



Friendly Farm Restaurant
EST. 1959

PRIVATE EVENT INFORMATION

Seated Events: 50 - 200 guests
Weekend Time Slots – **Pick from one of these two slots:**
1st Seating: 11:00 am-3:00 pm
2nd Seating: 5:00 pm-9:00 pm
Time Slots Will Vary During the Week

CONFIRMING YOUR EVENT

In order to confirm your event we require a \$250 deposit that will be applied on the day of service to your invoice. We will also require a signed contract with the understanding of your event details.

ROOM CHARGE

Room is free of charge if you have 50 or more guests. For groups smaller than 50 guests our banquet room is available for an additional \$250 to use the room. For groups smaller than 30 guests our banquet room is available for an additional \$500.

EVENT GUARANTEES

We will need to receive your final guest count one week prior to your event. Should this number not be made available within our one week deadline, the original head count will be used. The actual attendance or the final confirmed head count will be charged, whichever is greater.

FINAL PAYMENT

Upon completion of your event a final invoice will be provided to you with all amenities included. We do not allow separate checks. There is a 6% sales tax on all food/non-alcoholic beverages, 9% on alcoholic beverages, and minimum of 20% gratuity – which will be included on the bill. Payment can be in the form of cash, credit card or check and must be paid upon completion of the event.

OUTSIDE FOOD

Only outside food permitted for your event is a cake or other bakery items from a licensed bakery.

ALCOHOL PACKAGES - IMPORTANT

Applies to all guests 21 or older for a **THREE HOUR** time frame. Bar service cuts off 30 minutes prior to the end of your event. No exceptions!

Friendly Farm has the right at any time to ask for a valid photo ID for any individual drinking alcoholic beverages. We have a zero-tolerance policy for underage drinking and have the right to refuse service at any time during your event to anyone underage or intoxicated.

DECORATIONS

All decorating must be approved by our event staff. Absolutely no confetti/glitter, chair covers, animals or hanging of any materials on our walls. All candles MUST be battery operated. Due to safety concerns real candles are NOT permitted on the premise. You will be granted access to the hall one hour prior to your event for any set up needs. All tables will be covered in a high quality white paper table cloth. If you're interested in renting linens please let us know at the time of booking your event so we can price them out from a rental company.

Customized menu options are available. We will do our best to accommodate your requests. Prices will vary.

Absolutely no left over food or beverage will be taken off premise at the conclusion of your event.



COUNTRY



BRUNCH MENU

****All Served Buffet Style****

ENTREES

-Select Three Of The Following-

- Classic French Toast – Topped with Fruit or Bananas Foster
 - Pancakes – Plain, Blueberry or Chocolate Chip
 - Smoked Salmon served with Bagels & Cream Cheese (\$5 extra PP)
 - Chicken and Waffles served with Maple Syrup
 - Biscuits with Sausage Gravy or Cream Chipped Beef
 - Bacon/Ham/Sausage or Plant Based Sausage (Choose Two)
 - Scrambled Eggs with Cheese
 - Breakfast Quiche (Bacon, Sausage and Cheddar Cheese)
 - Crab and Red Pepper Quiche (\$3 extra PP)
 - Shakshuka
- (North African Middle Eastern dish of poached eggs in a spiced tomato sauce)*

SIDE DISHES

-Select Two Of The Following-

- Fresh Fruit, Home-Style Potatoes, Tossed Salad, Caesar Salad or Caprese Salad

BREAD

-Select One Of The Following-

- Sugar Biscuits & Baked Biscuits with Honey Butter and Jelly, Donuts/Danish or Bagel/Bread Station

\$29.95 PER PERSON

Includes Soft Drinks, Iced Tea, Coffee and Juice Selection

MENU ENHANCERS PER PERSON CHARGE

Alcohol packages will apply to all guests 21 and older. No exceptions!

- Unlimited Mimosas, Bloody Mary's, Peach Bellini's, or Sangria \$12 per person (Pick 2)
- Unlimited Orange and Grapefruit Crushes \$15 per person
- Hors d'oeuvres – Available for additional cost per person

Sales Tax of 6% for food/non-alcoholic beverages, 9% for alcoholic beverages and a gratuity of 20% will be added to these prices.



FRIENDLY FARM CLASSIC



All Served Buffet Style

ENTREES

Option 1: Choose Two – Roast Beef, Fried Chicken, Grilled Ham - **\$26.95**

Option 2: Fried Shrimp plus one entrée from Option 1 - **\$31.95**

Option 3: One Broiled Jumbo Lump Crabcake plus one entrée from Option 1

Market Price – **PLEASE GIVE US A CALL FOR CURRENT PRICING**

INCLUDED SIDE DISHES

Cottage Cheese, Apple Butter, Cole Slaw, Biscuits/Rolls, Fruit
Potatoes, Green Beans, Sweet Corn

A Fresh Tossed Salad or Caesar Salad can be served in place of Apple Butter, Cottage Cheese, and Cole Slaw

DESSERT

Hand Dipped Vanilla Ice Cream Served with Chocolate Fudge Sauce
and Chopped Nuts

Includes Soft Drinks, Iced Tea and Coffee

MENU ENHANCERS PER PERSON CHARGE

Alcohol packages will apply to all guests 21 and older. No exceptions!

Beer, House Wine and Seltzers – \$12.95 Per Person

Beer, House Wine, House Spirits and Seltzers – \$18.95 Per Person

Premium Liquors can be served for an additional \$5 Per Person

Hors d'oeuvres – Available for additional cost per person

Sales Tax of 6% for food/non-alcoholic beverages, 9% for alcoholic beverages and a gratuity of 20% will be added to these prices.



FARMHOUSE TOUCH



****All served Buffet Style****

SALAD

-Select One Of The Following-

Tossed Salad
Caesar Salad

Harvest Salad (Seasonal Fruit)
Greek Salad

ENTREES

-Select One From Each Grouping -

Group 1

4 oz. Crab Cakes
Baked Salmon
Broiled Orange Roughy
Fried Shrimp
Chicken Chesapeake

Group 2

Beef Tenderloin (\$5 extra PP)
Pork Tenderloin
Oven Roasted Turkey
Honey Baked Ham
Baby Back Ribs

Group 3

Fried Chicken
Southern Style Chicken
Chicken Parmesan
Eggplant Parmesan
Pasta Primavera

SIDE DISHES

-Select Three Of The Following -

Mashed Potatoes/Gravy
Roasted Red Potatoes
Hand Cut French Fries

Mashed Sweet Potatoes
Mac & Cheese
Fresh Green Beans with Garlic

Sweet Corn
Vegetable Medley
Maple Glazed Carrots

***** All Meals will include Sugar Biscuits and Dinner Rolls*****

DESSERTS

Choice of Fresh Baked Pies, Cakes, Brownies/Cookies or Ice cream Sundae Bar (Pick 2)

\$55.95 PER PERSON

Includes Soft Drinks, Iced Tea and Coffee

MENU ENHANCERS PER PERSON CHARGE

Alcohol packages will apply to all guests 21 and older. No exceptions!

Beer, House Wine and Seltzers – \$12.95 Per Person

Beer, House Wine, House Spirits and Seltzers – \$18.95 Per Person

Premium Liquors can be served for an additional \$5 Per Person

Hors d'oeuvres – Available for additional cost per person

Sales Tax of 6% for food/non-alcoholic beverages, 9% for alcoholic beverages and a gratuity of 20% will be added to these prices.



THE COUNTRY DUCK LITE FARE



****All served Buffet Style****

ASSORTED SANDWICHES

-Select Three Of The Following Options -

Cold

Roasted Turkey Breast, Ham and Roast Beef
Italian Salami, Capicola and Spicy Ham
Chicken Salad
Tuna Salad
Shrimp Salad (\$3 extra PP)

Hot

Pulled Pork
Pit Beef
Pit Turkey
Pit Ham

Vegetarian Wrap

**** Condiments included on the side: cheese, lettuce, tomato, raw onions, mayonnaise, mustard and oil/vinegar .****

Homemade BBQ sauce with be included with all BBQ style sandwiches.

A variety of rolls/breads will be served with all sandwiches.

Potato Chips Included

SIDES

-Select Three Of The Following -

Pasta Salad
Potato Salad
Macaroni Salad
Broccoli Salad

Baked Beans
Mac and Cheese
Hand Cut French Fries
Cole Slaw

Tossed Salad
Caesar Salad
Greek Salad
Fresh Fruit

DESSERT

Choice of Ice Cream with Chocolate Syrup/Nuts OR Assorted Cookie and Brownie Tray

\$24.95 PER PERSON

Includes Soft Drinks, Iced Tea and Coffee

MENU ENHANCERS PER PERSON CHARGE

Alcohol packages will apply to all guests 21 and older. No exceptions!

Beer, House Wine and Seltzers – \$12.95 Per Person

Beer, House Wine, House Spirits and Seltzers – \$18.95 Per Person

Premium Liquors can be served for an additional \$5 Per Person

Hors d'oeuvres – Available for additional cost per person

Sales Tax of 6% for food/non-alcoholic beverages, 9% for alcoholic beverages and a gratuity of 20% will be added to these prices.



VENDOR RECOMMENDATIONS



FLORIST

Blue Door Florals

www.bluedoorfloral.com

443-465-6217

bluedoorflorals@gmail.com

PHOTOGRAPHER

Frozen In Time Photography

www.frozenintime.photography

443-375-1186

angie.frozenintime@gmail.com

Shannon Marie Photography

<https://shannonmariephoto.com/>

****Send Message Through Website****

BAKERY

Bertuccos Bakery – Hampstead, MD

www.bertuccosbakery.com

410-374-2500

Grauls – Hereford, MD

<https://www.graulsmarket.com/locations/#hereford>

410-329-6221

B Bakery – White Hall, MD

<https://www.facebook.com/BBakerymd>

Bbakerymd@gmail.com

Becky's Bakes LLC – Lineboro, MD

<https://www.facebook.com/profile.php?id=100090390361331>

410-374-6479

