

# 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

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

## Lobster Bake Banquet Event Package

Our Lobster Bake Banquet Event 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.) **Our Famous Seafood Bisque**  
**Steamed Spiced Shrimp** **Premium Salad Bar**  
**Charcoal-Baked White Bread**

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

**Traditional Items Steamed in the Lobster Bake Pit Include:**  
**Corn on the Cob, Smoked 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 \$1.10 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 à la mode w/ French Vanilla Ice Cream**

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

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

**150 + people @ \$84.15 per person**  
**+ wholesale cost per lobster**

**100-149 people @ \$103.15 per person**  
**+ wholesale cost per lobster**

**50-99 people @ \$122.30 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 @ \$18.40 each** **1/3 lb. Serving of Pit Beef @ \$4.10 each**  
**1/2 lb. Serving of Texas Beef Brisket @ \$10.30 each**

## 2026 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) **\$ 3.60**

**Our Famous Charcoal-Baked Breads** - served warm and fresh out of the oven. (Choice of bread deletes rolls from basic menu)  
**White Bread** (per person) **\$ .50**  
**Raisin Bread** (per person) **\$ .50**  
**Wheat Bread** (per person) **\$ .50**

## 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) **\$ 6.10**

**Chili** - served w/ crackers, sour cream, shredded cheese & diced onions. (order in 125 serving increments) (per serving) **\$ 4.10**

**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) **\$ 4.65**  
**Kosher-Style Hot Dogs** (pp) **\$ 6.70**  
**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) **\$ 5.30**  
**Italian Sausage** (per serving) **\$ 4.55**

**Spiced Shrimp** - (Hot or Cold) served w/cocktail sauce (1/3 lb. servings)  
**Medium** (per serving) **\$ 8.25**  
**Jumbo** (per serving) **\$13.90**

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

## Desserts!

**Our Really Famous Charcoal-Baked Apple, Cherry, Blueberry and Peach Pies are included with Banquet 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) **\$4.85**

**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) **\$3.30**

**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) **\$8.40**

**Sweet Street Bakery Gourmet Key Lime Pie**  
Made with real Florida Key Limes - this is a stellar Key Lime Pie!  
**Add-On Option** (per person) **\$7.95**

## Banquet Events Bar Service

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

**Beer, Wine & Liquor Upgrades and Special Orders are Available. Please speak with your Event Manager.**

**In-Stock Beer & Wine Upgrades are listed below.**

## Open Bar (maximum of 5 hours - all inclusive)

**Beer and Wine only** (groups of 120+ drinking-aged adults) **\$12.00** per person

**Beer and Wine only** (groups of 50 -119 drinking-aged adults) **\$15.00** per person

**Open Liquor, Beer and Wine** (groups of 120+ drinking-aged adults) **\$19.50** per person

**Open Liquor, Beer and Wine** (groups of 50 -119 drinking-aged adults) **\$21.50** per person

## Beer & Wine Upgrades

In order to serve you better, we are now offering the following premium beers and wines as "in stock" choices.

Keg Beer	Wine
<b>Sam Adams Boston Lager</b> (per adult) <b>\$2.25</b>	<b>Fetzer Valley Oaks Chardonnay</b> (750 ml. Bottles)(per bottle) <b>\$20.15</b>
<b>Michelob Ultra</b> (per adult) <b>\$1.75</b>	<b>Yellow Tail Pinot Grigio</b> (750 ml. Bottles) (per bottle) <b>\$20.25</b>
<b>Bottled Beer</b>	<b>Brancott Sauvignon Blanc</b> (750 ml. Bottles) (per bottle) <b>\$35.35</b>
<b>Heineken</b> (12 oz. bottles) (per bottle) <b>\$3.25</b>	<b>Julia James Pinot Noir</b> (750 ml. Bottles) (per bottle) <b>\$31.05</b>
<b>Corona w/ lime</b> (12 oz. bottles) (per bottle) <b>\$3.30</b>	<b>Fetzer Valley Oaks Merlot</b> (750 ml. Bottles)(per bottle) <b>\$20.15</b>
<b>Snake Dog IPA</b> by Flying Dog Brewery (12 oz. bottles) (per bottle) <b>\$4.00</b>	
<b>Stella Artois</b> (11.2 oz. bottles) (per bottle) <b>\$3.70</b>	

**Other product choices are available, please ask your Event Manager.**

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

## 2026 Additional Services and Supplies

<b>Animal Shows &amp; Petting Zoos</b>	<b>Hayrides</b> (tractor driven) (per hour) (horse drawn also available) <b>\$ 210.00</b>
<b>Arts &amp; Crafts</b> (many options available)	<b>Homerun Mania</b>
<b>Babysitting &amp; Small Children's Games</b>	<b>Juggler</b>
<b>Ball Bowl</b> - (4 hours w/attendant) <b>\$ 650.00</b>	<b>Magician</b>
<b>Balloons</b>	<b>Moonbounce</b> (4 hrs. w/ attendant) <b>\$ 650.00</b>
<b>Bands</b>	<b>Name Tags</b> (per 100) <b>\$ 22.00</b>
<b>Bingo</b> (2 hr. minimum) (per hour) <b>\$ 185.00</b>	<b>Obstacle Course</b>
<b>Bullhorn</b> (per day) <b>\$ 37.50</b>	<b>Parking Attendants</b>
<b>Canopies</b> (10' x 15') (per day) <b>\$ 250.00</b>	<b>Photographer</b>
<b>Caricature Artists</b>	<b>Ping Pong Table</b>
<b>Clowns</b>	<b>Ponies</b>
<b>Cornhole Boards</b> <b>\$ 40.00</b>	<b>Ribbons</b> (each) <b>\$ 1.05</b>
<b>Decorations / Themes / Props</b>	<b>Soccer Equipment</b> (cones, ball & goals) <b>\$ 95.00</b>
<b>Disc Jockeys</b>	<b>Square Dance &amp; Line Dance</b>
<b>Dunk Tank</b> (4 hours w/attendant) <b>\$ 650.00</b>	<b>Callers</b>
<b>Egg Toss</b> (1 dz. Eggs) <b>\$ 9.60</b>	<b>Team Building &amp; Adventure Activities</b>
<b>Face Painting</b>	<b>Tents</b>
<b>Field Games Staffing &amp; Facilitating</b>	<b>Tickets</b>
<b>First Aid</b>	<b>2000 single tickets</b> (roll) <b>\$ 16.00</b>
<b>Game Booths</b>	<b>2000 double tickets</b> (roll) <b>\$ 25.00</b>

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

## DIRECTIONS TO SMOKEY GLEN FARM

### FROM THE 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 1/2 mile to Smokey Glen Farm on right. Follow signs to your picnic area.

### FROM RT 200 - INTER COUNTY CONNECTOR (ICC)

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

### FROM SHADY GROVE METRO STATION

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

### FROM FREDERICK, MARYLAND

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

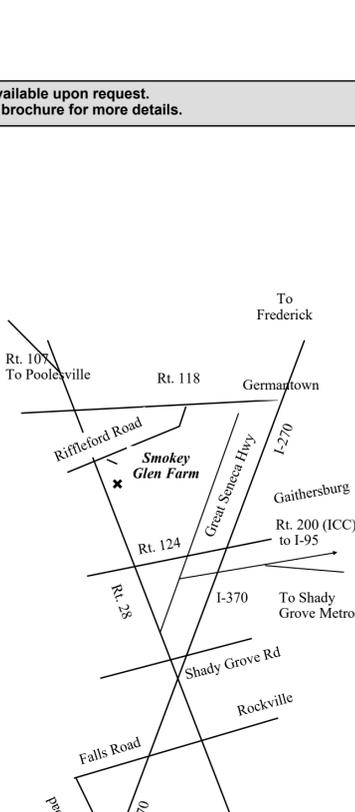
**Please note: There are TWO entrances to Smokey Glen Farm.**

**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.