CityView CELEBRATIONS

•AT TRIMBLE POINTE•

PARTIES • CELEBRATIONS • GATHERINGS

Event Guide

LOCALLY OWNED AND OPERATED BY THE TRIMBLE FAMILY

701 12th Street, Moline, IL 61265 • www.CityViewQC.com
Call/Text 309.764.5553 • Email Events@CityViewQC.com

Prices Effective 10/30/2026

BREAKFAST

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CONTINENTAL BREAKFAST $13 per person (40 person min.)
A beautiful assortment of muffins, pastries, mini-bagels & cream cheese, donut holes, yogurt, fresh fruit and orange juice

TRADITIONAL BREAKFAST BUFFET $17 per person (40 person min.)
Fluffy scrambled eggs, sausage, bacon, coffee cake, yogurt, brunch potatoes, fresh fruit and orange juice
Add biscuits & gravy or pancakes for +$2 per person

BREAKFAST CASSEROLE BUFFET
Includes coffee cake, yogurt, brunch potatoes, fresh fruit and orange juice
Choice of 1 Casserole $16 per person (40 person min.)
Choice of 2 Casseroles $17 per person (40 person min.)
Choice of 3 Casseroles $18 per person (40 person min.)

CASSEROLE OPTIONS
GOURMET FRENCH TOAST CASSEROLE - served with maple syrup
EGG CASSEROLE – choice of sausage, ham or bacon
MEATLESS EGG CASSEROLE - cheese, mushrooms, peppers & green onion
EGG, CHEESE AND POTATO CASSEROLE

All prices subject to a 20% service charge and 10% sales tax

DESSERTS

ASSORTED FRESH-BAKED COOKIES $18/dozen (2 dozen minimum)

ASSORTED MINI DESSERTS $5 per person
Assorted fresh-baked cookies (cut in half), rice crispy treats, brownies and petit fours

DESSERT WITH MEAL $5 per person

DESSERT WITHOUT MEAL $7 per person

CUSTOMER PROVIDED CAKE/CUPCAKES $2 per person
Includes dessert plates, silverware and napkins. Must be from an approved licensed commercial bakery.

DESSERT OPTIONS
OLDETOWNE BAKERY SUGAR COOKIES
CAKE OR CUPCAKES
ICE CREAM (make it a sundae bar +$2 per person)
MINI CHEESE CAKES
CHOCOLATE FUDGE BROWNIES - choice of chocolate frosting, powdered sugar or cream cheese frosting
COBBLER - Choice of apple, peach, blueberry and cherry chocolate

All prices subject to a 20% service charge and 10% sales tax

LUNCH

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TACOS $17 per person (40 person min.)
Beef or chicken tacos (choose hard or soft shell) • Served with Mexican rice, refried beans, nachos with cheese sauce & salsa, shredded lettuce, diced tomatoes, sour cream, taco sauce and shredded cheese

COLD CUT SANDWICHES $16 per person (40 person min.)
Deli sliced breast of turkey, roast beef and honey glazed ham on cocktail buns with sliced cheeses and condiments
Served with chips and your choice of 3 salads

HOT SANDWICH BUFFET $19 per person (40 person min.)
Choose 1 meat, 1 starch, 1 vegetable and 4 salads

PULLED PORK OR CHICKEN with BBQ sauce
SLOPPY JOES
HICKORY SMOKED BEEF BRISKET
CARVED TURKEY BREAST with stuffing, cranberry sauce and signature sauce
HAMBURGERS, HOT DOGS & BRATWURST (or selection of all 3)

ONE ENTRÉE BUFFET $19 per person (40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

TWO ENTRÉE BUFFET $21 per person (40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

ENTRÉES

PORK OPTIONS
PULLED PORK SLIDERS with BBQ sauce
IOWA HAM WITH PINEAPPLE GLAZE
CARVED PORK LOIN*GF
STUFFED PORK CHOP

BEEF OPTIONS
SLICED ROAST BEEF WITH GRAVY
BEEF TIPS IN BURGUNDY SAUCE
MEATLOAF
MEAT BAKED LASAGNA
HICKORY SMOKED BEEF BRISKET *GF
SLOPPY JOES

PREMIUM BEEF OPTIONS
PRIME RIB *GF (MARKET PRICE)
BEEF TENDERLOIN *GF (MARKET PRICE)

FISH OPTIONS
BAKED COD *GF
SHRIMP SCAMPI
SALMON WITH DILL SAUCE *GF

POULTRY OPTIONS
PULLED CHICKEN SLIDERS with BBQ sauce
CHICKEN BREAST MORNAY
PARMESAN CRUSTED CHICKEN
TURKEY BREAST WITH DRESSING
CHICKEN ALFREDO BAKE

VEGETARIAN
VEGETARIAN LASAGNA
MARINARA PENNE BAKE

SALADS
TOSSED LETTUCE SALAD *GF
SPINACH SALAD *GF
CAESAR SALAD
COLESLAW *GF
PASTA SALAD
POTATO SALAD
BROCCOLI SALAD *GF
5 BEAN SALAD *GF
COTTAGE CHEESE *GF
SEASONAL FRESH FRUIT *GF
ROCKY ROAD FLUFF *GF
OREO FLUFF
CHERRY FLUFF *GF
MANDARIN ORANGE FLUFF *GF

VEGETABLES
GREEN BEANS ALMANDINE *GF
PRINCE EDWARD BLEND *GF
Baby carrots, green and yellow beans
WHOLE KERNEL CORN *GF
BAKED BEANS *GF
BROCCOLI/CAULIFLOWER MIX*GF
MIXED VEGETABLES *GF
Green beans, peas, carrots and corn
GLAZED BABY CARROTS *GF
ASIAN BLEND *GF
Broccoli, green beans, mushrooms, peppers and onions

STARCHES
MASHED POTATOES *GF
Plain or garlic
ROASTED RED POTATOES *GF
CHEESY POTATO CASSEROLE
AU GRATIN POTATOES
RICE PILAF
WILD RICE MIX
MAC AND CHEESE
RICE WITH PEAS AND CARROTS
POTATO CHIPS *GF

*GF=Gluten Free; Note: made in kitchen with gluten

All prices subject to a 20% service charge and 10% sales tax

HARRIS PIZZA & PASTA

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HARRIS PIZZA $14 per person (40 person min.)
Choose up to 4 different pizzas/toppings. Gluten-Free crust available*

HARRIS PIZZA & HOUSE SALAD $15 per person (40 person min.)
Choose up to 4 different pizzas and up to 2 salad dressings. Gluten-Free crust available**

HARRIS PIZZA & WINGS & HOUSE SALAD $19 per person (40 person min.)
Choose up to 4 different pizzas/toppings, 1 wing sauce and up to 2 salad dressings. Gluten-Free crust available**

HARRIS PASTA & BREADSTICKS & HOUSE SALAD $18 per person (40 person min.)
Rotini noodles. Choose from Marina, Meat Sauce, Alfredo or Chicken Alfredo and up to 2 salad dressings

SALAD DRESSINGS
Homemade Garlic • Ranch • Italian • Bleu Cheese • Western • Thousand Island • Kickin' Ranch • Honey Mustard

WINGS SAUCE FLAVORS
Asian BBQ • BBQ • Hotter N' Hot • Sweet Chili • Not So Hot • Ranch • Sweet Teriyaki • GoldRush Sauce • Plain Ol' Naked

PIZZA TOPPINGS
Sausage • Pepperoni • Ham • Black Olives • Green Peppers • Mushrooms • Diced White Onions • Diced Tomatoes
Sauerkraut • Green Olives • Jalapeños • Spinach • Pineapple • Diced Red Onions • Artichoke Hearts

SPECIALTY PIZZAS
GOLDRUSH - A blend of garlic, butter, spices and mozzarella lightly baked atop our homemade pizza dough
GARDEN - Red sauce, homemade sausage, mushrooms, green peppers and mozzarella
DELUXE - Red sauce, homemade sausage, mushrooms, pepperoni, green peppers and mozzarella
VEGETARIAN - Red sauce, mushrooms, green peppers, diced white onions and mozzarella
HAT TRICK - Red sauce, homemade sausage, ham, pepperoni and mozzarella
HAWAIIAN - Red sauce, ham, pineapple and mozzarella
NATIONAL ANTHEM - Red sauce, beef, bacon pieces and cheddar
GERMAN - Red sauce, ham, sauerkraut and mozzarella
TACO - Red sauce, homemade taco meat (pork), cheddar, lettuce, diced tomatoes and taco chips
GOAL TENDER - Chicken taco. Red sauce, chicken, cheddar, lettuce, diced tomatoes and taco chips
SHUT OUT TACO - Meatless taco. Red sauce, cheddar, lettuce, diced tomatoes and taco chips
BLT - Red sauce, ham, cheddar, lettuce and diced tomatoes. Mayo packets on side
THE RINK - Red sauce, homemade sausage, pepperoni, ham, mushrooms, green peppers, diced white onions, black olives and mozzarella
CHICKEN BACON RANCH - Kickin' ranch sauce, chicken, bacon pieces and cheddar (no red sauce)
CHICKEN SANTA FE - GoldRush sauce, chicken, pepper jack cheese, spinach, diced tomatoes & diced red onion (no red saude)
CHICKEN FIESTA - GoldRush sauce, chicken, diced red onions, tomatoes and cheddar (no red sauce)
SOUTH OF THE BORDER - GoldRush sauce, tomatoes, diced white onion, jalapenos and cheddar (no red sauce)
LEGENDARY BAR-B-QUE - BBQ sauce, ham, diced red onion, bacon pieces and cheddar (no red sauce)
THREE ALARM - BBQ sauce, homemade sausage, diced white onions, jalapenos and pepper jack cheese (no red sauce)
CROSS BAR - BBQ sauce, chicken, diced white onion and cheddar
CHICKEN-BACON-CHEDDAR WHITE SAUCE - White sauce, chicken, bacon pieces and cheddar (no red sauce)
SAUSAGE MUSHROOM WHITE SAUCE - White sauce, homemade sausage, mushroom and mozzarella (no red sauce)

Harris meals include disposable plates & cups. Dishware & glassware available for +$2 per person.

All prices subject to a 20% service charge and 10% sales tax

DINNER

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TACOS $19 per person (40 person min.)
Beef or chicken tacos (choose hard or soft shell) • Served with Mexican rice, refried beans, nachos with cheese sauce & salsa, shredded lettuce, diced tomatoes, sour cream, taco sauce and shredded cheese

COLD CUT SANDWICHES $18 per person (40 person min.)
Deli sliced breast of turkey, roast beef and honey glazed ham on cocktail buns with sliced cheeses and condiments
Served with chips and your choice of 3 salads

HOT SANDWICH BUFFET $21 per person (40 person min.)
Choose 1 meat, 1 starch, 1 vegetable and 4 salads

PULLED PORK OR CHICKEN with BBQ sauce
SLOPPY JOES
HICKORY SMOKED BEEF BRISKET
CARVED TURKEY BREAST with stuffing, cranberry sauce and signature sauce
HAMBURGERS, HOT DOGS & BRATWURST (or selection of all 3)

TWO ENTRÉE BUFFET $23 per person (40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

THREE ENTRÉE BUFFET $25 per person (40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

ENTRÉES

PORK OPTIONS
PULLED PORK SLIDERS with BBQ sauce
IOWA HAM WITH PINEAPPLE GLAZE
CARVED PORK LOIN*GF
STUFFED PORK CHOP

BEEF OPTIONS
SLICED ROAST BEEF WITH GRAVY
BEEF TIPS IN BURGUNDY SAUCE
MEATLOAF
MEAT BAKED LASAGNA
HICKORY SMOKED BEEF BRISKET *GF
SLOPPY JOES

PREMIUM BEEF OPTIONS
PRIME RIB *GF (MARKET PRICE)
BEEF TENDERLOIN *GF (MARKET PRICE)

FISH OPTIONS
BAKED COD *GF
SHRIMP SCAMPI
SALMON WITH DILL SAUCE *GF

POULTRY OPTIONS
PULLED CHICKEN SLIDERS with BBQ sauce
CHICKEN BREAST MORNAY
PARMESAN CRUSTED CHICKEN
TURKEY BREAST WITH DRESSING
CHICKEN ALFREDO BAKE

VEGETARIAN
VEGETARIAN LASAGNA
MARINARA PENNE BAKE

SALADS
TOSSED LETTUCE SALAD *GF
SPINACH SALAD *GF
CAESAR SALAD
COLESLAW *GF
PASTA SALAD
POTATO SALAD
BROCCOLI SALAD *GF
5 BEAN SALAD *GF
COTTAGE CHEESE *GF
SEASONAL FRESH FRUIT *GF
ROCKY ROAD FLUFF *GF
OREO FLUFF
CHERRY FLUFF *GF
MANDARIN ORANGE FLUFF *GF
POTATO CHIPS *GF

VEGETABLES
GREEN BEANS ALMANDINE *GF
PRINCE EDWARD BLEND *GF
Baby carrots, green and yellow beans
WHOLE KERNEL CORN *GF
BAKED BEANS *GF
BROCCOLI/CAULIFLOWER MIX*GF
MIXED VEGETABLES *GF
Green beans, peas, carrots and corn
GLAZED BABY CARROTS *GF
ASIAN BLEND *GF
Broccoli, green beans, mushrooms, peppers and onions

STARCHES
MASHED POTATOES *GF
Plain or garlic
ROASTED RED POTATOES *GF
CHEESY POTATO CASSEROLE
AU GRATIN POTATOES
RICE PILAF
WILD RICE MIX
MAC AND CHEESE
BAKED POTATO (AFTER 5 P.M.) *GF
RICE WITH PEAS AND CARROTS
POTATO CHIPS *GF

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SNACKS & HORS D'OEUVRES

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LIGHT SNACKS $12 per person (20 person min.)
Cheese & crackers, salami & sausages, relish/veggies and assorted fresh-baked cookies

LIGHT HORS D'OEUVRES $18 per person (40 person min.)
Choose 3 hot and 3 cold options

HEAVY HORS D'OEUVRES $21 per person (40 person min.)
Choose 5 hot and 5 cold options

COLD HORS D'OEUVRES

SPINACH DIP IN HAWAIIAN BREAD
Creamy spinach dip stuffed in a large loaf of Hawaiian bread

MEXICAN SALSA & TORTILLA CHIPS

MEXICAN PIZZA
Refried beans, cheese and salsa topped with more cheese, onions, tomatoes and ripe olives

HERBED GARLIC SPREAD (BOURSIN CHEESE)

ALASKAN SMOKED SALMON SPREAD

PIMENTO CHEESE SPREAD

AGED CHEDDAR CHEESE SPREAD
Served with crackers and apple slices

SPINACH TEA SANDWICHES

BACON WRAPPED DATES
Savory & sweet. A plump date stuffed with a smoked almond and wrapped in bacon

SALAD ON A STICK
Marinated grape tomatoes, mozzarella cubes, olives and fresh basil

BLUE CHEESE & CRANBERRY BRUSCHETTA

GOURMET SHRIMP SPREAD
Lots of shrimp in a seasoned cheese mixture with a hint of garlic

COLD LAYERED MANGO CRAB SPREAD

ARTICHOKE CANAPÉS
A quiche-like mixture of artichokes, cheeses and special seasoning

SILVER DOLLAR CANAPÉS
Mini chicken, tuna or ham salad sandwiches on silver dollar buns

FRESH VEGETABLE CANAPÉS
Tender pastry crust topped with a lightly seasoned layer of cream cheese

OPEN FACE CHICKEN CANAPÉS

CUCUMBER CANAPÉS
French bread topped with a creamy filling, a cucumber and fresh dill

FRESH VEGGIE TRAY
With dill or ranch dressing

FRESH SEASONAL FRUIT TRAY

HOT HORS D'OEUVRES

HERBED PARMESAN CHEESE PUFFS

MINI PULLED PORK OR CHICKEN SANDWICHES
Served with cocktail buns and signature BBQ sauce on the side

CARVED TURKEY SLIDERS
With fried onion strings, cranberry sauce, stuffing and special sauce

MINI BRISKET SLIDERS
Served with cocktail buns and signature BBQ sauce on the side

CHINESE EGG ROLLS
Well-seasoned pork and vegetable filling wrapped in a thin crisp skin

SWEET & SOUR COCKTAIL MEATBALLS

PARMESAN MUSHROOM MEATBALLS

GREEK SPANAKOPITAS
Triangles of phyllo stuffed with a spinach and feta cheese filling

MINI COCKTAIL QUICHES

CRABMEAT PUFFS
Baguette slices topped with a cheesy crabmeat filling

LITTLE SMOKIES IN ORANGE SAUCE

HOT SPINACH AND ARTICHOKE DIP

MEXICAN CHEESE DIP

MEXICAN LAYERED SOMBRERO DIP

SAUSAGE & CHEESE STUFFED MUSHROOMS

HOT RUEBEN SPREAD WITH COCKTAIL RYE BREAD

HOT CRAB AND ARTICHOKE SPREAD

BRIE CHEESE IN PUFF PASTRY

SMOKED RIBLETS IN SIGNATURE BBQ SAUCE

CHEDDAR & SHRIMP PUFFS

WONTON SHRIMP
An elegant appetizer of shrimp lightly coated with crushed wonton

All prices subject to a 20% service charge and 10% sales tax

FATWOODS BBQ SMOKEHOUSE

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FATWOODS BBQ SMOKEHOUSE RESTAURANT - 1516 5TH AVENUE, MOLINE, IL

ONE ENTRÉE BUFFET $19 per person lunch; $21 per person dinner (40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

TWO ENTRÉE BUFFET $21 per person lunch; $23 per person dinner(40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

THREE ENTRÉE BUFFET $23 per person lunch; $25 per person dinner (40 person min.)
Served with rolls & butter and choose 1 starch, 1 vegetable and 4 salads

ENTRÉES

BBQ ENTRÉES
PULLED PORK SLIDERS with BBQ sauce
PULLED CHICKEN SLIDERS with BBQ sauce
HICKORY SMOKED BEEF BRISKET SLIDERS

OTHER ENTRÉE OPTIONS
IOWA HAM WITH PINEAPPLE GLAZE
CARVED PORK LOIN*GF
STUFFED PORK CHOP
SLICED ROAST BEEF WITH GRAVY
BEEF TIPS IN BURGUNDY SAUCE
MEATLOAF
MEAT BAKED LASAGNA
SLOPPY JOES
PRIME RIB *GF (MARKET PRICE)
BEEF TENDERLOIN *GF (MARKET PRICE)
BAKED COD *GF
SHRIMP SCAMPI
SALMON WITH DILL SAUCE *GF
CHICKEN BREAST MORNAY
PARMESAN CRUSTED CHICKEN
CARVED TURKEY BREAST with dressing
CHICKEN ALFREDO BAKE
VEGETARIAN LASAGNA
MARINARA PENNE BAKE

SALADS
TOSSED LETTUCE SALAD *GF
SPINACH SALAD *GF
CAESAR SALAD
COLESLAW *GF
PASTA SALAD
POTATO SALAD
BROCCOLI SALAD *GF
5 BEAN SALAD *GF
COTTAGE CHEESE *GF
SEASONAL FRESH FRUIT *GF
ROCKY ROAD FLUFF *GF
OREO FLUFF
CHERRY FLUFF *GF
MANDARIN ORANGE FLUFF *GF
POTATO CHIPS *GF

VEGETABLES
GREEN BEANS ALMANDINE *GF
PRINCE EDWARD BLEND *GF
Baby carrots, green and yellow beans
WHOLE KERNEL CORN *GF
BAKED BEANS *GF
BROCCOLI/CAULIFLOWER MIX*GF
MIXED VEGETABLES *GF
Green beans, peas, carrots and corn
GLAZED BABY CARROTS *GF
ASIAN BLEND *GF
Broccoli, green beans, mushrooms, peppers and onions

STARCHES
MASHED POTATOES *GF
Plain or garlic
ROASTED RED POTATOES *GF
CHEESY POTATO CASSEROLE
AU GRATIN POTATOES
RICE PILAF
WILD RICE MIX
MAC AND CHEESE
BAKED POTATO (AFTER 5 P.M.) *GF
RICE WITH PEAS AND CARROTS
POTATO CHIPS *GF

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All prices subject to a 20% service charge and 10% sales tax

BAR MENU
WINE & BEER

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FEATURED WINE

	6OZ.	9OZ.	BOTTLE	TO GO
ELECTRA MOSCATO BLACK	11	16	33	20
MUSTELA MOSCATO D'ASTI	15	22	45	26
PICCINI PROSECCO	10	15	30	17
LUBANZI SPARKLING ROSÉ	13	19	39	22
CIRCA PINOT GRIGIO	9	13	27	16
THURSTON WOLFE PINOT GRIS & VIOGNIER	14	21	42	25
CASA JULIA SAUVIGNON BLANC	8	12	24	14
CHEHALEM CHARDONNAY	11	16	33	20
ANGELS & COWBOYS ROSÉ	12	18	36	21
STOLLER PINOT NOIR	13	16	33	20
CROSBY CABERNET	11	16	33	20
ANGELS & COWBOYS RED BLEND	14	21	42	24
BOOMTOWN MERLOT	13	19	39	23
ALHAMBRA MALBEC RESERVE	13	19	39	22

BEER

BUD LIGHT, BUSCH LIGHT	5
MICHELOB ULTRA	5
CORONA, MODELO	6
CHERRY BLOND BOMB (BENT RIVER)	6
UNDERCURRENT IPA (BENT RIVER)	6
UNCOMMON STOUT (BENT RIVER)	6
NA BUSCH	5

SODA

FREE REFILLS

PEPSI/DIET PEPSI	2
STARRY	2
MUG ROOT BEER	2
MOUNTAIN DEW	2
DOC X	2
ICED TEA/LEMONADE	2

All prices include 10% sales tax

BAR MENU
COCKTAILS

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CITYVIEW COCKTAILS

CRANBERRY PEACH MARTINI 8
VODKA, PEACH SCHNAPPS & CRANBERRY

ROYAL FLUSH 8
CROWN ROYAL WHISKEY, PEACH SCHNAPPS & CRANBERRY JUICE

TOASTED ALMOND 10
DI SORONNO AMARETTO, KAHLUA & CREAM

AMARETTO SOUR 10
DI SORONNO AMARETTO & SOUR MIX

CAPE COD 8
CRANBERRY JUICE & VODKA

SCREWDRIVER 8
ORANGE JUICE & VODKA

FUZZY NAVEL 8
ORANGE JUICE & PEACH SCHNAPPS

GROWN-UP CHERRY PEPSI 7
EVAN WILLIAMS CHERRY BOURBON & PEPSI

NON-ALCOHOLIC

BUSCH NA, HEINEKEN NA 5

ATHLETIC GOLDEN 5

NA BLACKBERRY MULE 6

NA TROPICAL DAQUIRI 6

NA COSMOPOLITAN 8
LIME, CRANBERRY & ORANGE

NA MARGARITA 6

GINGER PEACH ICED TEA 6
PEACH, GINGER & CAFFEINE-FREE BLACK TEA

NA UPTOWN ROCKS 6
PEACH, WHITE GRAPE & LEMON

NA RUM BREEZE 6
PINEAPPLE, LIME & STRAWBERRY

NA MAI TAI 6
SWEET ALMOND, ORANGE & PINEAPPLE

All prices include 10% sales tax

BARTESIAN COCKTAILS

LONG ISLAND ICED TEA 10
RUM, TEQUILA, VODKA, TRIPLE AND A SPLASH OF COLA

GINGER PEACH ICED TEA 8
VODKA, PEACH, GINGER & CAFFEINE-FREE BLACK TEA

MANHATTAN 10
BUFFALO TRACE BOURBON

OLD FASHIONED 10
BUFFALO TRACE BOURBON

WHISKEY SOUR 10
BUFFALO TRACE BOURBON

COSMOPOLITAN 8
VODKA, LIME, CRANBERRY & ORANGE

MARGARITA 8
TEQUILA, LEMON & LIME

UPTOWN ROCKS 8
GIN, PEACH, WHITE GRAPE & LEMON

RUM BREEZE 8
RUM, PINEAPPLE, LIME & STRAWBERRY

MAI TAI 8
RUM, ALMOND, ORANGE & PINEAPPLE

OLD FASHIONEDS

COFFEE OLD FASHIONED 12
BUFFALO TRACE BOURBON WITH WALCHER COFFEE LIQUEUR

CHERRY OLD FASHIONED 12
BUFFALO TRACE BOURBON WITH DI SARONNO AMARETTO & MARACHINO JUICE

MAPLE OLD FASHIONED 12
BUFFALO TRACE BOURBON WITH MAPLE SYRUP

PEACH OLD FASHIONED 12
BUFFALO TRACE BOURBON WITH PEACH SCHNAPPS

BAR MENU
SPIRITS

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VODKA	1.5OZ
TITOS	8

RUM	1.5OZ
BACARDI	6
MALIBU	6
CAPTAIN MORGAN	7

BOURBON	1.5OZ
JIM BEAM	7
BUFFALO TRACE	8
MAKERS MARK	10
KNOB CREEK	11
BASIL HAYDEN	12
WOODFORD RESERVE	14
EVAN WILLIAMS CHERRY	7

WHISKEY	1.5OZ
CROWN ROYAL	9
CROWN ROYAL APPLE	9
JACK DANIEL'S BLACK	9
JAMESON	10
SEAGRAM'S 7	6

TEQUILA	1.5OZ
JOSE CUERVO GOLD	6
JOSE CUERVO SILVER	6
PATRON SILVER	13

SCOTCH	1.5OZ
DEWARS WHITE LABEL	8
JOHNNY WALKER BLACK	11
FAMOUS GROUSE	6
BOWMORE	17

GIN	1.5OZ
TANQUERAY	9
HENDRICK'S	12

SPIRITS	1.5OZ
DISARONNO AMARETTO	10
FIREBALL	6
DEKUYPER PEACH SCHNAPPS	3
KAHLUA	8
WALCHER ESPRESSO	7
WALCHER LIMONCELLO	7
JAGERMEISTER	7
DRAMBUIE	11

WINE, BEER & LIQUOR

Full bar service available in The WaterMark Lounge (lower level) or with a portable bar anywhere in our building.

- Carefully curated selection of cocktails, wines, beer and spirits; note: actual selection may differ at time of event
- Choose between an open bar (paid by the host) or a cash bar (paid by the guests)
- $75 bar minimum for lunch/afternoon events
- $125 bar minimum for dinner/evening events (after 4pm). Balance of bar minimum will be charged at end of event if not met
- Bar prices include sales tax
- A 20% gratuity for the bartender(s) will be added to all hosted bar tabs
- No alcohol can be consumed outside of our building or in the parking lot

All prices include 10% sales tax

RENTAL PRICING & POLICIES

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CITYVIEW ROOM RENTAL (LOWER LEVEL)

Monday-Thursday & Friday until 3pm $350

Friday after 3pm/Saturday/Sunday $550

HORIZON ROOM RENTAL (UPPER LEVEL)

Monday-Thursday & Friday until 3pm $750

Friday after 3pm/Saturday/Sunday $950

WATERMARK LOUNGE RENTAL (LOWER LEVEL BAR AREA)

Seats up to 30 people; Available for rental only if CityView Room is not rented; Does not include access to the CityView Room

Monday-Thursday & Friday until 3pm $200

Friday after 3pm/Saturday/Sunday $400

Above rentals include 4 hour total access to the space, from arrival of hosts for decorating/setup to last guest leaving, including setup and removal. Additional time is $125 per hour.

ADDITIONAL OPTIONS:

White or Ivory Linens $150

Dance Floor $150

DISCOUNT FOR TRIMBLE FUNERAL SERVICES

For a funeral luncheon/dinner when the funeral or memorial services are held through Trimble Funeral Home

$200 Discount for Monday-Friday services • $400 Discount for Saturday-Sunday services • includes assorted cookies

POLICIES & DETAILS

- ALL ROOM RENTALS MUST INCLUDE PURCHASE OF FOOD
- ALL FOOD AND DRINKS MUST BE PURCHASED THROUGH CITYVIEW CELEBRATIONS. No outside food or drink is allowed with the exception of cake/cupcakes from an approved licensed commercial bakery ($2 per person charge)
- No alcohol can be consumed outside of our building or in the parking lot
- All items subject to a 20% service charge and 10% sales tax
- Event menus must be chosen 2 weeks prior to the event date. If an event is booked with less than 1 week's notice, menu selection must be chosen at the time of booking
- A final attendance number is required 2 weeks prior to event and cannot be reduced. Additional guests over the guaranteed number may not be able to be accommodated
- Payment in full is due the day of the event
- All guests (including hosts & DJ) must be gone by 11:00 pm. +$75 for each half hour of time beyond 11:30 p.m

EVENT SPACES

CityView •CELEBRATIONS•

THE WATERMARK LOUNGE (LOWER LEVEL)



- Seating up to 30
- Digital Fireplace & TV
- Fully-stocked bar with a carefully curated selection of cocktails, wines, beer and spirits

THE CITYVIEW ROOM (LOWER LEVEL)



- Seating up to 160 at round tables
- Access to the WaterMark Lounge (if choose to have bar open during your event)
- Video Projector/Projection Screen with HDMI connection
- Floor to ceiling windows
- Hunt Harris Photo Wall featuring close-up photographs of Quad City landmarks
- Dance floor available (+$150)

THE HORIZON ROOM (UPPER LEVEL)



- Seating up to 180 at round tables
- Theatre seating up to 200
- Floor to ceiling windows with magnificent views of the city
- Digital Fireplace
- 2 portable bars available
- Dance floor available (+$150)
- Yamaha Disklavier Grand Piano

INCLUDED WITH ALL RENTALS



- 6' round tables and premium chairs
- Black floor length spandex tablecloths
- Seasonal table decorations
- All flatware and glassware and dishware
- State of the art A/V euipment
- Video Projector/Projection Screen with HDMI connection (CityView Room only)
- Speaker's podium
- Bluetooth audio connection for music
- Wireless microphones

Prices Effective 10/30/2026