

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 & Coffee Included

Premium Banquet Event Packages

Combination Chicken & New York Strip Steak Event Package

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

Combination Chicken & Roast Pig Event Package

Whole pigs, basted w/ cointreau sauce, are roasted in our charcoal ovens for 8+ hours. The meat is handpicked in the southern tradition.
Chicken - 1/3 per person
Pig - 1 1/3 lb. per person

Combination Chicken & Prime Rib Event Package

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

Combination Chicken & Grilled Fish Steak Event Package

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

Basic Menu Included with Event Packages Listed Above...

Old Fashioned Baked Beans
Scalloped Potatoes

Green Beans
Charcoal-Baked White Bread

Premium Salad Bar

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

Condiments Include 3 Barbeque Sauces, Cranberry Sauce & Applesauce

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

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 | - Fiesta Pasta Salad |
| - Pasta & Vegetable Salad | - Black Bean & Corn Salad |
| - Traditional 3-Bean Salad | - Pasta & Spinach Salad |
| | - Asian Noodle Salad |

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

Package Pricing

150+ People	\$ 93.30 per person
100-149 People	\$102.40 per person
50-99 People	\$132.90 per person

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, 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 Sundae w/ Toppings Bar
Includes chocolate syrup, butterscotch syrup, whipped cream, marshmallow cream, wet nuts, sprinkles and cherries.
Add-On Option **\$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 & 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	
Sam Adams Boston Lager (per adult) \$2.25	Fetzer Valley Oaks Chardonnay (750 ml. Bottles)(per bottle) \$20.15	
Michelob Ultra (per adult) \$1.75	Yellow Tail Pinot Grigio (750 ml. Bottles) (per bottle) \$20.25	
Bottled Beer	Brancott Sauvignon Blanc (750 ml. Bottles) (per bottle) \$35.35	
Heineken (12 oz. bottles) (per bottle) \$3.25	Julia James Pinot Noir (750 ml. Bottles) (per bottle) \$31.05	
Corona w/ lime (12 oz. bottles) (per bottle) \$3.30	Fetzer Valley Oaks Merlot (750 ml. Bottles)(per bottle) \$20.15	
Snake Dog IPA by Flying Dog Brewery (12 oz. bottles) (per bottle) \$4.00		
Stella Artois (11.2 oz. bottles) (per bottle) \$3.70		

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

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

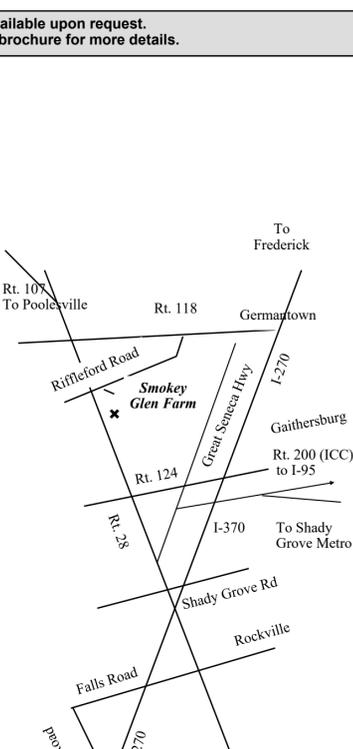
Please note: There are TWO entrances in to Smokey Glen Farm.

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.