



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

BREAKFAST



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

DESSERTS

ASSORTED COOKIES \$14/dozen (2 dozen min)

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

OLDTOWNE 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

LUNCH



TACOS \$17 per person (40 person min.)

3 tacos per person • Choose from hard or soft shell • Served with rice & beans, chips & salsa and lettuce salad

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
Choose up to 4 salads

HOT SANDWICHES \$18 per person (40 person min.)

Choose 1 starch, 1 vegetable and 2 salads

PULLED PORK OR CHICKEN with BBQ sauce

SLOPPY JOES

HICKORY SMOKED BRISKET

CARVED TURKEY BREAST with stuffing, cranberry sauce and signature sauce

HAMBURGERS/HOT DOGS/BRATWURST

ONE ENTRÉE BUFFET \$18 per person (40 person min.)

Served with rolls & butter and choose 1 starch, 1 vegetable and 2 salads

TWO ENTRÉE BUFFET \$20 per person (40 person min.)

Served with rolls & butter and choose 1 starch, 1 vegetable and 2 salads

ENTRÉES

PORK OPTIONS

IOWA HAM WITH PINEAPPLE GLAZE

CARVED PORK LOIN (+\$2 PP)*GF

STUFFED PORK CHOP (+\$2 PP)

BEEF OPTIONS

SLICED ROAST BEEF WITH GRAVY(+\$2 PP)

BEEF TIPS IN BURGUNDY SAUCE

MEATLOAF

MEAT BAKED LASAGNA

HICKORY SMOKED BEEF BRISKET *GF

PREMIUM BEEF OPTIONS

PRIME RIB *GF (+\$4 PP)

BEEF TENDERLOIN *GF (+\$6 PP)

FISH OPTIONS

BAKED COD *GF

SHRIMP SCAMPI

SALMON WITH DILL SAUCE *GF (+\$2 PP)

POULTRY OPTIONS

CHICKEN BREAST MORNAY

PARMESAN CRUSTED CHICKEN BREAST

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

RICE WITH PEAS AND CARROTS

POTATO CHIPS *GF

HARRIS PIZZA & PASTA



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

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

DINNER



TACOS \$19 per person (40 person min.)

3 tacos per person • Choose from hard or soft shell • Served with rice & beans, chips & salsa and lettuce salad

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
Choose up to 4 salads

HOT SANDWICHES \$20 per person (40 person min.)

Choose 1 starch, 1 vegetable and 2 salads

PULLED PORK OR CHICKEN with signature BBQ sauce

SLOPPY JOES

HICKORY SMOKED BRISKET

CARVED TURKEY BREAST with stuffing, cranberry sauce and signature sauce

HAMBURGERS/HOT DOGS/BRATWURST

TWO ENTRÉE BUFFET \$22 per person (40 person min.)

Served with rolls & butter and choose 1 starch, 1 vegetable and up to 4 salads

THREE ENTRÉE BUFFET \$24 per person (40 person min.)

Served with rolls & butter and choose 1 starch, 1 vegetable and up to 4 salads

ENTRÉES

PORK OPTIONS

IOWA HAM WITH PINEAPPLE GLAZE

CARVED PORK LOIN (+\$2 PP)*GF

STUFFED PORK CHOP (+\$2 PP)

BEEF OPTIONS

SLICED ROAST BEEF WITH GRAVY(+\$2 PP)

BEEF TIPS IN BURGUNDY SAUCE

MEATLOAF

MEAT BAKED LASAGNA

HICKORY SMOKED BEEF BRISKET *GF

PREMIUM BEEF OPTIONS

PRIME RIB *GF (+\$4 PP)

BEEF TENDERLOIN *GF (+\$6 PP)

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TURKEY BREAST WITH DRESSING

CHICKEN ALFREDO BAKE

VEGETARIAN

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MARINARA PENNE BAKE

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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

SNACKS & HORS D'OEUVRES



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

ROOM RENTAL PRICING

CITYVIEW ROOM RENTAL (LOWER LEVEL)

Monday-Thursday & Friday until 3pm \$350

Friday after 3pm/Saturday/Sunday \$550

HORIZON ROOM RENTAL (UPPER LEVEL)

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.

WEDDINGS

Ceremony Only (Horizon Room—Upper Level) \$1750

Reception Only (CityView Room—Lower Level) \$1750

Ceremony (Upper Level) & Reception (Lower Level) \$3500

Includes access to the space(s) after 9am the day of the event.

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

and include assorted cookies at no charge

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 excepting 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 cannot be accommodated
- Payment in full is due the day of the event. To reserve a space beyond 60 days, a \$500 non-refundable deposit is required
- 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



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 180 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 200 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 equipment
- Video Projector/Projection Screen with HDMI connection (CityView Room only)
- Speaker's podium
- Bluetooth audio connection for music
- Wireless microphones

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
- 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 hosted bar tabs