

ST. KILDA

COLLECTIVE

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

STKILDADSM.COM/COLLECTIVE

GENERAL INFORMATION

INCLUDED IN YOUR ROOM RENTAL:

- 93-inch Apple TV
 - Wi-Fi
 - Built-in sound system
 - PA system with microphone
 - 5 rectangle tables, 5 round tables, 8 cocktail tables
 - Black or white table linens
 - 63 chairs
 - Place settings
 - White and grey linen napkins
 - One stationary bar
- Space can accommodate up to 60-80 seated, and up to 120 cocktail-style

VENUE RESERVATIONS:

SUNDAY-THURSDAY

Up to 4 hours / \$300 rental

closed at 4 PM on Sundays

FRIDAY

Up to 4 hours / \$400 rental

SATURDAY

Up to 4 hours / \$500 rental

* All events and any catering order incur a 22% event production fee, and 7% tax on all food and beverages.

* If applicable, St. Kilda will determine and provide the number of staff necessary to work the event. The renter will be charged a flat rate per hour/per staff needed for the duration or the event. An additional hour will be charged for set up and tear down.

* 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 pastries
 - superfood & yogurt parfaits
 - feta quiche
 - seasonal fruit
 - counter culture single origin coffee
-
- + applewood smoked bacon / \$4 per person
 - + house sausage links / \$4 per person
 - + house hash brown / \$3 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 / \$4 per person
 - + house sausage links / \$4 per person
 - + house hash brown / \$3 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

OUR BLOODY MARY, MIMOSA, AND ICED COFFEE BAR PACKAGES MAKE GREAT ADDITIONS TO ANY OF THE ABOVE BUFFET OPTIONS!

PLATED BREAKFAST

AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS

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

SUPERFOOD AND YOGURT / \$13

greek yogurt, housemade granola, mixed berries, maple syrup, chia & hemp seeds

AVOCADO TOAST / \$15

smashed avocado, charred corn, cucumber, feta, pickled red onion, tomato salsa, on toasted sourdough

+gluten free bread / \$2

EGGS FLORENTINE / \$15

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

BREKKIE BURRITO / \$16

chorizo, pico de gallo, avocado, cheddar cheese, potatoes, scrambled eggs, scallion crema, wrapped in a flour tortilla, served with salsa roja

BREAKFAST SANDWICH / \$16

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

BIG AUSSIE BREAKFAST / \$17

scrambled eggs, applewood smoked bacon, house sausage links, roasted tomato, sautéed spinach, with sourdough toast

SALMON & EGGS / \$18

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

STEAK & EGGS / \$20

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

+ applewood smoked bacon / \$4 per person

+ house sausage links / \$4 per person

+ house hash brown / \$3 per person

LUNCH BUFFET PACKAGES

SELECT ONE ENTRÉE AND ONE SALAD - SERVED BUFFET STYLE

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

ENTRÉE OPTIONS / SELECT ONE

BANG BANG SHRIMP TACOS

fried shrimp, bang bang sauce, red cabbage slaw, fresh chiles, cilantro, flour tortilla

PERI PERI CHICKEN CLUB

peri peri marinated grilled chicken breast, applewood smoked bacon, tomato, lettuce, on a hoagie

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

HOUSE MEATBALLS WITH PAPPARDELLE PASTA

housemade beef meatballs with pappardelle noodles in a classic garlic tomato basil sauce, with parmesan

+grilled chicken / \$5 per person

+grilled shrimp / \$6 per person

+seared salmon / \$6 per person

SALAD OPTIONS / SELECT ONE

HOUSE SALAD

mixed greens with seasonal vegetables, and a seasonal vinaigrette

SQUASH SALAD

greens, roasted butternut squash, manchego cheese, brown butter vinaigrette, candied pepitas

APPLE SALAD

greens, apples, goat cheese, red onion, cranberry, pecans, white balsamic vinaigrette

SALAD ADD-ONS

+grilled chicken / \$5 per person

+grilled shrimp / \$6 per person

+seared salmon / \$6 per person

PLATED LUNCH

- AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS
- SELECT UP TO THREE OPTIONS FOR YOUR GROUP TO SELECT FROM
- AVAILABLE 8AM-4PM DAILY

GRILLED CHICKEN BAO BUNS / \$16

in a chili soy and lemongrass glaze, on a steamed bao bun, with scallions, cilantro, fresno chilis, sesame seeds, cashews, and sriracha aioli

BANG BANG SHRIMP TACOS / \$15

fried shrimp, bang bang sauce, red cabbage slaw, fresh chiles, cilantro, flour tortilla

ROASTED MUSHROOM GRILLED CHEESE / \$16

local joygrow mushrooms, gouda, cheddar, roasted garlic, caramelized onions, on sourdough

CHEESEBURGER / \$16

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

SMASH BURGER / \$16

two smashed beef patties, gouda, cherry bomb aioli

PERI PERI CHICKEN CLUB / \$17

peri peri marinated grilled chicken breast, applewood smoked bacon, tomato, lettuce, on a hoagie

CUBANO / \$17

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

MAINE LOBSTER ROLL / \$22

sweet maine lobster, lemon aioli, celery, fresh herbs, buttered & griddled bun

(ALL SANDWICHES ARE SERVED WITH FRENCH FRIES OR A HOUSE SALAD)

APPLE SALAD / \$14

greens, apples, goat cheese, red onion, cranberry, pecans, white balsamic vinaigrette

SQUASH SALAD / \$14

greens, roasted butternut squash, manchego cheese, brown butter vinaigrette, candied pepitas

COLLECTIVE GRAIN BOWL / \$15

fried zucchini fritters, quinoa, red pepper hummus, cherry tomato, pickled vegetables, dill yogurt, pita

SALAD ADD-ONS

+grilled chicken / \$5 per person +grilled shrimp / \$6 per person +seared salmon / \$6 per person

SMALL BITES

-- ALL SERVE 10 --

SEASONAL FRUIT PLATTER / \$60

SEASONAL HUMMUS / \$60

served with pita and wood-grilled vegetables

CAPRESE SKEWERS / \$45

cherry tomatoes, mozzarella, basil

ANTIPASTI SKEWERS / \$50

cured meat, cheese, marinated vegetables, olives

PUFF PASTRY / \$50

caramelized onion, gruyere, bacon

DEVILS ON HORSEBACK / \$50

bacon wrapped date stuffed with gorgonzola

CROSTINI / \$50

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

CROSTINI / \$50

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

MINI AVOCADO TOAST / \$50

smashed avocado, charred corn, cucumber, feta, pickled red onion, tomato salsa

SPINACH & ARTICHOKE DIP, WITH PITA / \$40

add fresh vegetables +\$5

SHRIMP SCAMPI DIP SERVED WITH CRACKERS / \$45

FRIED BRUSSELS SPROUTS / \$40

roasted garlic sauce, toasted breadcrumbs, parmesan

COLLECTIVE WINGS / \$45

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

PORK SLIDERS / \$60

braised pork and coleslaw on a house bun

SMASH BURGER SLIDERS / \$60

smash burger patty, gouda, cherry bomb aioli, house bun

STEAK SLIDERS / \$70

horseradish cream, arugula, house bun

GRILLED CHICKEN BAO BUNS / \$60

in a chili soy and lemongrass glaze, on a steamed bao bun, with scallions, cilantro, fresno chilis, sesame seeds, cashews, and sriracha aioli

HOUSE FRENCH FRIES WITH 'FANCY SAUCE' / \$20

TRUFFLE PARMESAN FRENCH FRIES / \$30

HAND-CUT TRUFFLE PARMESAN POTATO WEDGES / \$30

with malt vinegar aioli

COLLECTIVE PIZZA 10" / \$18 14" / \$22

CLASSIC

bianco dinapoli tomatoes, whole milk mozzarella, pecorino romano

MARGHERITA

bianco dinapoli tomatoes, fresh mozzarella, pecorino romano, basil

FOUR CHEESE

garlic oil, fresh mozzarella, fontina, ricotta, pecorino

PEPPERONI

bianco dinapoli tomatoes, whole milk mozzarella, pecorino romano, pepperoni

SAUSAGE

bianco dinapoli tomatoes, whole milk mozzarella, pecorino romano, sausage, caramelized onion

Extra Cheese / \$2

Mike's Hot Honey / \$2

Sunflower Seed Basil Pesto Drizzle / \$1

Side of House Zesty Ranch / \$2

Green Peppers, Red Peppers, Spicy Hot Peppers, Mushrooms, Fresh Garlic / \$1 each

CHARCUTERIE BOARDS

HOUSE CHARCUTERIE BOARD / \$75

serves 10

includes two chefs choice cheeses, two chefs choice meats, entertainment crackers, kalamata olives

Envision something a little more custom? Let us help you build the board of your dreams!

Add on one serving of anything following to create an offering you and your guests will love.

BASE

Crackers / \$7

Gluten Free Crackers / \$7

Crostini / \$6

Full Baguette / \$10

PROTEINS

Prosciutto / \$20

Salami / \$12

Pepperoni / \$9

Sausage Link / \$20

SPREADABLES

Jam / \$5

Honey / \$5

Mustard / \$6

Butter / \$3

SAVORY

Olives / \$5

Cornichons / \$4

Stuffed Olives / \$10

Pickled Red Onions / \$8

FUN STUFF

Fresh Fruit / \$10

Fresh Veggies / \$10

Almonds / \$12

Candied Nuts / \$12

Pistachios / \$13

Dried Fruit / \$8

PLATED DINNER

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

BUTTERNUT SQUASH MUSHROOM RISOTTO / \$20

butternut squash risotto with sautéed local joygrow mushrooms, herbs, and parmesan

PESTO GNOCCHI / \$20

housemade pan-seared potato gnocchi, with sunflower seed basil pesto, cream, cherry tomatoes, parmesan

HOUSE MEATBALLS WITH PAPPARDELLE PASTA / \$22

housemade beef meatballs with pappardelle noodles in a classic garlic tomato basil sauce, with parmesan

ADD TO ANY PASTA

+\$5 grilled chicken, +\$6 grilled shrimp, +\$6 seared salmon

CHEESEBURGER / \$18

house ground beef, bacon caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, served with truffle parmesan fries

HERB MARINATED CHICKEN / \$24

herb marinated airline chicken breast, with english peas, roasted potatoes, local mushrooms, in a tarragon pan sauce

CAJUN SALMON / \$26

cajun seasoned salmon, quinoa, arugula orange salad, charred lemon cilantro oil, with toasted pistachios

STEAK FRITES / \$28

new york strip, truffle chive frites, roasted tomato

-- VERSIONS OF THE ABOVE MAY BE OFFERED AS A BUFFET.

-- **LOOKING FOR SOMETHING MORE CASUAL?** SANDWICHES AND SALADS MAY ALSO BE OFFERED AS A PLATED DINNER OPTION.

-- **PREFER SOMETHING CUSTOMIZED TO YOUR EVENT NEEDS?** WE CAN DEFINITELY ACCOMMODATE!

DESSERTS

LEMON BLUEBERRY MASCARPONE CAKE / \$9

CHOCOLATE LAYERED CAKE / \$9

TIRAMISU / \$9

CITRUS OLIVE OIL CAKE WITH BERRY COMPOTE AND POWDERED SUGAR / \$9

STICKY TOFFEE PUDDING, SERVED WARM, WITH VANILLA ICE CREAM / \$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

WINE BY THE GLASS OR BOTTLE

SPARKLING

CAVA BRUT / \$9 - 32

sparkling, josep masachs mas fi, catalonia, spain

SPUMANTE ROSA PROSECCO ROSÉ / \$13 - 48

sparkling, biancavigna, veneto, italy

WHITE

HOUSE WHITE / \$10 - 45

white, ercole, monferrato, italy (l liter)

SAUVIGNON BLANC / \$10 - 36

white, prisma, casablanca valley, chile

PINOT GRIGIO / \$11 - 40

white, scarpetta, friuli-venezia giulia, italy

RIESLING / \$12 - 44

white, nik weis st. urbans-hof, mosel, germany

CHARDONNAY / \$14 - 52

white, devil's corner, tasmania, australia

ROSÉ

HOUSE ROSÉ / \$10 - 45

rosé, ercole, monferrato, italy (l liter)

RED

HOUSE RED / \$10 - 45

red, ercole, monferrato, italy (l liter)

CABERNET SAUVIGNON / \$13 - 48

red, penley estate phoenix, coonawarra, australia

PINOT NOIR / \$13.50 - 50

red, gaspard, loire valley, france

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

JEFFERSON COUNTY CIDERWORKS

HIBISCUS OR APPLE / \$9

BIG GROVE SQUEEZE SELTZER - ROTATING / \$6

other beer, cider, or seltzer available upon request

BAR & BEVERAGE

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

BRUNCH COCKTAILS

MIMOSA / \$9
COLLECTIVE BLOODY MARY / \$9

BATCHED COCKTAILS

serves 12

CLASSIC MARGARITA / \$108
MOJITO / \$108
APEROL SPRITZ / \$96
OLD FASHIONED / \$156

SINGLE ORIGIN COFFEE / \$36

serves 12

regular or decaf, served with milk & sugar

FRESH SQUEEZED ORANGE JUICE / \$60

serves 12

FRESH SQUEEZED LEMONADE / \$42

serves 12

HUGO TEA BREWED ICED TEA / \$42

serves 12

classic black, hibiscus berry

NON-ALCOHOLIC

coke, diet coke, sprite / \$2 each

MIMOSA BAR / \$10 PER COCKTAIL

minimum 10

FIXINGS:

- orange juice
- cranberry juice
- orange slices
- strawberries
- grapefruit juice
- lemonade
- raspberries

BLOODY MARY BAR / \$11 PER COCKTAIL

served with vodka, tequila, or both
minimum 10

FIXINGS:

- celery sticks
- pickle spears
- bacon
- lime
- jerky sticks
- olive skewers
- hot sauce
- tagin
- cheese cubes

ICED COFFEE BAR / \$5 PER ICED COFFEE

minimum 10

FIXINGS:

- whole milk
- oat milk
- sugar
- vanilla syrup
- almond milk
- cinnamon
- tiramisu mocha
- salted caramel syrup

ADDITIONAL INFORMATION

ROOM RENTAL FEE

Our private event space offers a customizable layout for any event. Your event coordinator will happily work with you to plan the perfect layout utilizing our round or rectangular tables, buffet tables, and cocktail tables!

A private bar, TV/AV, SONOS speakers, Spotify music app, microphone, black cocktail tables, 5-60" round tables, 5-8 ft rectangular tables, black and white table linens, buffet equipment, place settings, and grey and white linen napkins, are all included in the rental price!

EVENT PRODUCTION FEE

A standard 22% event production fee is charged on all events to cover costs associated with the production of the event, it is not a gratuity for staff.

This fee covers all of the back end costs that go into your event, aside from the food and beverages, including planning your event from start to finish, coordination, logistics, preparation of the event space, and ordering of stock prior to event day.

STAFF FEES

A \$25.00/hour fee is incurred on any staff who are physically working your event, which will include, or solely be, an event coordinator, depending on the size and duration of your event.

The event coordinator will be on site to ensure your event runs smoothly front of house and back of house, and will either be bartending or serving in tandem.