

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 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

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

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

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

INDIVIDUAL OPTIONS

ASSORTED PASTRIES / \$4

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

LUNCH

ONE ENTRÉE AND ONE SALAD - SERVED BUFFET STYLE

\$20 PER PERSON, MUST ORDER A MINIMUM OF FIVE

ENTRÉE OPTIONS / SELECT ONE

GREEN GODDESS CHICKEN SANDWICH

marinated grilled chicken breast, avocado, green goddess dressing, lettuce, pickled onion

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

VEGAN BANH MI

roasted mushroom, cucumber, pickled carrot, pickled daikon, chili mayo, french bread

CHICKEN FRICASSÉE

roasted chicken with a creamy white herbaceous sauce, browned apples, served with white rice

SUNDRIED TOMATO PASTA

spaghetti, spinach, chicken, tomato cream sauce

SALAD OPTIONS / SELECT ONE

HOUSE SALAD

mixed greens with seasonal vegetables, and a seasonal vinaigrette

FENNEL APPLE SALAD

arugula, fennel, sliced apple, candied walnuts, sliced dates, cranberry white wine vinaigrette

BUTTERNUT SQUASH SALAD

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

\$16 PER PERSON, MUST ORDER A MINIMUM OF FIVE

PIE MATES AUSTRALIAN BAKE HOUSE - 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

PIE MATES AUSTRALIAN BAKE HOUSE - POTATO, LEEK, AND ONION PIE

earthy potato, leeks, onion, fresh herbs, and creamy mature cheddar cheese, served with french fries and a side salad

SMALL BITES

SEASONAL CHARCUTERIE AND CHEESE

\$70, serves 10

SEASONAL HUMMUS

served with pita and wood-grilled vegetables
\$60, serves 10

PUFF PASTRY

caramelized onion, gruyere, bacon
\$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

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

SEASONAL FRUIT PLATTER

\$60, serves 10

ANTIPASTI SKEWERS

cured meat, cheese, marinated vegetables, olives
\$50, serves 10

DEVILS ON HORSEBACK

bacon wrapped date stuffed with gorgonzola cheese
\$50, 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

GRILLED SALMON / \$26

parsnip and spinach purée, pickled butternut squash, miso brussels sprouts

COFFEE MARINATED CHICKEN / \$26

lentils, arugula and carrot salad, date and red wine vinaigrette

PORK STEAK / \$26

mustard marinade, beet and apple tartare, cucumber kale salad, honey white wine vinaigrette

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

POTATO, LEEK, AND ONION PIE / \$16

earthy potato, leeks, onion, fresh herbs, and creamy mature cheddar cheese, 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 / \$12 - 44

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

BLANC DE SAUVIGNON BLANC / \$52

sparkling, bodkin, north coast, california
light and bright, with citrus, tropical fruit, and mineral

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

INÉDITO RIOJA / \$12 - 44

red, bodegas lacus, rioja baja, spain
fun, fruit-forward underlined by refreshing acidity

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 ping 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 - TIP THE COW MILK STOUT / \$7
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, classic green, hibiscus berry

NON-ALCOHOLIC

coke/diet coke/sprite / \$2