



Friendly Farm Restaurant
EST. 1959

WEDDING PACKAGES

SEATED EVENTS: 50 - 200 GUESTS

TIME SLOTS

4 hour time frame. All events must be done by 9:00 pm. If you have your ceremony with us an additional hour will be granted (total of 5 hours). You can access the hall as early as 9 am on the day of for any setup needs.

CEREMONY AND RECEPTION PACKAGES VENUE RATES

Reception: \$1,500
Ceremony & Reception: \$3,000
(Initial Cost – Does Not Include Meal)

All reception packages include chairs, tables, linens, chinaware and a day of event coordinator.
All wedding ceremonies being held on-site down by our pond will include chairs for all guests in front of our breathtaking gazebo and fountain. An extra hour of venue use will be included for on-site ceremonies.

CEREMONY REHEARSAL

If you're holding your wedding ceremony with us, we include a thirty-minute rehearsal prior to your wedding day, subject to availability. Our event staff will assist you with scheduling your ceremony rehearsal. Timing is not guaranteed.

EVENT PLANNER DAY-OF

Friendly Farm will provide a day-of event coordinator as part of our wedding packages. If you have your own wedding planner please make sure they are on board to coordinate with our staff.

DEPOSIT/CANCELLATION POLICY

We require a \$2,500 Deposit to reserve your date. You have up to 45 days from your event date to cancel and deposit of \$2,500 will be returned.

EVENT GUARANTEE/PAYMENT

Confirmation of guests and payment in full is due two weeks prior to the day of your event. 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.

ALCOHOL PACKAGES - IMPORTANT

Applies to all guests 21 or older for a FOUR HOUR time frame. No exceptions!

A complimentary champagne toast will be provided.

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, 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 as early as 9 am on the day of your wedding for any set up needs.

OUTSIDE FOOD

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

MENU OPTIONS

Want something you don't see on our menu? Our chef will be happy to customize a menu based on your requests and availability of these items. Prices will vary.

Please call us today to book your Wedding Event



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





SAY "I DO" BBQ STYLE



****Hors D'oeuvres and Meal served Buffet Style****

COCKTAIL HOUR - HORS D'OEUVRES

-Select Four Of The Following -

Vegetable Spring Rolls
Cheesesteak Egg Rolls
Chicken Satay Skewers
Buffalo Chicken Dip
Fried Mac and Cheese

Spanakopita
Fresh Fruit Display
Caprese Skewers
Cheese Display
Bruschetta

Vegetable Display
Spinach and Artichoke Dip
Hummus, Pita & Veggies

SALAD

-Select One Of The Following -

Tossed Salad
Caesar Salad

ENTREES

-Select Three Of The Following -

Pulled Pork
Pulled Chicken
Pit Beef
Pit Turkey

Pit Ham
Sausage with Peppers & Onions
BBQ Chicken
Baby Back Ribs (extra \$6 per person)

Homemade BBQ sauce with be included with all BBQ style sandwiches.
A variety of rolls/breads will be served.

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
Fresh Fruit

DESSERT

Assorted Cookie and Brownie Tray

****Wedding Cake, Cupcakes, Pies, Cookies and Brownies can be purchased for an additional cost****

\$39.95 PER PERSON (MINIMUM OF 50 GUESTS)

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 in additional to House Spirits for an additional \$5 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 BELOVED FARMHOUSE MENU



****Hors D'oeuvres and Meal Served Buffet Style****

COCKTAIL HOUR – HORS D'OEUVRES

-Select One Of The Following From Each Group -

Group 1

Crab Dip
Bacon Wrapped Scallops
Lamb Chop Lollipops

Group 2

BBQ Shrimp
Coconut Shrimp
Shrimp Cocktail
Shrimp & Grit Cups
Ahi Tuna Tacos
Charcuterie Board

Group 3

Vegetable Spring Rolls
Cheesesteak Egg Rolls
Chicken Satay Skewers
Buffalo Chicken Dip
Fried Mac and Cheese
Spanakopita
Fresh Fruit Display
Caprese Skewers

Group 4

Cheese Display
Bruschetta
Vegetable Display
Spinach and Artichoke Dip
Hummus, Pita & Veggies

SALAD

-Select One Of The Following (served at the table)

Tossed Salad
Greek Salad

Caesar Salad
Caprese Salad (seasonal)

Beet Salad
Harvest Salad (Seasonal Fruit)

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

Ice Cream Sundae Bar

****Wedding Cake, Cupcakes, Pies, Cookies and Brownies can be purchased for an additional cost****

\$79.95 PER PERSON (MINIMUM OF 50 GUESTS)

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

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