

ST KILDA

COLLECTIVE

333 5TH STREET
WEST DES MOINES, IA 50265
VALLEY JUNCTION

STKILDADSM.COM/COLLECTIVE

GENERAL INFORMATION

PRIVATE EVENT SPACE AMENITIES:

- 93-inch Apple TV
- Wi-Fi
- Built-in sound system
- PA system
- Tables
- Table linens
- Chairs
- China, glassware, and silverware
- One stationary bar
- Custom floor plans
- Event coordination
- Space can accommodate up to 65 seated, and up to 90 cocktail-style

VENUE RESERVATIONS:

SUNDAY-THURSDAY

Up to 4 hours / \$300 rental

+\$500 food and beverage minimum

closed at 4 PM on Sundays

FRIDAY

Events taking place before 2 PM / \$400 rental + \$500 food and beverage minimum

Events taking place after 2 PM / \$500 rental + \$1000 food and beverage minimum

SATURDAY

Events taking place before 2 PM / \$500 rental + \$500 food and beverage minimum

Events taking place after 2 PM / \$500 rental + \$1000 food and beverage minimum

**GROUPS OF 50 PEOPLE OR MORE ARE SUBJECT TO ADDITIONAL RENTAL & COORDINATION FEES

**WEDDING RECEPTIONS ARE SUBJECT TO ADDITIONAL RENTAL & COORDINATION FEES

BREAKFAST BUFFET PACKAGES

COLLECTIVE BREAKFAST / \$26 PER PERSON

- assorted housemade pastries
- superfood & yogurt parfaits
- feta quiche
- seasonal fruit
- counter culture single origin coffee

- + applewood smoked bacon and/or house sausage links / \$4 per person, per item
- + house hashbrown / \$2 per person

CORPORATE BREAKFAST / \$28 PER PERSON

- assorted housemade pastries
- superfood & yogurt parfaits
- scrambled eggs
- house biscuits & gravy
- counter culture single origin coffee

- + applewood smoked bacon and/or house sausage links / \$4 per person, per item
- + house hashbrown / \$2 per person

CHAMPAGNE BRUNCH / \$32 PER PERSON

- brioche french toast with whipped ricotta and seasonal jam
- miniature avocado toast with smashed avocado, charred corn, cucumber, feta, pickled red onion, and tomato salsa, on toasted sourdough
- feta quiche
- seasonal fruit
- counter culture single origin coffee
- mimosa with cava brut and freshly squeezed orange juice, one mimosa per person

- + applewood smoked bacon and/or house sausage links / \$4 per person, per item
- + house hashbrown / \$2 per person

INDIVIDUAL OPTIONS

- ASSORTED PASTRIES / \$4-6
- YOGURT & GRANOLA PARFAITS / \$8
- FRUIT PLATTER / \$60, serves 10
- FETA QUICHE / \$5
- SPINACH AND GOAT CHEESE QUICHE / \$6

- SINGLE ORIGIN COFFEE / \$36, serves 12
- FRESHLY SQUEEZED ORANGE JUICE / \$60, serves 12

PLATED BREAKFAST

MAY SELECT UP TO THREE OPTIONS FOR YOUR GROUP TO SELECT FROM

AVAILABLE 8AM-4PM DAILY

THE BELOW ITEMS ARE PLATED, AND NOT AVAILABLE AS A BUFFET OPTION

AVOCADO TOAST / \$15

smashed avocado, charred corn, cucumber, feta, pickled red onion, tomato salsa, on toasted sourdough, or gluten free bread

EGGS FLORENTINE / \$15

sautéed spinach, miso brown butter hollandaise, roasted tomato, poached eggs, english muffin

BREAKFAST SANDWICH / \$15

fluffy egg, avocado, berkshire pork smoked ham, bacon, tomato jam, with a house hash brown

SALMON & EGGS / \$16

seared salmon, roasted potatoes, spinach, cherry tomatoes, shallots, piquillo pepper sauce, poached eggs

STEAK & EGGS / \$18

new york strip, roasted potatoes & red pepper, chimichurri, caramelized onion, cilantro, parsley, poached eggs

+ applewood smoked bacon and/or house sausage links / \$4 per person, per item

+ house hashbrown / \$2 per person

LUNCH

ONE ENTRÉE AND ONE SALAD - SERVED BUFFET STYLE

\$22 PER PERSON, MUST ORDER A MINIMUM OF FIVE

ENTRÉE OPTIONS / SELECT ONE

FRIED COD SANDWICH

panko battered fried cod, house tartar sauce, crispy slaw

RASPBERRY POBLANO CHICKEN SANDWICH

raspberry poblano jam, muenster cheese, charred onion, peppered bacon, arugula

CUBANO

sliced ham, adobo pulled pork, swiss cheese, bread & butter pickles, mustard sauce, french bread

CHEESEBURGER

house ground beef, bacon caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles

BLACK BEAN VEGGIE BURGER

house heirloom black bean veggie burger, caramelized onions, cheddar cheese, arugula, BBQ sauce

SUNDRIED TOMATO PASTA

spaghetti, spinach, chicken, tomato cream sauce

SALAD OPTIONS / SELECT ONE

HOUSE SALAD

mixed greens with seasonal vegetables, and a seasonal vinaigrette

CHOPPED SALAD

spring mix, salami, fontina, cucumber, tomato, olives, red onion, cherry pepper, crouton, oregano vinaigrette

BUTTERNUT SQUASH SALAD

kale, butternut squash, pickled onion, goat cheese, fried garbanzos, white balsamic vinaigrette

PIE MATES AUSTRALIAN BAKE HOUSE / \$16 PER PERSON, MUST ORDER A MINIMUM OF FIVE

SLOW COOKED CHUCK STEAK PIE

slow cooked chuck steak, house peppercorn beef gravy, and balsamic caramelized onions, served with french fries and a side salad

CHICKEN & MUSHROOM PIE

soy and garlic marinated chicken breast, miso sour cream sauce, with mushrooms and scallions, served with french fries and a side salad

SMALL BITES

SEASONAL CHARCUTERIE AND CHEESE

\$70, serves 10

SEASONAL FRUIT PLATTER

\$60, serves 10

SEASONAL HUMMUS

served with pita and wood-grilled vegetables

\$60, serves 10

ANTIPASTI SKEWERS

cured meat, cheese, marinated vegetables, olives

\$50, serves 10

PUFF PASTRY

caramelized onion, gruyere, bacon

\$50, serves 10

DEVILS ON HORSEBACK

bacon wrapped date stuffed with gorgonzola

\$50, serves 10

CROSTINI

whipped goat cheese, roasted cherry tomatoes, fresh basil, balsamic glaze

\$45, serves 10

CROSTINI

ricotta with white wine poached pears, prosciutto

\$50, serves 10

CROSTINI

candied bacon, blistered cherry tomatoes, arugula, roasted garlic aioli

\$45, serves 10

SPINACH & ARTICHOKE DIP

\$40, serves 10

SHRIMP SCAMPI DIP SERVED WITH CRACKERS

\$45, serves 10

FRIED BRUSSELS SPROUTS

roasted garlic sauce, toasted breadcrumbs, parmesan

\$40, serves 10

HAND-CUT TRUFFLE PARMESAN POTATO WEDGES

with malt vinegar aioli

\$30, serves 10

COLLECTIVE WINGS

citrus pepper seasoning, parmesan garlic sauce, pickled red onion, radish

\$45, serves 10

LAMB MEATBALLS WITH MOROCCAN RED SAUCE

\$50, serves 10

PORK SLIDERS

braised pork and coleslaw on a house bun

\$60, serves 10

STEAK SLIDERS

horseradish cream and arugula on a house bun

\$70, serves 10

PIE MATES AUSTRALIAN BAKE HOUSE

PLEASE INQUIRE ABOUT:

- SAVORY PARTY PIES
- MINI SAUSAGE ROLLS
- MINI QUICHE
- AND OTHER SPECIALTY ITEMS



PLATED DINNER

HOUSE SALAD / \$5 PER PERSON **HOUSE ROLLS / \$2 PER PERSON**

SEASONAL RISOTTO / \$18

red pepper purée, asparagus, chow chow, fried shallot (+\$5 grilled chicken, +\$6 seared salmon)

PARMESAN GNOCCHI / \$18

pan-seared potato gnocchi, roasted brussels sprouts, fried shallots, brown butter sage sauce, parmesan (+\$5 grilled chicken, +\$6 seared salmon)

PORK RAGU RIGATONI / \$22

braised pork in a hearty tomato vegetable sauce, served with rigatoni, parmesan

CAJUN SALMON / \$26

cajun seasoned salmon, arugula blood orange salad, charred lemon cilantro oil, with toasted pine nuts

DE BURGO CHICKEN / \$26

herb marinated chicken, rosemary parmesan fingerling potatoes, roasted broccolini, creamy de burgo sauce

MAPLE BOURBON PORK CHOP / \$26

apple, all spice brined pork chop, brown sugar sweet potato purée, apple, cranberry, and pecan chutney, maple bourbon glaze

STEAK FRITES / \$28

new york strip, truffle chive frites, roasted tomato

PIE MATES AUSTRALIAN BAKE HOUSE SAVORY PIES

SLOW COOKED CHUCK STEAK PIE / \$16

slow cooked chuck steak, house peppercorn beef gravy, and balsamic caramelized onions, served with french fries and a side salad

CHICKEN AND MUSHROOM PIE / \$16

soy and garlic marinated chicken breast, miso sour cream sauce, with mushrooms and scallions, served with french fries and a side salad

DESSERTS

LEMON BLUEBERRY MASCARPONE CAKE / \$9

CHOCOLATE LAYERED CAKE / \$9

TIRAMISU / \$9

**YOU MAY SELECT UP TO THREE ENTRÉE OPTIONS, AND IF APPLICABLE, UP TO TWO DESSERT OPTIONS FOR GUESTS TO CHOOSE FROM.

**GUEST SELECTIONS MUST BE SUBMITTED 14 DAYS PRIOR TO EVENT DATE.

**PLACE CARDS THAT INDICATE GUEST MEAL CHOICE ARE REQUIRED FOR PLATED DINNERS.

BAR & BEVERAGE

CASH BAR OR HOSTED BAR OPTIONS. QUARTER BARREL KEGS AVAILABLE UPON REQUEST.

WINE BY THE GLASS OR BOTTLE

SPARKLING

CAVA BRUT / \$9 - 32

sparkling, josep masachs mas fi, catalonia, spain
elegant, balanced, fresh stone fruits and pleasant creamy flavors

SPUMANTE ROSA PROSECCO ROSÉ / \$13 - 48

sparkling, biancavigna, veneto, italy
floral, fruity, distinctive red-berry fruits

WHITE

HOUSE WHITE / \$10 - 45

white, ercole, monferrato, italy (l liter)
fresh, crisp, and dry with stone fruits and apple notes

SAUVIGNON BLANC / \$10 - 36

white, prisma, casablanca valley, chile
citrus notes and a mineral undertone lead to a crisp finish

PINOT GRIGIO / \$11 - 40

white, scarpetta, friuli-venezia giulia, italy
light and complex, stone fruit and melon, medium body

CHARDONNAY / \$14 - 52

white, devil's corner, tasmania, australia
subtle creaminess on the palate, neutral oak, lovely zesty finish

ROSÉ

HOUSE ROSÉ / \$10 - 45

rosé, ercole, monferrato, italy (l liter)
watermelon, ripe strawberries, rose petals

CHRISTINA ROSÉ / \$12.50 - 46

rosé, christina netzl, burgenland, austria
red raspberry, tart cherry, grapefruit, hint of oregano

RED

HOUSE RED / \$10 - 45

red, ercole, monferrato, italy (l liter)
bright acidity, ripe fruit, and beautifully balanced structure

CABERNET SAUVIGNON / \$13 - 48

red, penley estate phoenix, coonawarra, australia
plum, blackberry, anise, dusting of dark chocolate

PINOT NOIR / \$13.50 - 50

red, gaspard, loire valley, france
delicate, crushed violet, ripe bing cherry

BAR & BEVERAGE

DOMESTIC / IMPORT BEER

BUSCH - LIGHT / \$6
MILLER - LIGHT / \$6
COORS - LIGHT / \$6
MODELO ESPECIAL / \$6
HEINEKEN / \$7
PERONI / \$7

HEINEKEN (N/A) / \$5

CRAFT BEER

SIERRA NEVADA - HAZY LITTLE THING IPA / \$7
LAGUNITAS - IPA / \$7
SINGLESPEED BREWING - GABLE LAGER / \$6
BIG GROVE BREWERY - SEASONAL SOUR / \$9

LAGUNITAS - HOP WATER (N/A) / \$5

HARD CIDER / SELTZER

BIG GROVE SQUEEZE SELTZER - ROTATING / \$6
FISHBACK & STEPHENSON - CHERRY RHUBARB CIDER / \$6

other beer available upon request

SPIRITS / \$6+

tito's vodka
bombay sapphire gin
bacardi rum
captain morgan rum
exotico blanco tequila
four roses bourbon
dewars scotch whisky

other spirits available upon request

BATCHED COCKTAILS AVAILABLE UPON REQUEST

BRUNCH COCKTAILS

mimosa / \$9
collective bloody mary / \$9

COUNTER CULTURE SINGLE ORIGIN COFFEE / \$36

serves 12
regular or decaf, served with milk & sugar

FRESH SQUEEZED ORANGE JUICE / \$60

serves 12

HUGO TEA BREWED ICED TEA / \$42

serves 12
classic black, hibiscus berry

NON-ALCOHOLIC

coke/diet coke/sprite / \$2