

# ST. KILDA

COLLECTIVE

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

[STKILDADSM.COM/COLLECTIVE](http://STKILDADSM.COM/COLLECTIVE)

## GENERAL INFORMATION

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### 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

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### 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 / \$3 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 / \$3 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 / \$3 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

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### SERVED BUFFET STYLE

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

### ENTRÉE OPTIONS / SELECT ONE

#### PERI PERI CHICKEN SANDWICH

marinated spiced wood-grilled chicken, red onion, mayonnaise, gem lettuce, on a house bun

#### BLT

avocado, gem lettuce and chipotle garlic aioli, on housemade sourdough

#### POPPYSEED HAM SANDWICH

cheddar, pickles, and honey mustard vinaigrette on housemade sourdough

#### 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

#### SQUASH SALAD

roasted acorn squash, kale, farro, manchego cheese sunflower seeds, brown butter vinaigrette

#### PEAR SALAD

goat cheese, apricots, sliced almonds, apricot jam vinaigrette

### SPECIALTY SALAD OPTIONS (+\$3 PER PERSON)

#### STRAWBERRY QUINOA SALAD

strawberries, blueberries, kale, feta, roasted walnuts, lemon vinaigrette

#### ROASTED VEGGIE SALAD

farro, roasted eggplant, zucchini, red onion, red bell peppers, sweet potato, pine nuts, feta, balsamic glaze

## SMALL BITES

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### 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

## PLATED DINNER

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

**PARKER HOUSE ROLLS** / \$2 PER PERSON

**SEASONAL RISOTTO** / \$18

creamy rice, mushroom stock, local wild mushrooms, asparagus, shaved parmesan  
+\$5 grilled chicken +\$6 seared salmon

**PAN-SEARED SALMON** / \$26

faroe island salmon, pearl couscous, turmeric and cumin roasted carrots, chermoula, herb oil

**BRAISED BEEF SHORT RIB** / \$26

parsnip purée, whole roasted carrots, and rib jus

**HALF CHICKEN** / \$26

wood-grilled bell & evans chicken, herb butter, piquillo pepper sauce, with fingerling potatoes and sautéed spinach

**IOWA PORK CHOP** / \$28

cheddar cheese grits, honey crisp apple chutney, crispy shallots and pickled mustard seeds

**STEAK AU POIVRE** / \$29

new york strip, au poivre sauce, with truffle parmesan potato wedges

## DESSERTS

**LEMON BLUEBERRY MASCARPONE CAKE** / \$8.50

**CHOCOLATE LAYERED CAKE** / \$8.50

**TIRAMISU** / \$8.50

\*\*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

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

### WINE BY THE GLASS OR BOTTLE

#### SPARKLING

##### **CAVA BRUT** / 9 - 32

sparkling, casas del mar, catalonia, spain  
hints of apples and apricots, finishing with notes of citrus

##### **SPUMANTE ROSA PROSECCO ROSÉ** / 11 - 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** / 9 - 43

white, ercole, monferrato, italy (1 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** / 12 - 44

white, fossil point, central coast, california  
white nectarine, spice tones of star anise, ginger and orange peel

#### ROSÉ

##### **HOUSE ROSÉ** / 9 - 43

rosé, ercole, monferrato, italy (1 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** / 9 - 43

red, ercole, monferrato, italy (1 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 bing cherry

## BAR & BEVERAGE

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### DOMESTIC / IMPORT BEER

**MICHELOB** - ULTRA LIGHT / 5.25

**BUSCH** - LIGHT / 4.75

**MILLER** - LIGHT / 4.75

**COORS** - LIGHT / 4.75

**HEINEKEN** / 6

**PERONI** / 6

**MODELO ESPECIAL** / 5.50

**HEINEKEN (N/A)** / 4.75

### CRAFT BEER

**SIERRA NEVADA** - HAZY LITTLE THING IPA / 6

**SIERRA NEVADA** - WILD LITTLE THING SOUR / 6

**BIG GROVE BREWERY** - SEASONAL SOUR / 9

**LAGUNITAS** - IPA / 5

**KINSHIP** - AMERICAN LAGER / 5

**KEG CREEK** - MOONGOLD APRICOT WHEAT / 5

**SINGLESPEED BREWING** - GABLE MUNICH HELLES / 5

**BRECKENRIDGE BREWERY** - VANILLA PORTER / 5.50

**LAGUNITAS** - HOP WATER (N/A) / 5

### CIDER / SELTZER

**WILSON'S CIDER** - ROTATING / 8

**BIG GROVE SQUEEZE SELTZER** - PINEAPPLE / 6

**BIG GROVE SQUEEZE SELTZER** - BLOOD ORANGE / 6

**NÜTRL VODKA SELTZER** - WATERMELON / 6

### 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

san pellegrino / \$4