

The Washington Area's Favorite Corporate Playground

The Company Picnic Place ...

For over 70 years, Smokey Glen Farm has set the standard of excellence for corporate events in the Washington Area. We're proud to offer you the very best in service, facilities, food and fun for your group's special event. The Smokey Glen Farm experience lets you mix a little business (or none), a lot of play, refreshing country vistas, and our famous barbeque specialties, all in complete privacy for your group.

...and More.

We have built a solid reputation for being the place to go for company picnics. We also offer facilities and event packages for :

- Business Meetings / Seminars
- Corporate Team Building Events
- Banquets / Barn Dances
- Holiday Parties
- Awards Celebrations
- Reunions / Weddings / Bar Mitzvahs
- Full Service Off-site Event Catering
- Carry-out / Delivery Service
- Special School Packages

Let Us Do the Work.

Simply reserve the date, walk through a short planning session with one of our highly experienced event managers, and provide us with an accurate count. We'll take it from there. Your event manager and our staff of over 200 will do the rest - plan, order, cook and service your event. You'll deal with just one event manager and you'll get one bill.

With the exception of our many loyal clients, our greatest pride and asset is our staff. From the owners and managers to the young person serving cotton candy, you will find our staff to be genuinely friendly, attentive, courteous and responsive to your needs.

Privacy - Even for Groups of 5,000 or More

Each of our five event sites are designed so that you won't share space with any other group. Your group will have a completely private area with it's own:

- Covered Pavilions (main Pavilion enclosed and heated in cooler months)
- Covered & Open Seating
- Meadows & Shade Trees
- Ample Space for Field Games
- Public Address System
- Softball Fields
- Volleyball Courts
- Mini Golf Course
- Playground
- Basketball Courts
- Horseshoe Pits

Barbeque Heaven !

Our unique and mouth watering barbeque specialties are absolutely second to none. Your menu is prepared at your individual site in full view just for your group. Just to whet your appetite, consider these examples:

- Our Famous Barbequed Chicken - slowly prepared over hickory charcoal from our original menu using our founder's authentic recipe.
- Savory Barbequed Spare Ribs - Our unconventional slow grilling process makes them tender, juicy and downright GOOD.
- Texas Beef Brisket - with a delicious spice rub and mop sauce that is slow cooked in our charcoal fired ovens.
- Whole Roast Pig - meticulously prepared and served in the Southern tradition with a unique sauce that will truly arouse your senses.
- Lobster Bake - steamed in traditional New England style ground pits using hot bricks & seaweed. This authentic method gives the lobster a delicate smokey flavor that cannot be duplicated.
- Charcoal Baked Breads & Fruit Pies - served warm and fresh from our own charcoal fired ovens.

Spring, Summer or Fall... Make Smokey Glen Farm Your Corporate Tradition.

We're proud of our 70 years of experience, during which we've brought the art of country celebration to thousands of Washington area clients. Whether you're having a meeting with your staff or a picnic for employees or clients, treat them to a day or evening in the country that will become one of their fondest corporate memories.

Site inspections are always available by appointment.

Please call us for more information at:

(301) 948-1518

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

Lobster Bake Picnic Event Package

(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 Event Package 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

- Fiesta Pasta Salad

- Chilled Fruit Salad

- Traditional Cole Slaw

Want More? Add An Additional Side Item Listed Above

for Just \$1.00 per Item per Person

Numerous Premium Sides, Starters, Desserts and Other Specialties are Also Available

And for Dessert...

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

There's More!... Your Event 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!

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

**150 + people @ \$79.65 per person
+ wholesale cost per lobster**

**100-149 people @ \$96.50 per person
+ wholesale cost per lobster**

**50-99 people @ \$113.40 per person
+ wholesale cost per lobster**

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

1/4 Barbequed Chicken @ \$3.65 each

1/2 lb. Spareribs @ \$7.00 each

12 oz. New York Strip Steak @ \$18.25 each

1/3 lb. Serving of Pit Beef @ \$3.15 each

1/2 lb. Serving of Texas Beef Brisket @ \$10.30 each

2024 Additional Food Items & Menu Options

These are just a few examples—Many other items are available.

Corn on the Cob - steamed in the husks over hickory charcoal, shucked and served in melted butter.

White Corn (per ear) **\$ 3.15**

Our Famous Charcoal-Baked Breads

served warm and fresh out of the oven. Included with Premium Event Packages.

Before, Along With, or After The Main Course

Cauldron-Cooked Specialties

Prepared over an open fire in large iron cauldrons.

Smokey Glen Fish Bisque - served w/ crackers (order in 100 serving increments) (per serving) **\$ 6.75**

Beef Barbeque - served w/ sliced rolls (order in 125 serving increments) (per serving) **\$ 5.00**

Chili - served w/ crackers, sour cream, shredded cheese & diced onions. (order in 125 serving increments) (per serving) **\$ 3.70**

Vegetarian Chili-served w/ crackers, sour cream, shredded cheese and diced onions (order in 125 serving increments) (per serving) **\$ 3.70**

Charcoal-Grilled Hot Dogs & Sausages

5 hour serving – priced per person

Regular Hot Dogs (pp) **\$ 4.50**

Kosher-Style Hot Dogs (pp) **\$ 5.65**

Sauerkraut (pp) **\$.90**

Veggie Burgers, Spicy Black Bean Burgers & Veggie Dogs (pp)

*This option must be ordered in conjunction with regular or Kosher-style hot dogs for your entire group

\$.70

Bratwurst (per serving) **\$ 4.70**

Italian Sausage (per serving) **\$ 4.25**

Raw Bar - ice-cold fresh oysters & clams. (per serving) **Market**

Desserts!

Our Really Famous Charcoal-Baked Apple, Cherry, Blueberry and Peach Pies a'la mode are included with Premium Picnic Event Packages.

Uncle Ralph's Bakery Gourmet Brownies & Blondies

Add-On Option (per person) **\$2.90**

Uncle Ralph's Bakery Gourmet Lemon Bars

Add-On Option (per person) **\$2.80**

Cheesecake w/ Toppings Bar

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

Add-On Option (per person) **\$4.30**

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) **\$2.95**

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) **\$5.85**

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) **\$6.55**

2024 Additional Services and Supplies

Animal Shows & Petting Zoos

Arts & Crafts (many options available)

Babysitting & Small Children's Games

Ball Crawl - (4 hours w/attendant) **\$ 600.00**

Balloons

Bands

Bingo (2 hr.minimum) (per hour) **\$ 87.50**

Bullhorn (per day) **\$ 37.50**

Canopies (10' x 15') (per day) **\$ 250.00**

Caricature Artists

Clowns

Cornhole Boards **\$ 40.00**

Decorations / Themes / Props

Disc Jockeys

Dunk Tank (4 hours w/attendant) **\$ 595.00**

Egg Toss (1 dz. Eggs) **\$ 6.50**

Face Painting

Field Games Staffing & Facilitating

First Aid

Funny Photos

Game Booths

Hayrides

Tractor Drawn (per hour) **\$ 210.00**

(horse drawn also available)

Homerun Mania

Juggler

Magician

Moonbounce (4 hrs. w/ attendant) **\$ 595.00**

Name Tags (per 100) **\$ 20.60**

Obstacle Course

Parking Attendants

Photographer

Ping Pong Table **\$ 50.00**

Ponies

Ribbons (each) **\$ 1.05**

Soccer Equipment (cones, ball & goals) **\$ 95.00**

Square Dance & Line Dance Callers

Team Building & Adventure Activities

Tents

Tickets

2000 single tickets (roll) **\$ 15.15**

2000 double tickets (roll) **\$ 25.00**

**Many other services are available upon request.
Please call or see our complete brochure for more details.**

DIRECTIONS TO SMOKEY GLEN FARM

FROM THE CAPITAL BELTWAY (I-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 ½ 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.

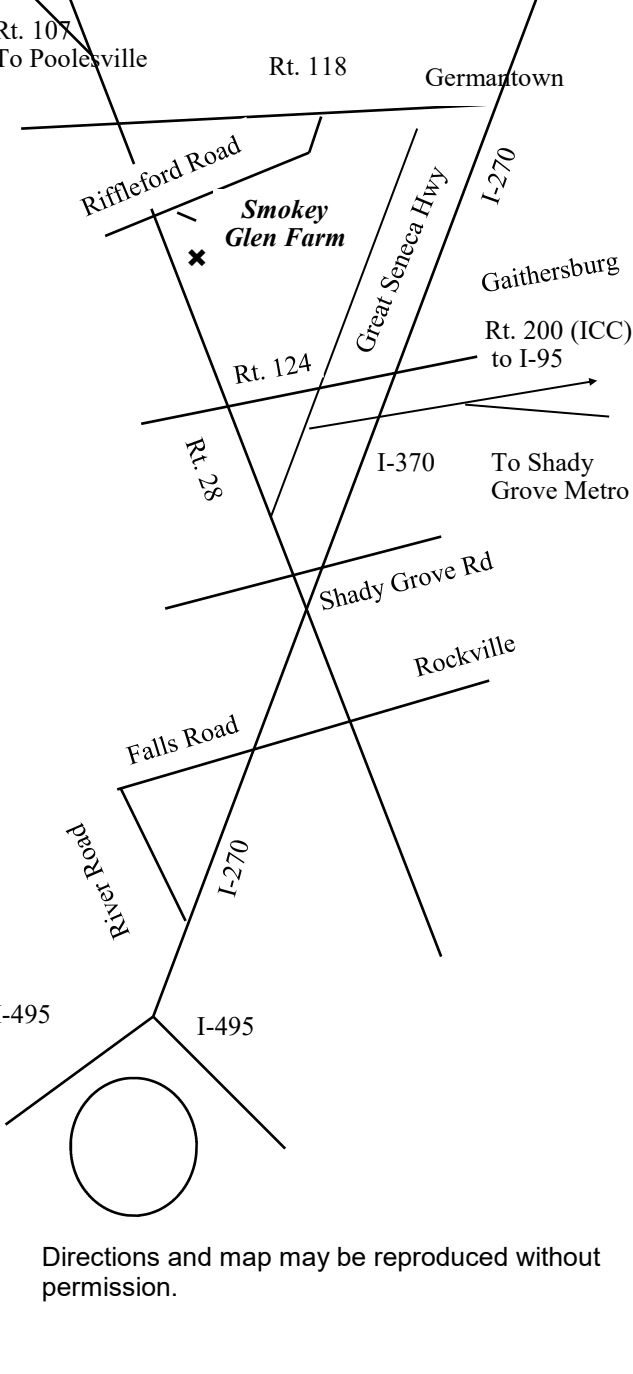
Please note: There are TWO entrances in to Smokey Glen Farm.

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.