

## EVENT INFORMATION

Date of Event \_\_\_/\_\_\_/\_\_\_ Day of Event \_\_\_\_\_  
Time of Event \_\_\_ to \_\_\_ Serve time \_\_\_\_\_ Decorate time \_\_\_\_\_  
Type of Event \_\_\_\_\_  
Group Name(s) of Event \_\_\_\_\_  
Contact name \_\_\_\_\_  
Address \_\_\_\_\_ City \_\_\_\_\_  
State \_\_\_\_\_ Zip Code \_\_\_\_\_  
Phone: Cell ( ) \_\_\_\_\_ Home ( ) \_\_\_\_\_  
Work ( ) \_\_\_\_\_ Fax ( ) \_\_\_\_\_  
E-mail ( ) \_\_\_\_\_  
Grooms Name \_\_\_\_\_ Brides Name \_\_\_\_\_

### Required at Time of Reservation

Size of Room 1/2\_\_ (seats 45 people) Whole \_\_ (seats 90 people)  
Room Fee 1/2 Room \$30 Whole Room \$55 **Non-Refundable**

### Menu and Guest Information

Menu Plan \_\_\_\_\_ Price per person A \$ \_\_\_\_\_ C \$ \_\_\_\_\_  
Est. # of Guest \_\_\_\_\_ On Date \_\_\_/\_\_\_/\_\_\_  
Final # of Guest \_\_\_\_\_ On Date \_\_\_/\_\_\_/\_\_\_  
Estimated Food Deposit Required \$ \_\_\_\_\_ On Date \_\_\_/\_\_\_/\_\_\_  
Food Deposit Received \$ \_\_\_\_\_ On Date \_\_\_/\_\_\_/\_\_\_

### Beverage/Bar

Beverages \_\_\_\_\_  
Hosted Bar Yes/No Bartender \$18 per hour. Time \_\_\_ to \_\_\_

### SPECIAL EVENT AGREEMENT CLAUSE

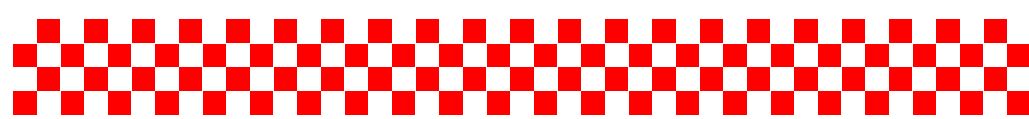
A signed special event clause must be received prior to your function.  
A final number of guest attending is required 14 days prior to the function.  
A food deposit of 50% of the estimated food and beverage is due 14 days prior to event.  
A 18% gratuity and applicable sales taxes will be added to all food and beverages served.  
**Nonprofit groups requesting a tax exemption must submit their tax number and an official letter of exemption 14 days prior to event.** Remainder of total payment due is on date of function. We accept Visa, MasterCard, American Express, Discover, cash or check.  
All federal, state and local laws regarding food and beverage purchase and consumption will be strictly adhered to.

**I agree to the provisions set forth above.**

Signature \_\_\_\_\_ Date \_\_\_/\_\_\_/\_\_\_

Print Name \_\_\_\_\_

Mgr. 1st Contact Date



Alacarte



# Banquet Alacarte Menu

Meeting your party needs  
Why go anywhere else!

Downtown Rock Island "In The District"  
223 - 18th Street Rock Island, IL 61201  
Phone (309) 786-1122 Fax (309) 786-1135  
[www.huckleberrypizza.com](http://www.huckleberrypizza.com)

Hours: Open Tuesday thru Friday at 11AM  
Saturday & Sunday at 4:30PM  
Monday, closed

01/13



Huckleberry's can help you with any business or social function. Providing food and banquet facilities for:

Business luncheons/meetings	Wedding Rehearsal dinners
Birthday parties	Retirement parties
Office Holiday parties	Anniversaries
Family/Class reunions	Team Sport banquets

## APPETIZERS

**Chicken Wings** Your choice of Plain, BBQ or Hot & Spicy. \$8.95 lb. (minimum 5 lbs.)

**Garden Pesto Bread** Basil garlic, gorgonzola cheese pesto with roma tomato, bell pepper and Asiago cheese baked on a fresh crispy batard bread. 12 pieces per order. \$11

**Veggie Platter** (serves 15) Assorted vegetables that may include: pepper strips, cucumbers, carrots, celery and broccoli florets served with a creamy spinach dip. \$28.95

**Fresh Fruit Platter** (serves 15) Assorted fruits that may include: pineapple, cantaloupe, watermelon, muskmelon and grapes served with a raspberry cream dip. \$29.95

**Mini Italian Meatballs** Served in a spicy tomato sauce. \$7.95 per pound (5 lb minimum)

**Artichoke Dip** (serves 15) Hot creamy artichoke cheese dip served with toast points. \$26.50

**Bruchette** (serves 15) Delicious. Fresh basil, roam tomato, black olive, fresh garlic, extra-virgin olive oil and balsamic vinegar served with garlic baguettes. \$18.95

**Chips & Salsa** Tortilla Chips served with zesty salsa. \$9.50 per lb. Add Nacho Cheese Sauce \$14.50

**Spicy Chicken Nuggets** Crispy and spicy chicken nuggets. \$7.95 per pound. (5 lb minimum)

All Federal, state and local laws requiring food, beverage purchase and consumption will be strictly adhered to. 18% gratuity and 9% sales tax will be added to all food and beverage purchases.

Alacarte

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Huckleberry's is happy to cater to your parties specific needs, however, we do offer delicious entrees and fresh salads alacarte.

## Pasta

All pasta is served in a full-size (hotel) pan.

**Oven-Baked Pasta** Penne pasta, spicy red gravy, pepperoni, sausage, mushrooms, onions, bell pepper, mozzarella and cheddar cheeses. \$67 serves 12

**Broccoli Chicken Bake** Broccoli, chicken, penne pasta, alfredo cream sauce, monterey jack and cheddar cheeses. \$75 serves 12

**Spaghetti** with spicy red gray. \$48 serves 12

**Spaghetti with Meatballs** with mini Italian meatballs and spicy red gravy. \$67 serves 12

**8-Layer Lasagna** Italian sausage, beef, spicy tomato sauce, ricotta, parmesan and mozzarella cheeses create this thick delicious lasagna. \$125 serves 21

**Portobello Mushroom and Spinach** Sautéed Portobello's, spinach, with garlic, E.V.O.O. and tossed with cheese tortellini and Alfredo cream sauce. \$74 serves 12

**Garlic Bread** Loaf of hot garlic buttered bread (12 slices) \$4.59

## Salad

**Fresh Garden** Lettuce, tomato, red onion, cucumber, carrots, bell pepper. Choice of 3 dressings. \$28 Serves 12

**Caesar** Tossed romaine, parmesan cheese and croutons and a classic creamy Caesar dressing. \$32 Serves 12

**Summer Caesar** Romaine, parmesan cheese, granny smith apples, almonds, croutons and a classic creamy Caesar dressing. \$38 serves 12

**Italian** Lettuce, tomato, red onion, black olives, pepperoncinis, croutons and an Italian Vinaigrette. \$35 serves 12

**Huckleberry's Chop** Lettuce, romaine, tomato, red onion, celery, carrots, red bell pepper, cucumber, zucchini, red and green apples with an Apple-Cider Dijon vinaigrette. \$41