

# 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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### 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 of 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

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### 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

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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 and fruit, local 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 / \$15**

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 / \$18**

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

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### SELECT ONE ENTRÉE AND ONE SALAD - SERVED BUFFET STYLE

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

#### ENTRÉE OPTIONS / SELECT ONE

##### FISH TACOS

battered & fried cod, cilantro slaw, pickled radish, lime aioli, flour tortilla

##### 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

##### CHOPPED SALAD

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

##### ROASTED PEACH SALAD

greens, roasted peaches, 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

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- 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** / \$15

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

### **FISH TACOS** / \$15

battered & fried cod, cilantro slaw, pickled radish, lime aioli, flour tortilla

### **BANG BANG SHRIMP TACOS** / \$15

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

### **PERI PERI CHICKEN CLUB** / \$16

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

### **CUBANO** / \$16

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

### **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

### **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 )

### **ROASTED PEACH SALAD** / \$14

greens, roasted peaches, goat cheese, red onion, cranberry, pecans, white balsamic vinaigrette

### **CHOPPED SALAD** / \$14

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

### **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

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-- ALL SERVE 10 --

**CHARCUTERIE** / \$75

**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

**MINIATURE 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** / \$75

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" / \$16 14" / \$20

**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

## PLATED DINNER

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

**SEASONAL RISOTTO** / \$18

zucchini, tomato, fresh basil, shallots, garlic, lemon, white wine, with parmesan

**PESTO GNOCCHI** / \$18

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

**CITRUS OLIVE OIL CAKE**, with berry compote and powdered sugar / \$9

**STICKY TOFFEE PUDDING**, served warm, with vanilla ice cream / \$9

**TIRAMISU**, espresso-soaked ladyfingers, with lightly sweetened whipped cream, and mascarpone / \$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

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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

**CHARDONNAY** / \$14 - 52

white, devil's corner, tasmania, australia

#### ROSÉ

**HOUSE ROSÉ** / \$10 - 45

rosé, ercole, monferrato, italy (l liter)

**CHRISTINA ROSÉ** / \$12.50 - 46

rosé, christina netzl, burgenland, austria

#### 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

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### 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

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### 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.