

# 2018-2019 WEDDING GUIDE



**HISTORY  
COLORADO  
— CENTER —**

# ... where love makes history

## MDC/Richmond American Homes Foundation Terrace Room

This breathtaking event room with wrap-around windows is the perfect space to host special occasions during the day or through the night. The room boasts a gorgeous cherry hardwood floor, tall ceilings, & exceptional mountain & city views. Sip cocktails while you watch the sunset & dance the night away in this one-of-a-kind space sure to make your event even more remarkable.

## Anschutz Hamilton Hall

The gem of the History Colorado Center, Anschutz Hamilton Hall is an astonishing space for truly special events. Dine under the stars with a full view of the night sky beneath the glass roof & dance on the incredibly beautiful tile floor embedded with a unique terrazzo map of Colorado. Included in the rental is the use of our high-tech Christie® Microtile® audio-visual system, including surround sound for multimedia presentations.

## Auditorium/Colorado Room

The best equipped space for presentations, this 4,100 square-foot room has three built-in screens & projectors & surround sound with two wireless & two line microphones built into the speaker system.

## The Lanny & Sharon Martin Foundation Room

A unique space for meetings, luncheons, or smaller private functions, this room boasts floor-to-ceiling windows with views of the mountains & city skyline. This room also works for an intimate ceremony for up to 120 guests.

## Lobby

A versatile space, the lobby is perfect for cocktail-style receptions, silent auctions, or as an add-on to any rental. It can also be used with the adjacent Café Rendezvous as the perfect complementary space for larger functions. This space is only available during the evening.

## Rendezvous Café

This gorgeous, open-kitchen restaurant is available for private events for up to 100 guests. This space has its own private entrance, with an outdoor patio, perfect for a cocktail reception for up to 100 guests or a dinner with a dance floor for 55 guests.



# HISTORY COLORADO CENTER EVENING RATES

AFTER 5:00 PM

**INCLUDED WITH ALL RENTAL SPACES:**

- 6 HOUR EVENT RENTAL (DOES NOT INCLUDE SET-UP & TEAR DOWN)
- TWO HOURS OF SET UP & ONE HOUR OF TEAR DOWN (BASED ON AVAILABILITY)
- TABLES & CHAIRS
- MUSEUM ADMISSION COMPLIMENTARY FOR GUESTS (SPECIAL TICKETED EXHIBITS NOT INCLUDED)
- SECURITY GUARD FOR UP TO 200 GUESTS
- BASIC A/V, INCLUDING MICROPHONE, SCREEN & PROJECTOR IN MOST SPACES
- DEDICATED EVENT MANAGER

VENUE SPACE	Capacity	Sq. Ft.	Weekday	Saturday	Sunday
<b>Café Rendezvous</b>	Banquet 65 Cocktail 100	NA	\$800	\$1050	\$650
<b>Lobby (add on only)</b>	Banquet 80 Cocktail 250	4200	\$500	\$500	\$500
<b>Martin Foundation Room</b>	Banquet 120 Cocktail 134	1754	\$1050	\$1250	\$850
<b>Colorado Room</b>	Banquet 250 Cocktail 400	3793	\$2200	\$2700	\$1800
<b>MDC/Richmond Terrace Room</b>	Banquet 220 Cocktail 400	4794	\$2800	\$3200	\$2200
<b>Atrium - Anschutz Hamilton Hall</b>	Banquet 400 Cocktail 550	5777	\$3200	\$3800	\$2600
<b>Museum Buy Out</b>	Banquet 1200 Cocktail 2000	NA	\$8500	\$10,500	\$6500

\*CEREMONY SPACES AVAILABLE FOR \$1000. CALL FOR MORE DETAILS.

\*HOLIDAY RATES APPLY FOR THE MONTH OF DECEMBER. CALL FOR MORE DETAILS.

\*ADDITIONAL FEE FOR SECURITY FOR PARTIES OF MORE THAN 200 GUESTS.

\*AV NOT INCLUDED IN LOBBY & CAFÉ VENUE RENTALS.

# WEDDING PACKAGE INCLUSIONS

## All Weddings Include:

6 HOUR VENUE RENTAL

TABLES & CHAIRS

BASIC LINEN

ONSITE EVENT MANAGER

TWO SIGNATURE DRINKS

MENU DESIGN & TASTING

ONE HOUR REHEARSAL

CAKE CUTTING

VIENNESE TABLE

CHAMPAGNE TOAST



*FROM SMALL & INTIMATE TO LARGE & LAVISH, THE HISTORY COLORADO CENTER OFFERS THE PERFECT SETTING FOR WEDDINGS & RECEPTIONS. WITH ITS UNIQUE SPACES, PROFESSIONAL, FRIENDLY SERVICE & DELICIOUS CATERING OPTIONS, THE HISTORY COLORADO CENTER HAS EVERYTHING YOU NEED TO MAKE YOUR EVENT SPECIAL & THE PLANNING STRESS-FREE!*

**DINNER BUFFET PACKAGE: \$65 per guest**

- EVENT RENTALS (INCLUDES BASIC LINEN)
- 2 SIGNATURE DRINKS
- CHOICE OF 3 CLASSIC HORS D'OEUVRES
- 2 ENTRÉE DINNER BUFFET
- CHAMPAGNE TOAST
- VIENNESE TABLE
- CAKE CUTTING

**DINNER STATIONS PACKAGE: \$70 per guest**

- EVENT RENTALS (INCLUDES BASIC LINEN)
- 2 SIGNATURE DRINKS
- CHOICE OF 3 CLASSIC HORS D'OEUVRES
- CHOICE OF 1 CLASSIC COCKTAIL DISPLAY
- CHOICE OF 3 DINNER STATIONS
- CHAMPAGNE TOAST
- VIENNESE TABLE
- CAKE CUTTING

**SEATED DINNER PACKAGE: \$75 per guest**

- EVENT RENTALS (INCLUDES BASIC LINEN)
- 2 SIGNATURE DRINKS
- CHOICE OF 3 CLASSIC HORS D'OEUVRES
- THREE COURSE DINNER (INCLUDES VIENNESE TABLE)
- CHOICE OF 2 ENTREES (GUESTS MUST PRE-SELECT)
- CHAMPAGNE TOAST
- VIENNESE TABLE
- CAKE CUTTING

## Classic Hors d'oeuvres

- FONTINA STUFFED ARANCINI **V** sage aioli & charred tomato sauce
- VEGETABLE SPRING ROLLS **V** sweet chili sauce
- FRIED POLENTA **V** parmesan & fontina cheese, charred tomato & fresh basil
- PULLED CHICKEN TOSTADA cilantro crema & roasted corn salsa
- PORK MEATBALLS **GF** mole verde, cotija cheese & cilantro
- COLORADO LAMB SKEWERS **GF** local sheep's milk tzatziki
- CHICKEN FRIED STEAK BITES black pepper gravy
- FRIED MAC & CHEESE BITES tomatillo fondue
- BEEF SATAY **GF** honey chipotle marinated flank & oregano remoulade
- BUFFALO CHICKEN ranch espuma & tender celery leaves
- SMOKED GRUYERE GRILLED CHEESE served with roasted tomato bisque
- CORNBREAD BITES green chili & cheddar cheese
- CAPRESE CROSTINI **V** house-made ricotta, tomato-garlic confit, & arugula pesto
- MUSHROOM CONSERVA TARTLET taleggio cheese, balsamic & thyme
- CHILLED SHRIMP GAZPACHO **GF** avocado, cilantro & lime crema



## Premium Hors d'oeuvres—Add \$2/guest per selection

- LAMB CHOP grilled Colorado lamb chop, mint labneh, & oregano
- WAGYU SLIDER brie, arugula, & Applewood smoked bacon aioli
- SEARED TUNA CRISP black sesame seared tuna, ginger lime soy & basil
- BRAISED BISON ARANCINI roasted red bell pepper romesco & parsley
- SCALLOP CEVICHE SHOOTER **GF** marinated scallop, mango, jalapeno, & cilantro
- SMOKED TROUT Colorado trout, dill crème fraiche, blini, & trout roe

## Classic Cocktail Displays

- DENVER FARMER'S MARKET **V GF \$8.00 per guest**  
seasonal fresh vegetables, house-pickled vegetables, dill cream & roasted garlic hummus
- CHEESEMAN PARK **V \$10.00 per guest**  
four Chef selected local & imported cheeses, candied nuts, dried fruit chutney, seasonal fruit, mixed nut brittle, crackers & baguettes
- COLORADO PEAKS & DIPS **\$10.00 per guest**  
select 3: smoked trout, spinach & artichoke, gorgonzola caramelized onion, or chorizo queso  
select 3: tortilla chips, potato chips, pita chips, warm pita, baguette, or seasonal vegetables

## Premium Cocktail Displays

- BUCKHORN EXCHANGE **\$15.00 per guest**  
chef's selection of Artisan house-cured & imported meats & pates, local & imported cheeses, pickled vegetables, dried fruit, stone ground mustard, & stone fruit chutney, accompanied with assorted crackers & crostini
- UNION STATION **\$22.00 per guest**  
poached mussels, grilled shrimp, scallop gazpacho & crab salad, served with grilled artisan bread, mignonette & cocktail sauce

**VG-Vegan V-Vegetarian GF-Gluten Friendly \*Accommodations Upon Request**

## Dinner Buffet

Select 3 Classic Hors D'oeuvres, 1 Salad, 2 Sides, & 2 Entrees

\$65 per guest

### Salad Selections

Select 1 Salad ~ additional salad \$3 per guest

**Rendezvous Salad V GF**

mixed greens, grapes, candied walnuts, gorgonzola & balsamic vinaigrette

**Caesar Salad**

romaine tossed with Caesar dressing topped with manchego, seasoned croutons & garlic chips

**Kale & Swiss Chard Salad GF**

roasted tomato vinaigrette topped with shaved pecorino & pine nuts

**Arugula Salad V GF**

tomato, parmesan, toasted pepitas & Sherry vinaigrette

**Cobb Style Wedge GF**

Applewood smoked bacon, chopped egg, tomato powder & chives with blue cheese dressing

### Side Selections

Select 2 Sides ~ additional sides \$3 per guest

**Yukon Gold Mashed Potatoes V GF**

**Roasted Fingerling Potatoes VG GF**

**Honied Baby Carrots V GF**

**Roasted Brussels Sprouts VG GF**

**Charred Cauliflower VG GF**

**Creamy Polenta V GF**

**Roasted Garlic Risotto V GF**

**Grilled Asparagus VG GF**

**Shallot & Bacon Sautéed Green Beans GF**

**Calabacitas GF**

### Entrée Selections

Select 2 ~ additional selection \$8 per guest

**Apple Cider Brined Pork Loin GF**

**Pan Seared Salmon with Buerre Blanc & Fried Parsley GF**

**Seared Chicken Breast with Roasted Pearl Onion Mushroom Sauce GF**

**Achiote Grilled Chicken with Chimichurri Sauce GF**

**Chimayo Rubbed Flat Iron Steak Topped with Avocado Pico de Gallo GF**

**Seasonal Vegetable Risotto V GF**

**Stuffed Sweet Potatoes with Quinoa & Fried Garbanzo VG**

**Stuffed Portobello Mushroom with Ricotta, Quinoa, Garlic & Shallots V GF**

**Grilled Tofu Marinated in Tamari Soy VG GF**

## Dinner Stations

Select 3 Classic Hors D'oeuvres, 1 Classic Cocktail Display, & 3 Stations

\$70 per guest

### Stations

Select 3

\*\*Add live attendant - \$150/station (optional)\*\*

#### Street Tacos **GF**

slow roasted pork carnitas & grilled marinated chicken served with onion, shredded cabbage, lime wedges, cheese salsa fresca, sour cream, salsa verde, black beans & cilantro lime rice

#### Italian **V\***

penne & linguini served with marinara, roasted garlic alfredo, grilled chicken, pork meatballs, shaved parmesan cheese, chili flakes, garlic breadsticks & Italian salad

#### Barbeque **GF\***

select 2 proteins: pulled pork, beef brisket or chicken thighs, served with potato salad, spicy coleslaw, pickles, white bread, brioche buns, corn & Kansas City & Carolina BBQ sauces

#### Colorado

braised bison short ribs, Yukon gold mashed potatoes with cheddar cheese & poblanos  
braised greens with house cured meat & cast iron corn bread

#### ASIAN

select 2- chicken fried rice, vegetable fried rice, beef stir fry, mu-shu pork, served with vegetable spring rolls with sweet chili sauce, chicken potstickers & fortune cookies

#### Build Your Own Sliders Bar

angus & veggie black bean burgers served with brioche buns, lettuce, tomato, onion, caramelized onions, bacon, chili, cheddar, Swiss, blue cheese, ketchup, mustard, mayo, 1000 island & French fries

#### Carvery **\*\*Must have Chef attendant\*\***

select 1 - additional a la carte proteins available, pricing below

**Prime Rib of Beef \$500 (serves 25-30 guests)** dinner rolls, au jus & horseradish cream

**Leg of Lamb \$300 (serves 20-25 guests)** dinner rolls, rosemary au jus & blackberry mint sauce

**Roasted Pork Loin \$125 (serves 20-25 guests)** dinner rolls, home-style gravy, apple & sage compote

**Turkey Breast Roulade \$125 (serves 10-15 guests)** dinner rolls, turkey gravy & cranberry relish



## Seated Dinner

Select 3 Classic Hors D'oeuvres, 1 Salad, & 2 Entrées

\$75 per guest

### Starter Selections

Select 1 Salad ~ additional salad \$3 per guest

**Rendezvous GF** spring mix, red grapes, candied walnuts, gorgonzola with balsamic vinaigrette

**Caesar Salad** romaine tossed with Caesar dressing topped with manchego, seasoned croutons & garlic chips

**Mixed Greens V GF** roasted beets, goat cheese, candied pecans & pear balsamic vinaigrette

**Wilted Kale & Swiss Chard Salad GF** roasted tomato vinaigrette topped with shaved pecorino & pine nuts

**Arugula Salad V GF** red wine vinaigrette, shaved goat cheese & pickled butternut squash

**Cobb Style Wedge GF** bacon, chopped egg, tomato powder & chives with blue cheese dressing

**Kale & Wild Rice Soup GF** house-made chicken sausage & roasted tomatoes

**Butternut Squash Bisque V GF** charred cauliflower & crème fraîche

### Entrée Selections

Select 2 ~ additional selection \$8 per guest

**Stuffed Sweet Potato VG**

quinoa, ricotta, & red bell pepper with crispy garbanzo beans & sautéed kale

**Vegetable Napoleon V GF**

creamy polenta cake, roasted portabella mushroom, grilled tomatoes & baby spinach layered with house-made ricotta & baked

**Roasted Vegetable & Goat Cheese Strudel V**

squash, zucchini, bell pepper, & goat cheese rolled in puff pastry dough & baked served with bitter green salad & roasted tomato sauce

**Madeira Chicken GF**

roasted Portobello, baby carrots, & mashed red potatoes

**Roasted Airline Chicken Breast GF**

smoked cheddar polenta, melted leeks, & roasted chicken pan jus

**Braised Pork Shoulder GF**

sweet potato mash, roasted Brussels sprouts, & pork jus

**Pan Roasted Pork Tenderloin GF**

brown butter mashed potatoes, haricot verts, & charred tomato vinaigrette

**Braised Beef Short Ribs GF**

buttery mashed potatoes, roasted root vegetable hash, & roasted shallot demi glace

**Oven Roasted Herbed Pork Loin GF**

roasted red potatoes, charred cauliflower, & mustard gastrique

**Pan Seared Salmon**

orzo tabbouleh, grilled tomato, labneh, & lemon oil

**Pan Seared Colorado Striped Bass GF**

roasted fingerling potatoes, stewed cipolini onions, & orange gremolata

**Grilled Filet Mignon - additional \$6 per guest**

horseradish mashed potatoes, grilled asparagus, chimichurri, & turnip chips

**Duo Entree - additional \$10 per guest GF**

pan seared beef tenderloin & lobster tail with béarnaise sauce, roasted fingerling potatoes, & broccolini

## Bar Pricing

### BAR PACKAGES

All pricing is per person and must be for entire guest count. Packages include bar glassware for up to 300 guests.  
A \$2.00 per person bar glassware fee will apply to events over 300 people.

	0-2 Hours	3 Hours	4 Hours	5 Hours
House Beer & Wine	\$18	\$22	\$26	\$30
House Full Bar	\$21	\$25	\$29	\$33
Premium Beer & Wine	\$20	\$24	\$28	\$32
Premium Full Bar	\$26	\$30	\$34	\$38
Colorado Bar	\$35	\$39	\$43	\$47

### CONSUMPTION OR CASH BAR

\$150.00 per bartender - 1 per 75 guests  
Additional bartenders may be requested; Additional fees will apply

	Beer	Wine	Spirits	Soft Drinks
House	\$6	\$7	\$8	\$3
Premium	\$7	\$8	\$9	\$3
Colorado	\$9	\$10	\$12	\$3

# HOUSE BAR MENU

## HOUSE BEERS

Coors Banquet, Coors Light, Colorado Native, Great Divide Titan IPA

## HOUSE WINES

\$28/bottle | Tableside Wine Service \$7/guest - Select 1 Red & 1 White

**Alamos Chardonnay, Argentina** *gentle aromatic profile with crisp green apple, peach & citrus blossom*

**Alamos Cabernet, Argentina** *dark berry characteristics that are complimented nicely by slight herbal notes & layers of vanilla*

**Alamos Malbec, Argentina** *full bodied with dark plum, black currant & black raspberry, notes of spice & vanilla*

**Santa Cristina Pinot Grigio, Italy** *delicate & fruity aromas with green apples & citrus peel*

## HOUSE SPIRITS

New Amsterdam Vodka, Flora Rum, New Amsterdam Gin, Famous Grouse Scotch,

Jack Daniels Black Label, Zarco Tequila,

Sweet Vermouth, Dry Vermouth, Bitters, Sweet & Sour mix,

assorted Coke brand sodas & juices

*We are happy to accommodate special requests, if you would like a particular brand or label that is not listed above. Please note that any brand requests, substitution options & other selected ingredients will incur additional pricing.*

*Please consult with your Sales Representative for further details.*

# PREMIUM BAR MENU

## PREMIUM BEERS

Coors Light, Colorado Native, Fat Tire, Great Divide Denver Pale Ale, Great Divide Titan IPA

## PREMIUM WINES

\$33/bottle | Tableside Wine Service \$9/guest - Select 1 Red & 1 White

**Edna Valley Cabernet, California** *ripe dark fruit, vanilla, leather notes, with lingering finish*  
**Edna Valley Chardonnay, California** *pineapple & citrus notes with flavors of toasted nut & caramel toffee*  
**Starborough Sauvignon Blanc, New Zealand** *crisp acidity with layers of passion fruit, guava & kiwi*  
**Bridlewood Pinot Noir, California** *raspberry, black cherry, silky tannins with subtle oak notes*

## PREMIUM SPIRITS

Dewars White Scotch, Tin Cup Bourbon, Bushmills Black Bush Irish Whiskey, Ketel One  
 Vodka, Mount Gay Rum, Tanqueray Gin, Milagro Silver Tequila

Sweet Vermouth, Dry Vermouth, Ginger Beer, Bitters and Sweet & Sour mix;  
 assorted Coke brand sodas & juices

## Premium Wine Upgrade

\$45/bottle | Can be substituted for an additional \$5/pp | Table Side \$12/guest

**Louis M. Martini Cabernet Sauvignon, Sonoma** *full bodied, wild berry, plum, licorice & mocha*  
**Laguna Ranch Chardonnay, Russian River** *delicate notes of apple, pear, tangerine, & quince*  
**Whitehaven Sauvignon Blanc, New Zealand** *passionfruit, grapefruit with clean, crisp finish*  
**Ghost Pines Cabernet Sauvignon, Napa / Sonoma** *dark fruit flavors, round tannins, with hints of sweet vanilla,  
 & black pepper*  
**Frei Brothers Reserve Merlot, Dry Creek** *red licorice, blackberry, & hints of toasted oak & roasted coffee*

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# COLORADO BAR MENU

*All products local to Colorado*

*All Colorado Bar offerings subject to availability due to seasonal availability*

## COLORADO BEERS

Steamworks Brewing Company Durango, CO

**Third Eye Pale Ale, Black Stout, Colorado Kolsh, Steam Engine Lager**

## COLORADO WINES

\$28/bottle | Tableside Wine Service \$8/guest - Select 1 Red & 1 White

**Friday's Folly Red** *light bodied with notes of raspberry and cherry*

**Friday's Folly White** *light bodied with hints of fresh melons, white flowers, and crisp apples*

## COLORADO SPIRITS

**Dancing Pines Vodka, Breckenridge Gin, Stranahan's Single Malt Whiskey,**

**Buffalo Trace Bourbon, Dancing Pines Rum**

Sweet Vermouth, Dry Vermouth, Bitters, Sweet & Sour mix,

assorted Coke brand sodas & juices

## BUBBLES

**Barefoot Brut Champagne**

*\$24/bottle | \$3 per person bar add-on | \$3 per person toast*

**LaMarca Prosecco, Italy** *fresh citrus, honey & white flowers*

*\$32/bottle | \$5 per person bar add-on | \$5 toast*

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## FREQUENTLY ASKED QUESTIONS

- \* **PARKING:** Meters in the area are \$1/hour prior to 6 P.M., & many are free after 6 P.M. Most, if not all, take credit cards. Please read posted signs for meter rates & hours.
- \* **THE JUDICIAL PARKING GARAGE:** Parking available Monday thru Friday from 5pm-5am & open 24 hours on weekends & state holidays. Rates are \$5 to \$10. Located on the corner of 13th Avenue & Broadway. The entrance/exit is on Broadway, between 13th & 12th Avenue. Credit, debit, & cash are accepted. Prepaid validations are also available. Please call 303-296-3870 to reserve parking for your event.
- \* **MUSEUM ACCESS:** Food & beverage are not allowed in any exhibit area. Special ticketed exhibits are not included in the rental fee. Your guests will have access to the exhibits for 1 hour determined by the group.
- \* **FOOD:** Cater Rendezvous must provide all food & beverage for all functions at History Colorado Center. No food or beverages may be brought into the History Colorado Center. If there is any food or beverage remaining from your event, it may not be removed from the premise by the group or guests due to Colorado Health & Safety Codes.
- \* **BEVERAGE:** Cater Rendezvous holds the liquor license for the History Colorado Center. The group or their guests, vendors or employees may not bring alcoholic beverages into or out of the History Colorado Center. Cater Rendezvous staff reserves the right to require identification from any guest in attendance, & limit & control the amount of alcoholic beverages consumed by guests. Alcoholic beverages will not be served to guests under the age of 21, & will be refused to guests who appear to be intoxicated.
- \* **DEPOSITS:** A non-refundable deposit of 15% of your event total estimate must be received with a signed agreement to confirm your event. Final balance for the room rental & all food & beverage must be paid 5 business days prior to the event.
- \* **CANCELLATION POLICY:** If the event cancels within 60 days of the event, 50% of the food & beverage & 100% of the room rental will be due. All deposits paid in advance are non-refundable.
- \* **MENUS & GUARANTEE:** Your final menu selection must be received 30 days prior to your event. Your minimum guaranteed attendance must be received 5 business days prior to your event. If attendance falls below the guaranteed number, the group will be charged for the guaranteed number on all food & beverage. If count increases less than 72 hours before the event date you may incur a cost of price & a half on all food & beverage.
- \* **CHOICE OF ENTRÉE** (plated dinners only): For choice of entrée, you can select up to two entrees to our to your guests. You must collect meal selections from your guests in advance & provide each guest with a card indicating their meal selection the night of the event to ensure accurate service. We are happy to accommodate vegetarian, gluten friendly, & special allergies in addition to the two entrée selections.
- \* **SECURITY:** The History Colorado Center's security personnel will be on-site during events & is provided at no extra cost. Additional security guards must be provided for all events over 200 & will be billed to group after the event or taken from the damage deposit as necessary. For liability/security reasons, All items must be removed at the conclusion of the event.
- \* **MUSIC/ENTERTAINMENT:** A Cater Rendezvous Sales Manager must be informed of all entertainment 10 days in advance of event date. A representative for any entertainment company hired by group must contact the Sales Manager at least 10 days prior to event date to review their electrical, lighting, & any other requirements.
- \* **DECORATIONS:** The Cater Rendezvous Sales Manager must approve the use of all decorations 10 days prior to the event. Due to the sensitive nature of our exhibits & collections, the following items will not be allowed inside the Museum: balloons, birdseed, rice, & glitter. Bubbles may not be used indoors but may be used on the terrace. All candles must be enclosed in glass.