

# 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 BUFFET 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 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

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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

+gluten free bread / \$2

**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** / \$17

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

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### 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 / \$18 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 your choice of french fries or a house salad

#### CHICKEN & MUSHROOM PIE

soy and garlic marinated chicken breast, miso sour cream sauce, with mushrooms and scallions, served with your choice of french fries or a house salad

## SMALL BITES

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### 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

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**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 pistachios

**DE BURGO CHICKEN** / \$26

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

**STEAK FRITES** / \$28

new york strip, truffle chive frites, roasted tomato

## PIE MATES AUSTRALIAN BAKE HOUSE SAVORY PIES

**SLOW COOKED CHUCK STEAK PIE** / \$18

slow cooked chuck steak, house peppercorn beef gravy, and balsamic caramelized onions, served with your choice of french fries or a house salad

**CHICKEN AND MUSHROOM PIE** / \$18

soy and garlic marinated chicken breast, miso sour cream sauce, with mushrooms and scallions, served with your choice of french fries or a house 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

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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, 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



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## BAR & BEVERAGE

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### 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