Choice of bread deletes rolls from the basic menu)	
White Bread	\$.40
Raisin Bread	\$.40
Wheat Bread	\$.40
Premium Salad Bar Fresh romaine lettuce, cucumbers, green peppers, tomatoes, sliced onions, mushrooms, radishes, shredded cheddar, croutons, bacon bits, sunflower nuts, green peas and 4 premium dressings. This choice deletes the standard salad from the basic menu.	
(per person)	\$2.40
Grilled Mixed Vegetables Whole mushrooms, tomatoes, green peppers, onions, yellow squash, carrots, snow peas and zucchini marinated in teriyaki and grilled to perfection	
(per person)	\$2.95
Baked Macaroni & Cheese Baked in our exclusive charcoal-fired ovens	
(per person)	\$1.50
Grilled Asparagus Marinated in balsamic vinaigrette and grilled to perfection	
(per person)	\$1.80

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 seventh paragraph of page 7 for further explanation.

Extra Halves of Chicken	\$3.80
Extra Servings of Spareribs (1/2 lb. per serving)	\$3.85
Extra Servings of Beef (1/3 lb. per serving)	\$2.65
Extra Servings of Ham (1/3 lb. per serving)	\$3.00
Extra Servings of Texas Beef Brisket (1/2 lb. per serving)	\$4.60

Vegetarian Entrée Alternatives*

*Vegetarian guests must be included in your guarantee count. Pricing includes the deletion of meat items from the basic menu package for your vegetarian guests. Please note that these options are priced near or below our cost (depending on the number of servings ordered) in order to better serve our clients and their vegetarian guests.

Vegetarian Red Lasagna With ricotta and mozzarella cheeses in red sauce baked in our charcoal fired ovens per vegetarian guest	\$ 3.60
Veggie Burgers (2) Charcoal grilled vegetarian burgers served with rolls, ketchup, mustard, pickles and onions per vegetarian guest	\$ 3.60
Veggie Dogs (2) Charcoal grilled vegetarian hot dogs served with rolls, ketchup, mustard, relish and onions per vegetarian guest	\$ 2.55
Veggie Burger & Veggie Dog Combination (1 each) per vegetarian guest	\$ 3.10
Marinated & Grilled Portobello Mushroom Burgers Marinated in balsamic vinaigrette and grilled to perfection per serving	\$ 2.95

Snacks

Pretzels (per 4 lb. box)	\$18.90
Potato Chips (per 3 lb. box)	\$22.45
Peanuts (per 3 lb. can)	\$27.55
Premium Mixed Nuts (per 2 1/2 lb. can)	\$40.80
Cashews (per 2 lb. bag)	\$35.70
Cheese-Flavored Goldfish Crackers (per 31 oz. box)	\$23.50

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 6 hour serving Additional units \$.30 each	\$230.00
Cotton Candy (for up to 600 servings) We provide an attendant - Maximum of 6 hour serving Additional units \$.30 each	\$340.00
Snow Cones (for up to 600 servings) We provide an attendant - Maximum of 6 hour serving Additional units \$.50 each	\$385.00
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	\$540.00
Hot Pretzels (for up to 300 servings) Baked hot pretzels served with mustard We provide an attendant - Maximum of 5 hour serving Additional units \$.65 each	\$330.00

Premium Desserts!

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

Charcoal-Baked Apple, Cherry, Blueberry & Peach Pies

One of our most famous specialties and an all-time favorite

Add-On Option (per person)	\$1.60
Exchange Option (per person)	\$1.00

w/ French Vanilla a'la mode

(add per person)	\$.55
------------------	---------------

Uncle Ralph's Bakery Gourmet Brownies

Add-On Option (per person)	\$1.60
Exchange Option (per person)	\$1.00

Uncle Ralph's Bakery Gourmet Lemon Bars

Add-On Option (per person)	\$1.40
Exchange Option (per person)	\$.65

Cheesecake w/ Toppings Bar

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

Add-On Option (per person)	\$1.85
Exchange Option (per person)	\$1.55

Ice Cream Sundaes w/ Toppings Bar

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

Add-On Option (per person)	\$1.60
Exchange Option (per person)	\$1.00

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)	\$2.75
Exchange Option (per person)	\$2.30

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)	\$2.55
Exchange Option (per person)	\$2.05

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
--	---------------

Watermelon

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

Ice Cream Treats

Many other special order items are available

Ice Cream Cups - Vanilla or Chocolate	\$1.05	Nutty Buddies	\$1.55
Assorted Popsicles	\$.90	Chocolate Eclairs	\$1.55
Rocket Pops	\$1.55	Frozen Fruit Bars	\$2.20
Ice Cream Sandwiches	\$1.55	Haagen Dazs Bars	\$3.35
Orange Creamsicles	\$1.05	Eskimo Pies	\$2.20

Additional Beverages

Bottled Water (24 16.9 oz. bottles per case)	\$15.95
Gatorade (24 20 oz. bottles per case)	\$40.95
Juice Boxes (27 6.75 oz. boxes per case)	\$25.60
Pepsi Products (24 12 oz. cans per case)	\$18.50
Fresh Hot Coffee (per adult)	\$.35

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 (draft) (per adult)	\$1.50	Kendall Jackson Vintner Reserve Chardonnay (750 ml. Bottles)(per bottle)	\$18.50
Yuengling Premium Lager (draft) (per adult)	\$.75	Fetzer Valley Oaks Chardonnay (750 ml. Bottles)(per bottle)	\$12.70
Bottled Beer		Five Rivers Pinot Noir (750 ml. Bottles)(per bottle)	\$14.95
Heineken (12 oz. bottles) (per bottle)	\$2.50	Fetzer Valley Oaks Merlot (750 ml. Bottles)(per bottle)	\$12.75
Corona w/ lime (12 oz. bottles) (per bottle)	\$2.50		

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 & Knoll Areas. Lobsterbakes are scheduled only in the Pavilion Area.

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, Orange, 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

Sand box

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"

***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, Orange, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)

Small Services shed

Running water

Electricity

Restroom facilities

Game or play area

Playground

Sand Box

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, Orange, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)

Running water

Electricity

Restroom facilities

Game or play area

Playground

Sand box

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 this area.***

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, Orange, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)

Running water

Electricity

Public Address System

Restroom facilities

Game or play area

Playground

Sand Box

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, Orange, Diet Pepsi Free, Iced Tea, Lemonade and Cold Water)

Running water

Electricity

Public Address System

Restroom facilities

Game or play area

Playground

Sand Box

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).

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

Additional Services and Supplies Available

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, 2010, 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 Olympics 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)
 - Single or Double Zip-Line
(available in the main Pavilion Area only)
 - On-Site Adventure/Challenge Activities
(for fun and team building)
- Contact: Clive Felgate - (240) 529-1620
or (703) 203-5341
www.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.funservices-va.com

Entertainment Connection

Contact: Scott Magerer - (703) 796-0085
www.eciparty.com
Email: scott@eciparty.com

Ultimate Amusements

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

Animal Shows

Reptile World

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

Wildlife Adventures

Contact: Valerie Garcia—(410) 692-9299
www.wildlife-adventures.com

Animal Shows (continued)

Petting Zoo

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

Squeals on Wheels - Petting Zoo

Contact: Jill Phillips - (301) 765-0270
www.squealsonwheels.us

Audio-Visual Equipment / Graphics*

Smokey Glen Farm

32" large screen television	\$200.00/day
VCR	\$25.00/day
DVD Player	\$25.00/day
CD Player	\$25.00/day
Can be easily wired into primary or secondary public address system for background music	
Overhead projector w/screen	\$25.00/day
Screen only	\$25.00/day

Condor Communications

Custom A/V Services, Custom Signage & Décor, Graphics
Contact: Lisa Raines - (202) 237-6158
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 **\$485.00**
\$37.50 each additional hour

Balloon Art

Cornerstone Productions

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

Balloons

The Main Event

Balloons for every occasion
(301) 829-4444
www.themainevent-mtairy.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.

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 **\$62.50/hour**

Bubblegum*

Smokey Glen Farm

Bubblegum (per piece) **\$.20/piece**

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

About Faces

Contact: Mike Hasson - (800) 92-Funny
www.aboutfacesentertainers.com

Christian & Company Entertainment

Contact: Dick Christian - (703) 425-6663
www.gr8shows.com

Characters

Hal Diamond & Company

Giant animal walk-around characters
Contact: Dick Daemer - (301) 942-7067

Children's Activities—Games and Arts & Crafts

Youthful Diversions

Specialized games and activities for children of all ages
Contact: Gerry & Bette Moore – 1- (703) 670-4866
www.youthfuldiversions.com

Hilarious Hats & Jubilant Jewels

Contact: Jo-Ann Ewell—(301) 680-8858 or
(703) 281-0233

BearCrafters

Design & Build your very own Teddy Bear
Contact: Jim or Jenn Miller - 1 - (717) 624-4250
or 1 - (717) 515-0520
Email: papabear@bearcrafters.com
www.bearcrafters.com

Clowns

Crackers the Clown

Walk around, magic, novelty go cart & face painting
Contact: Jenn Miller - (717) 624-4250
Email: crackers@crackersandfriends.com
www.crackersandfriends.com

Jason Levinson & Co.

Contact: Jason Levinson - (800) 997-1422
www.jasonlevinson.com

Christian & Company Entertainment

Contact: Dick Christian - (703) 425-6663
www.gr8shows.com

Decorating & Themes*

Smokey Glen Farm

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

Pavilion Area	\$300.00
Grove Area	\$160.00
Meadow Area	\$155.00
Knoll Area	\$140.00
Barn Area	\$140.00

Talk of the Town

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

Youthful Diversions

Contact: Gerry & Bette Moore – 1-(703) 670-4866
www.youthfuldiversions.com

The Main Event

(301) 829-4444
www.themainevent-mtairy.com

Gala Events

Contact: Noah Steurer - (301) 718-2900
www.galainc.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 \$535.00

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 \$585.00

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

Picnic Plus More Package – 3 Hours \$640.00

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

All DJ Packages – Each Addl. Hour \$ 90.00

Karaoke Package – 4 Hours \$820.00

Includes all "Picnic Plus Package" activities & games

Karaoke – Each Addl. Hour \$210.00

If you wish to book & reserve a specific DJ, a \$50.00 service charge will apply.

Dunktank* (subject to MD State Amusement Tax)

Smokey Glen Farm

4 consecutive hours w/attendant **\$460.00**
\$37.50 each additional hour

Egg Toss*

Smokey Glen Farm

Eggs **\$2.85/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**

Face Painting

Hal Diamond & Company

Contact: Dick Daemer - (301) 942-7067

Jason Levinson & Co.

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

Christian & Company Entertainment

Contact: Dick Christian - (703) 425-6663
www.gr8shows.com

Youthful Diversions

Contact: Gerry & Bette Moore - 1- (703) 670-4866
www.youthfuldiversions.com

Field Games Facilitators

Field Games

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

Contact: Chris Kernan - (202) 362-2088
or Jeff Simms - (301) 977-4381

Youthful Diversions

Field games supervision for children & adults
Contact: Gerry & Bette Moore - 1 - (703) 670-4866
www.youthfuldiversions.com

Talk of the Town

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

A nonprofit provider of on-site Emergency Medical Services since 1962. The First Aid Unit has provided coverage for events ranging from 50 - 1,000,000 people. We will provide a fully trained crew of 2 - 6 EMS personnel for your event. No fee for service, tax deductible donations are welcome. Please contact us to request services at least six weeks prior to your event.

Contact: Steve Lichtman - (301) 929-004
PO Box 222
Kensington, MD 20895
Fax: (301) 929-8008
Email: FAU@KVFD.org
www.KVFD.org/FAU

Scott's First Aid Company

Advanced First Aid services for your event
A full service company; no extras needed
Contact: Robert or Robin Scott - (301) 842-2522
www.scottsfirstaid.com
Email: scottsfirstaid@myactv.net

Fortune Tellers

About Faces

Contact: Mike Hasson (800) 92-FUNNY
www.aboutfacesentertainers.com

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

Popcorn (for up to 300 servings) **\$230.00**
We provide an attendant - maximum of 6 hour serving. Additional units \$.30 each

Cotton Candy **\$340.00**
(for up to 600 servings)
We provide an attendant - maximum of 6 hour serving, Additional units \$.30 each

Snow Cones (for up to 600 servings) **\$385.00**
We provide an attendant - maximum of 6 hour serving. Additional units \$.50 each

Nachos (for up to 300 servings) **\$540.00**
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) **\$330.00**
Baked hot pretzels served with mustard.
We provide an attendant - maximum of 5 hour serving. Additional units \$.65 each

Funny Photos

Youthful Diversions

Contact: Gerry & Bette Moore - 1 - (703) 670-4866
www.youthfuldiversions.com

Game Booths

Virginia Fun Services

Contact: Ed Boak - (800) 447-7386
www.funservices-va.com

Talk of the Town

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

Youthful Diversions

Contact: Gerry & Bette Moore - 1 - (703) 670-4866
www.youthfuldiversions.com

Entertainment Connection

Contact: Scott Magerer - (703) 796-0085
www.eciparty.com
Email: scott@eciparty.com

Golf

Real-Tee Golf Simulator

Long drive contest - trophies and ribbons awarded
Contact: Tom Fitzgerald - (443) 336-9369
Email: TomFitz333@yahoo.com

Hayrides* (subject to MD State Amusement Tax)

Smokey Glen Farm

Tractor-drawn wagon. Holds 20-30 people each ride.
No minimum **\$195.00/hour**

Harmon's Hayrides & Carriages

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

Mountain Fever Productions

Enjoy banjo music during your hayride
Contact: Frank Cassel - (301) 933-9190
Email: BanjoManFC@aol.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: TomFitz333@yahoo.com

Ice Cream* (See page 26)

Juggler

Cornerstone Productions

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

Hal Diamond & Company

Contact: Dick Daemer - (301) 942-7067

Christian & Company Entertainment

Contact: Dick Christian - (703) 425-6663
www.gr8shows.com

Magician

Hal Diamond & Company

Contact: Dick Daemer - (301) 942-7067

Cornerstone Productions

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

Christian & Company Entertainment

Contact: Christian the Magician - (703) 425-6663
www.gr8shows.com

Massage

Break for Massage

Contact: Selena Reames - (301) 503-0497
www.breakformassage.com

Moonbounce* (subject to MD State Amusement Tax)

Smokey Glen Farm

4 consecutive hours w/attendant **\$460.00**
\$37.50 each additional hour

Name Tags*

Smokey Glen Farm

Stick-on Name Tags **\$7.15/100**

Obstacle Course*

Smokey Glen Farm

We will provide haybales, tires, and balance beams for you to set up your obstacle course.

Haybales	\$15.30 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 400 in the Meadow, Knoll or 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 \$485.00 for the Pavilion and \$325.00 for the Grove, Meadow, Knoll or Barn.

Photography

Youthful Diversions

Contact: Gerry & Bette Moore - 1 - (703) 670-4866
www.youthfuldiversions.com

Event Digital Photography

Contact: Kristin Wienold - (301) 229-3305
www.eventdigital.com
Email: info@eventdigital.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 **\$12.75/each**

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

Smokey Glen Farm

Set up and ready to use **\$32.50/each**

Ponies

Ponies Plus

Contact: Tracey Whysong - (571) 283-2408
www.poniesplus.org

Leesburg Animal Park/Zoo to You

Contact: Amy Rodriguez - (703) 433-0002
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, such as a tape player, CD player, etc. (not supplied by Smokey Glen Farm). All equipment will be put away after your use to avoid additional charges for damages to the system.

Pumpkin Decorating

Youthful Diversions

Contact: Gerry & Bette Moore - 1 (703) 670-4866
www.youthfuldiversions.com

Radio Controlled Nascar Style Racing

Talk of the Town

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

Ribbons*

Smokey Glen Farm

Chairman/Committee **\$.70/each**
Award ribbons - 1st, 2nd, 3rd, Honorable Mention

Scarecrow Building

Youthful Diversions

Contact: Gerry & Bette Moore - 1 (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**

Square Dance / Line Dance Callers

All excel with beginners

Mac McCall - (703) 273-1686

Email: macmccall@juno.com

Kenny Farris - (301) 490-6279

Hill Herwood Music & Productions

(301) 384-0600

Jim Wass - (301) 699-1477

Team Building Activities & Games

Upward Enterprises

- Portable 24' Rock Climbing Wall (w/ 4 climbing lanes)
- Single or Double Zip-Line
(available in the main Pavilion Area only)
- On-Site Adventure/Challenge Activities
(for fun and team building)
Contact: Clive Felgate - (240) 529-1620
or (703) 203-5341
www.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

Outrageous Olympics*

An extremely fun Olympic theme game package for the entire group. Very popular w/ picnic groups.

Contact: Smokey Glen Farm

Talk of the Town

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

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 - 1 - (703) 670-4866
www.youthfuldiversions.com

Television*

Smokey Glen Farm

For viewing sporting events, training films, etc.

32" screen television	\$200.00/day
VCR	\$ 25.00/day
DVD Player	\$ 25.00/day

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
------------------	---------------------

Tickets*

Smokey Glen Farm

Single tickets (2000 roll) **\$ 7.15/roll**
Double tickets (2000 roll) **\$10.20/roll**
Plus Postage and handling if mailed

Video Buttons

Picture This

Pictures of your guest superimposed on a
personalized button or keychain
Contact: Ross Kruglak - (202) 498-6866

Walkie Talkie Rentals

Contact: Heather Sasscer - (301) 468-6500 x344

Washington Talent Agency

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

Listing of Suggested Games & Contest

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

Directions to Smokey Glen Farm

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 Riffleford Road. Proceed ½ 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 Riffleford Road. Make right on Riffleford Road. Proceed 1/2 mile to Smokey Glen Farm on right. Follow signs to your picnic area.

From Frederick, Maryland

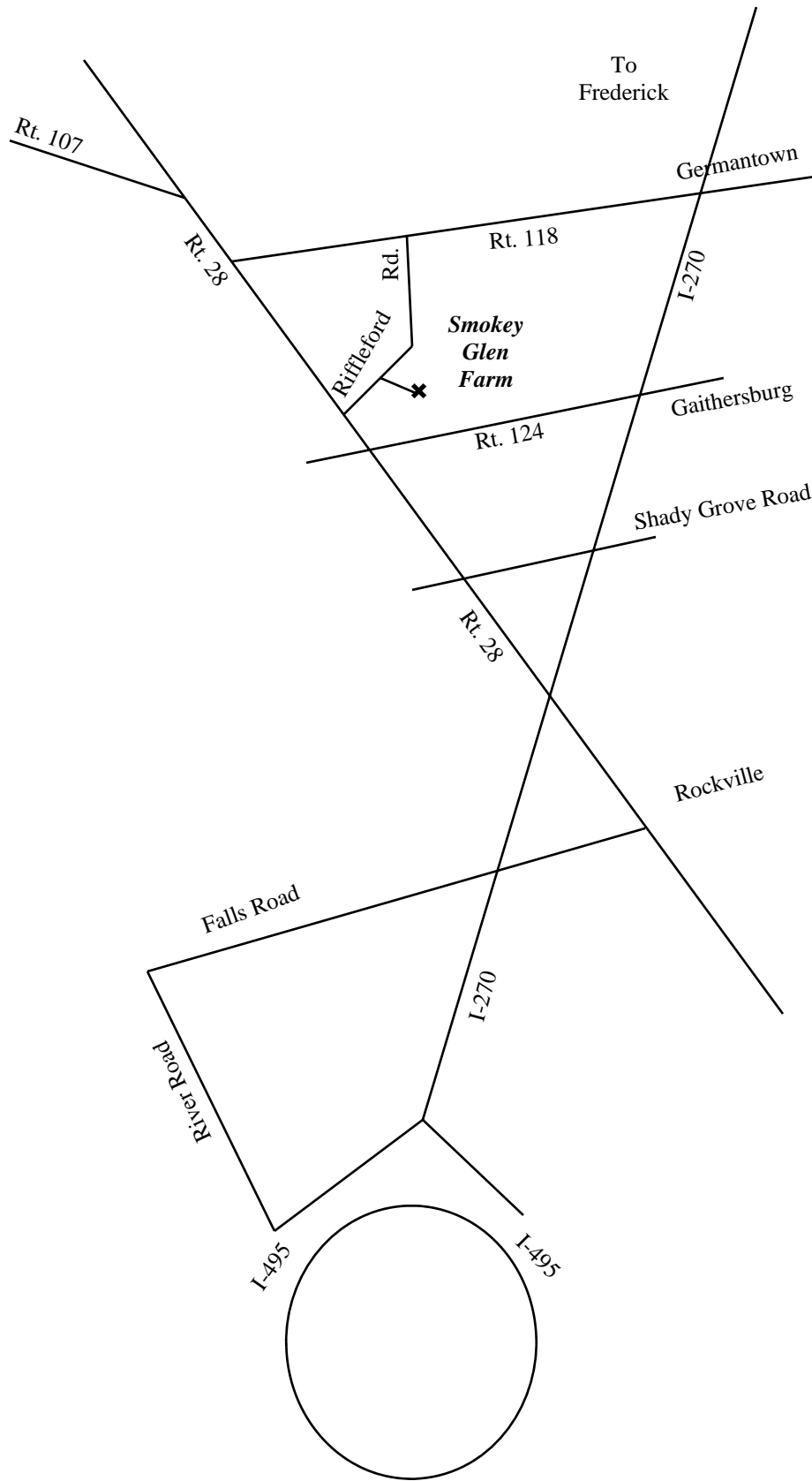
Take I-270 South, Follow signs to exit 15-Route 118 South. Go right on Route 118 for 3 miles. Turn left onto Riffleford Road. Proceed 2.3 miles to Smokey Glen Farm on left. Follow signs to your picnic area.

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 Riffleford Rd. Proceed ½ mile to Smokey Glen Farm on right. Follow signs to your picnic area.

Directions and map may be reproduced without permission.

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



Calendar