

HOST YOUR WEDDING AT A GRACEFUL SOUTHERN PLANTATION ON THE BANKS OF THE NEW RIVER. WHETHER IT'S AN INTIMATE WEDDING OF 50 OR AN ELEGANT ONE FOR 250, THE 1905 NEW RIVER INN IS THE PERFECT VENUE.





WHEN YOU CHOOSE THE NEW RIVER INN MUSEUM OF HISTORY AS THE VENUE FOR YOUR EVENT, YOU ARE SELECTING THE MOST UNIQUE URBAN OASIS IN FORT LAUDERDALE. NESTLED IN THE HEART OF RIVERWALK PARK, THE NEW RIVER INN MUSEUM OF HISTORY PROVIDES YOUR GUESTS WITH A CHARMING ATMOSPHERE THAT INCLUDES BREATHTAKING VIEWS OF THE NEW RIVER. WE INVITE YOU AND YOUR GUESTS TO EXPERIENCE THE BEAUTY AND HISTORY OF THE 1905 NEW RIVER INN MUSEUM OF HISTORY!

A VENUE RICH IN HISTORY

THE NEW RIVER INN MUSEUM OF HISTORY, BUILT IN 1905, IS BROWARD COUNTY'S OLDEST REMAINING HOTEL BUILDING. CONSTRUCTED FOR OWNER PHILEMON BRYAN, THE HOTEL, WHICH OPERATED UNTIL 1955, FEATURED 24 GUEST ROOMS, A DINING ROOM AND WAS LIT WITH CARBIDE LAMPS. THIS 1905 HOTEL WAS THE FIRST PROPERTY IN BROWARD COUNTY TO BE LISTED ON THE NATIONAL REGISTER OF HISTORIC PLACES.

YOU HAVE OPTIONS!

WHETHER YOU ARE PLANNING A WEDDING, CORPORATE EVENT OR PARTY TO CELEBRATE A SPECIAL OCCASION, THE NEW RIVER INN MUSEUM OF HISTORY IS A VENUE THAT OFFERS MULTIPLE OPTIONS.

ENTRANCE /LOBBY





LUCY BYRAN ROOM



MEDIA ROOM









SPEC AL EVENTS GROUP



STACY STERN, CSEP

LET AN AWARD-WINNING EVENT PLANNER PRODUCE YOUR WEDDING! YOUR PACKAGE INCLUDES ONE (1) COMPLIMENTARY MEETING AND TWO (2) ONE HOUR PHONE CALLS WITH STACY STERN, CSEP. ADDITIONAL TIME IS AVAILABLE FOR A FEE.



OPTION - VALET





YOUR GUESTS WILL BE GREETED BY VALET. (NOT INCLUDED IN PACKAGE)

OR

METERED PARKING AVAILABLE ON STREET.













THE BRIDE WILL BE PAMPERED
WITH HER OWN
PROFESSIONAL HAIR AND MAKEUP ARTIST



INCLUDED IN PACKAGE

BRIDAL BOUQUET



THE BRIDE WILL CARRY
A TRADITIONAL STYLED BOUQUET USING
WHITE HYDRANGEAS, ROSES WITH GREENERY ACCENTS



BOUTONNIERE

THE GROOM WILL WEAR A ROSE WITH A GREENERY MIX

CEREMONY ARCH

BAMBOO ARCH WITH BURLAP AND WHITE DRAPED FABRIC AND TWO FLORALS PLACED IN CORNERS, ASYMMETRICAL OR IN THE MIDDLE AS A TIE BACK



INCLUDED IN PACKAGE



COCKTAIL TABLES DRAPED IN WHITE POLY COTTON LINENS TOPPED WITH GLASS CYLINDER VASE WITH AN LED FLOATING CANDLE.

(FLORAL IS ADDITIONAL)



EACH LIGHTED BAR WILL HAVE THE BRIDE & GROOM'S NAME ON THE FRONT TO ILLUMINATE THROUGHOUT THE EVENING.





INCLUDED IN PACKAGE

A BEAUTIFUL LOW CENTERPIECE OF ROSES AND HYDRANGEAS WILL BE ON EVERY TABLE.



INCLUDED IN PACKAGE

OUR CUSTOM "NEW RIVER INN WEDDING CAKE"



INCLUDED IN PACKAGE

FLAVORS, FILLINGS AND FROSTINGS

CAKE FLAVORS

OUR CAKES ARE MADE FROM SCRATCH USING ONLY NATURAL INGREDIENTS. YOU WILL FIND NO HYDROGENATED FAT OR TRANS FAT HERE, ONLY SUGAR, FLOUR, BUTTER, CHOCOLATE AND EGGS. WE USE HIGH QUALITY CALLEBEAUT CHOCOLATE AND COCOA POWDER. WE USE SATIN ICE ROLLED FONDANT, WHICH IS KOSHER AND GLUTEN FREE.

CAKE FLAVORS:

- HEAVENLY WHITE
- CHOCOLATE DEVIL'S FOOD
 - RED VELVET*
 - ALMOND
 - LEMON POUND
 - FLUFFY COCONUT
 - BANANA
 - CAPPUCICNO*
 - CHOCOLATE BANANA
 - MARBLE
 - ORANGE
 - PUMPKIN SPICE
 - CARROT*
 - CHOCOLATE CHIP
 - RUM*

CAKE FILLINGS:

- VANILLA BUTTERCREAM
- CHOCOLATE BUTTERCREAM
- Nutrella Buttercream
 - Mocha Buttercream
 - BAVARIAN CREAM
 - CHOCOLATE FUDGE
 - FRENCH VANILLA
 - CREAM CHEESE
 - Dulce de Leche
 - HAZELNUT*
 - ESPRESSO GANACHE*
 - PINEAPPLE
 - LEMON
 - COOKIES & CREAM
 - RASPBERRY
 - STRAWBERRY
 - GUAVA*

*PREMIUM FLAVOR/FILLING AVAILABLE AT

AN ADDITIONAL COST OF \$1.00 A SERVING



YOUR DJ WILL PLAY MUSIC FOR YOUR CEREMONY, COCKTAIL PARTY, AS WELL AS, THE DINNER/RECEPTION.

(DJ REQUIRES A COVERED AREA. TENT FOR DJ INCLUDED IN PACKAGE)

PASSED HORS D'OEUVRES CHOOSE 4 - 6

SOUTHERN CRAB CAKE

SWEET CORN . CELERY . CUBANELLE PEPPERS . TASSO HAM . ONIONS

YUCATAN STYLE BRAISED PORK TOSTADA

ACHIOTE & CITRUS BRAISED PORK SHOULDER. PICKLED RED FRESNOS & RED ONIONS AVOCADO CREMA. WATERCRESS SALAD ON A BAKED CORN TORTILLA

GRILLED HANGER STEAK SLIDER

FAVA BEAN PUREE . WATERCRESS . GRILLED PIQUILLO & SHALLOTS

CALIFORNIA RUEBEN SLIDER

HOUSE-MADE TURKEY BREAST . NAPA CABBAGE . AVOCADO GRUYERE . CLASSIC FRENCH DRESSING . CHALLAH BUN

MINI MIDNIGHT SLIDER

BLACK FOREST HAM . BRAISED PORK BELLY . GRUYERE GRAINY MUSTARD AIOLI . HAWAIIAN BUN

MILANESE SLIDER

BUTTERMILK MARINATED CHICKEN THIGH . SWEET ROLL . TARRAGON PESTO

PASSED HORS D'OEUVRES CONTINUED

NONNA'S MEATBALLS

CHUCK & PORK BLEND . GRANA PADANO . FINE HERBS

ZA'ATAR RUBBED CHOP OF LAMB

NEW ZEALAND LAMB CHOP . ZA'ATAR SPICE RUB . ORANGE BLOSSOM YOGURT SAUCE

SHRIMP CRUDO

AVOCADO . TOMATILLO . CILANTRO . POMEGRANATES

BLACK PAELLA ARANCINI

SQUID INK . SEAFOOD BÉCHAMEL . CARNAROLI RICE

AVOCADO TACO

AVOCADO . LEEK . TOMATO . GINGER . SHERRY . TARO ROOT SHELL

KIMCHEE SPRING ROLL SHITAKI MUSHROOM . SCALLIONS . DAIKON RADISH . GINGER . BASIL

PIQUILLO PEPPER BRUSCHETTA GRILLED PIQUILLO . WHIPPED BURRATA . SALSA VERDE

MARGARITA CROSTINI WHIPPED BURRATA . TOMATO CONFIT . OPAL BASIL . CROSTINI . EXTRA VIRGIN OLIVE OIL

BRONZE PLATED DINNER

SALAD CHOOSE 1

CAESAR SALAD

GEM LETTUCE . RADICCHIO . GRANA PADANO . HERB FOCACCIA CROUTONS

SIMPLE SALAD

BUTTER LETTUCE . CHERRY TOMATO . SHALLOTS . SHERRY VINAIGRETTE

WATERCRESS PANZANELLA SALAD

RED & GREEN WATERCRESS. HEIRLOOM GRAPE TOMATO RED ONION. CUCUMBER. COUNTRY BREAD CROUTON. WHITE BALSAMIC VINAIGRETTE

ENTRÉE CHOOSE 1

SPRING RISOTTO

ROASTED CORN . SQUASH . ZUCCHINI . WILD MUSHROOM . SUGAR SNAP PEAS

BRAISED BEEF RAGU PASTA

TROFIE PASTA. MIREPOIX. BRISKET AND SIRLOIN. POMEGRANATE REDUCTION

MEZZE RIGATONI & BROCCOLINI & TARRAGON CHICKEN

MEZZE RIGATONI . GRILLED BROCCOLINI. ROASTED TARRAGON CHICKEN. FRESH HEIRLOOM GRAPE TOMATO . CHARRED SWEET PEPPERS PARSLEY LEAVES . CALABRIAN CHEESE

DESSERT CHOOSE 1

STRAWBERRY PANNA COTTA CANDIED RHUBARB

CHOCOLATE BEIGNET

KEY LIME TART FRESH RASPBERRIES. CHANTILLY

SILVER PLATED DINNER

SALAD CHOOSE 1

ROOT VEGETABLE SALAD

SHAVED SEASONAL ROOT VEGETABLES . TARRAGON DRESSING . SHAVED PECORINO

GEM WEDGE

GEM LETTUCE . MAYTAG BLUE CHEESE . CRISPY TASSO HAM CANDIED PECANS . HEIRLOOM TOMATOES

FAR EAST SALAD

MIZUNA GREENS . NAPA CABBAGE . DAIKON RADISH CHINESE CHIVES . SESAME & GINGER DRESSING

ENTREE CHOOSE 1

CITRUS THYME AIRLINE CHICKEN BREAST

GARLIC MASHED POTATOES . GRILLED ASPARAGUS . HERBED CHICKEN JUS

GRILLED SIRLOIN

PURPLE POTATO MASH . ROASTED BRUSSELS SPROUTS & CARROTS CHIMICHURRI HOLLANDAISE

MISO GLAZED SALMON

VEGETABLE FRIED LEMONGRASS SCENTED JASMINE RICE. GRILLED BABY BOK CHOY

DESSERT CHOOSE 1

BLOOD ORANGE & CARDAMOM PANNA COTTA

SEA SALT CANDIED PISTACHIOS

COCONUT CRÈME TART

TRIPLE CHOCOLATE SYMPHONY CAKE

NOT INCLUDED IN PACKAGE ADD \$32.50 PER PERSON

GOLD PLATED DINNER

SALAD CHOOSE 1

GEM SALAD

BABY GEM LETTUCE, MARBLE POTATO . . BLUE CHEESE, CRISPY SHALLOT . HEIRLOOM TOMATO . SHERRY VINAIGRETTE

SESAME GINGER SALAD

MIZUNA GREENS . NAPA CABBAGE . PICKLED CARROTS . DAIKON RADISH CHINESE CHIVES . SESAME-GINGER DRESSING

FARMHOUSE SALAD

SHAVED FENNEL . GOAT CHEESE . ROASTED BABY TURNIPS . ARUGULA BLOOD ORANGE . WATERMELON RADISH . CANDIED PISTACHIOS.

ORANGE VINAIGRETTE

ENTREE CHOOSE 1

CARDAMOM & PISTACHIO CRUSTED TENDERLOIN

SAFFRON CAULIFLOWER PUREE . CARAMELIZED FENNEL

PAPILLOTE WHITE FISH

PESTO . FENNEL . OLIVES . TOMATO . TURNIPS

BRAISED SHORT RIB

ALIGOT POTATOES . GRILLED ASPARAGUS . PIPERADE RIB JUS

DESSERT CHOOSE 1

HAZELNUT AND VOLHRONA CHOCOLATE TART

COCONUT CREME TART

SOUR CHERRIES

GRAND MARNIER OPERA CAKE

NOT INCLUDED IN PACKAGE ADD \$58.50 PER PERSON

BAR SERVICE

BARS---PERSONALIZED IF WANTED AND ARE INCLUDED IN THIS PACKAGE |

LIQUOR---ALL TOP SHELF VODKA, RUM, SCOTCH, BOURBON, TEQUILA AND WHISKEY

BEER---3 DIFFERENT BOTTLES

Wine---Pinot Grigio, Chardonnay, Cabarnet, and Merlot
Non-Alcoholic Beverages---Coke, Diet, Sprite, Bottled and Sparkling Water
Mixers---Cranberry, Orange, Grapefruit, Pineapple, Tonic and Club Soda.

Plasticware---All premium plastic cups included in price

ICE---INCLUDES ALL ICE AND CADDIE STORAGE

GARNISHES---LEMONS, LIMES, CHERRIES AND OLIVES

PACKAGES PRICES

25 GUESTS STARTING AT \$14,650.00
50 GUESTS STARTING AT \$18,940.00
75 GUESTS STARTING AT \$23,990.00
100 GUESTS STARTING AT \$29,950.00
125 GUESTS STARTING AT \$35,500.00
150 GUESTS STARTING AT \$40,120.00
175 GUESTS STARTING AT \$45,926.00
200 GUESTS STARTING AT \$51,600.00
225 GUESTS STARTING AT \$53,700.00
250 GUESTS STARTING AT \$61,400.00

OPTIONS

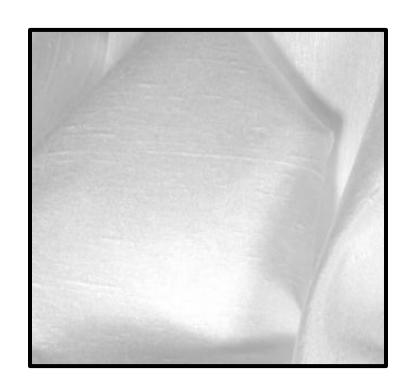
OPTION - GLASS CANDLE SET OF TWO ADD \$20.00



OPTIONS - LINENS



LAMOUR ADD \$9.17 PER LINEN



DUPIONI ADD \$16.58 PER LINEN

OPTION - HAIR & MAKEUP



BRIDE'S TRIAL SESSION

HAIR DESIGN - \$92.50 AIRBRUSH MAKEUP AND LASHES - \$80.00

BRIDAL PARTY

MAKEUP - \$100.00

AIRBRUSH - \$117.00

LASHES - \$31.50

PRICES INCLUDE GRATUITY



OPTION -BOUTONNIERE

ORCHIDS, CALLAS, ANEMONES ETC ADD \$2.00

OPTION
WEDDING BOUQUET II



ORGANIC / GARDEN STYLED BOUQUET USING LOCALLY SOURCED BLOOMS TO INCLUDE SUCCULENTS, A VARIETY OF MIX FIELDS GREENERY EUCALYPTUS, PAIRED WITH GARDEN ROSES, RANUNCULUS.

PRICE: ADD \$87.50 PLUS TAX

OPTION - CHARGER



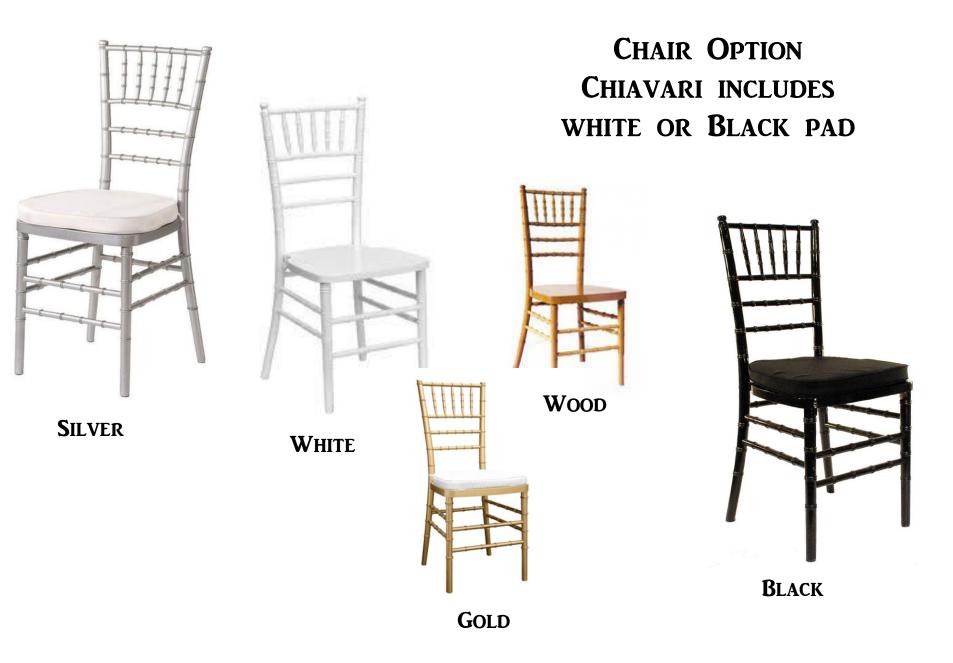
13.4" ROSE GOLD RIM CHARGER ADD \$9.10 EACH

OPTION CENTERPIECE



TALL GLASS VASE WITH FLOATING FLORAL TOPPED WITH ROSES AND HYDRANGEAS

ONE (1) DOZEN ROSES ADD \$85.00 PER CENTERPIECE TWO (2) DOZEN ROSES ADD \$150.00 PER CENTERPIECE



ADD AN ADDITIONAL \$2.04 PER CHAIR TO UPGRADE

OPTION - CHAMPAGNE
TOAST ONLY ADD \$4.00 PER PERSON
CHAMPAGNE SERVICE \$8.00 PER PERSON
PROSECCO CHAMPAGNE



OPTION – COFFEE BAR

OUR AFTER DESSERT BAR
COFFEE, ESPRESSO, CAPPUCCINO ANYONE?!



UP TO 100 GUESTS - \$650.00

UP TO 150 GUESTS - \$780.00

UP TO 200 GUESTS - \$910.00

UP TO 250 GUESTS - \$975.00

OPTION - NITROGEN DRINKS

YOUR ATTENDEES WILL BE AMAZED AS THEY ARE SERVED THE "COOLEST" DRINK IN TOWN NITROGEN DRINKS!

OUR PROFESSIONAL BARTENDERS ARE FULLY TRAINED TO CREATE THESE SMOKY DRINKS.





OPTION - LIGHTING



OPTION - LIGHTING

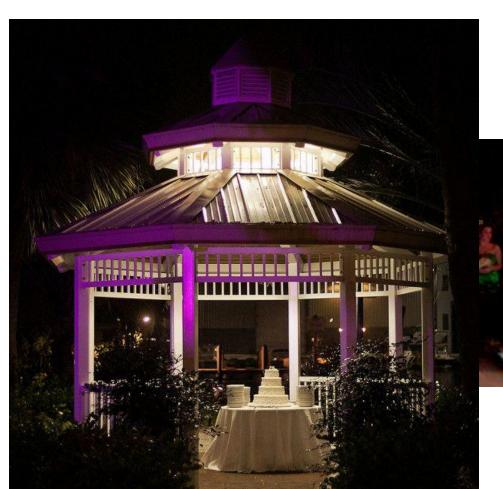
FRONT OF INN OPTIONS

- UPLIGHTS ON TREES & FOLIAGE 40 BATTERY OP LEDS: \$3,380.00
- Uplighting of Inn (also for porch/buffet lighting) 25 Battery op LEDs: \$2,210.00
- DOWNLIGHTING OF LAWN/TABLES 10 UPRIGHTS WITH 3 LEDS EACH: \$4,387.00
- GAZEBO LIGHTING TIVOLI LIGHT CEILING ACCENTS & BATTERY OF LED UPLIGHTS: \$975.00
- DANCE FLOOR LIGHTING 2 UPRIGHTS WITH 3 LEDs EACH CONTROLLED BY TECH TO CHANGE COLOR TO THE MUSIC: \$1,820.00
- Upright with Leko for Name projection: \$300.00

BACK OF INN OPTIONS

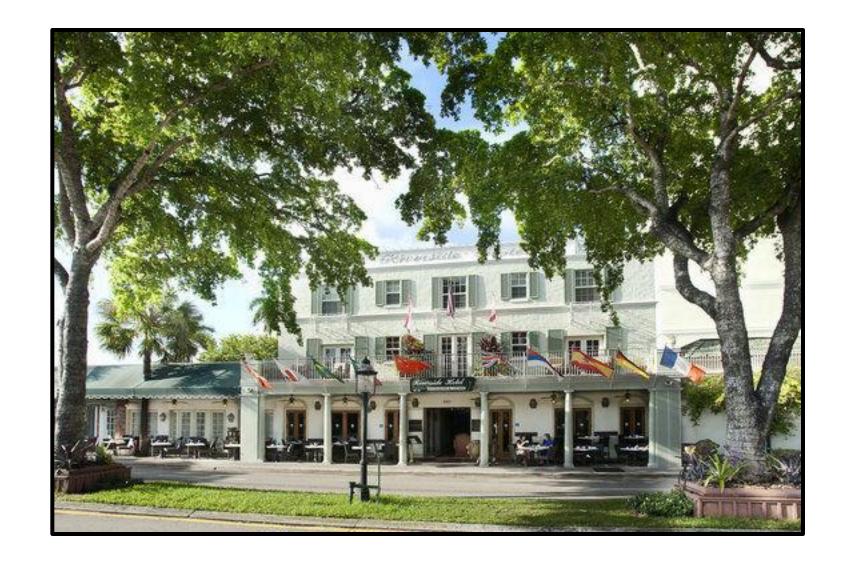
- BACK OF HOUSE UPLIGHTS 30 BATTERY OP LEDS: \$2,535.00
- BACK OF HOUSE STRING BULBS (600') FROM TREE TO TREE: \$2,067.00
- HANGING BARE BULBS (50 TOTAL) FROM BOTH OAK TREES: \$3,640.00
- HANGING BARE BULBS (25 TOTAL) FROM ONE OAK TREE: \$1,820.00
- DOWNLIGHTING OF LAWN 6 UPRIGHTS WITH 3 LEDs EACH: \$2,632.50
- Upright with Leko for gobo projection: \$247.00
- GAZEBO LIGHTING TIVOLI LIGHT CEILING ACCENTS & BATTERY OF LED UPLIGHTS: \$975.00

CEREMONY OPTION GAZEBO





Need to reserve with the City of Fort Lauderdale



RIVERSIDE HOTEL
LOCATED JUST MINUTES AWAY IS LOCATED ON LAS OLAS.



- •EVENT MUST END AT OR BEFORE 11:00 P.M.
- •PACKAGES ARE FOR FIVE (5) HOUR EVENTS.
- •SALES TAX WILL BE ADDED TO YOUR INVOICES.
- •FOOD COSTS MAY DIFFER DEPENDING ON THE COSTS OF FOOD AT THE TIME OF YOUR EVENT.
- •KITCHEN COSTS WILL BE ADDED TO YOUR PACKAGE ONCE YOUR MENU IS CONFIRMED.
- •STAGES AND DANCE FLOORS MUST HAVE PLYWOOD UNDERNEATH THEM TO ENSURE THEY ARE LEVEL
- •ALL RENTAL EQUIPMENT MUST BE DELIVERED THE DAY OF YOUR EVENT AND BE PICKED UP THE MORNING AFTER YOUR EVENT.
- •RENTER MUST OBTAIN AN INSURANCE POLICY OF A MINIMUM OF \$1,000,000.00 LIABILITY LISTING THE FORT LAUDERDALE HISTORICAL SOCIETY AND THE SPECIAL EVENT GROUP OF SOUTH FLORIDA INC. AS ADDITIONAL INSURED.
- •ALL VENDORS MUST BE INSURED FOR OF A MINIMUM OF \$1,000,000.00 LIABILITY AND LIST THE FORT LAUDERDALE HISTORICAL SOCIETY AND THE SPECIAL EVENT GROUP OF SOUTH FLORIDA INC. AS ADDITIONAL INSURED.
- •A deposit of a third must be paid at the signing of the agreement unless the event is less than sixty (60) days, and then 50% is due at signing. Renter must be paid in full two weeks before the event.
- •ANY DAMAGE OR ITEMS STOLEN ARE THE SOLE RESPONSIBILITY OF THE RENTER/CLIENT.
- •THE SPECIAL EVENT GROUP OF SOUTH FLORIDA INC. WILL NOT BE RESPONSIBLE FOR CHECKING IN OR OUT ANY RENTALS THAT ARE NOT INCLUDED IN YOUR PACKAGE OR OPTIONS.
- •CATERER WILL BE RESPONSIBLE FOR KEEPING THE INSIDE AND OUTSIDE AREAS OF THE ESTATE CLEAN AT ALL TIMES.
- •A REFUNDABLE SECURITY DEPOSIT TO BE GIVEN UPON BOOKING.



FORT LAUDERDALE HISTORICAL SOCIETY 219 SOUTHWEST SECOND AVENUE FORT LAUDERDALE, FLORIDA 33301

(954) 463-4431

MONDAY - SATURDAY 9:00 A.M. - 5:00 P.M.