

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:

MONDAY-THURSDAY

Up to 4 hours / \$0 rental fee

In lieu of a rental fee, a \$250 deposit will be charged upon booking to secure the event space, which will go towards your final BEO amount due.

FRIDAY-SUNDAY

Up to 4 hours / \$250 rental fee

closed at 4 PM on Sundays

* 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

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 cheese, pickled red onion, tomato salsa, on toasted sourdough

+gluten free bread / \$2

GREEN GODDESS OMELET / \$16

two egg omelet with sunflower seed basil pesto, asparagus, spinach, herbs, pecorino cheese, lemon, with lightly dressed greens, and sourdough toast

CHORIZO OMELET / \$17

two egg omelet with chorizo, roasted potatoes, and pepper jack cheese, topped with avocado salsa, with lightly dressed greens, and sourdough toast

BREKKIE BURRITO / \$17

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

CHEDDAR CHIVE BISCUIT SANDWICH / \$17

housemade cheddar chive biscuit, fried egg, applewood smoked bacon, chipotle aioli, hot honey, house pimento cheese, served with hash brown fries

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 BREAKFAST BOWL / \$20

marinated steak, breakfast potatoes, peppers, onions, chipotle aioli, feta cheese, avocado, fried egg

+ applewood smoked bacon / \$4 per person
+ house hash brown fries / \$3 per person

+ house sausage links / \$4 per person

LUNCH BUFFET PACKAGES

SELECT UP TO TWO ENTRÉE OPTIONS, AND ONE SALAD OPTION - SERVED BUFFET STYLE

\$22 PER PERSON

ENTRÉE OPTIONS / SELECT ONE

CHICKEN TINGA TACOS

shredded chicken in a smoky spiced chipotle tomato sauce, red onion, sliced avocado, queso fresco, cilantro, flour tortillas

CAPRESE SANDWICH

fresh mozzarella, sunflower seed basil pesto, tomato, pickled red onion, balsamic glaze, on toasted sourdough

PERI PERI CHICKEN SANDWICH

wood-grilled chicken, peri peri sauce, zesty ranch, pickled red onion, lettuce, tomato, sesame seed bun

CUBANO

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

CHEESEBURGER

beef patty, caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, sesame seed bun
(add crispy bacon +\$4 per person)

SALAD OPTIONS / SELECT ONE

HOUSE SALAD

mixed greens with seasonal vegetables, and a seasonal vinaigrette

APPLE SALAD

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

CAESAR SALAD

romaine, croutons, lemon, parmesan, caesar dressing

SALAD ADD-ONS

+grilled chicken / \$6 per person

+seared salmon / \$7 per person

+grilled steak / \$8 per person

PLATED LUNCH

- AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS
- SELECT UP TO THREE OPTIONS FOR YOUR GROUP TO SELECT FROM

CAESAR SALAD / \$13

romaine, croutons, lemon, parmesan, caesar dressing

APPLE SALAD / \$14

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

COLLECTIVE GRAIN BOWL / \$16

fried zucchini fritters, quinoa, red pepper hummus, cherry tomatoes, pickled vegetables, dill yogurt, za'atar flatbread

-- SALAD ADD-ONS --

+grilled chicken / \$6 per person +seared salmon / \$7 per person +grilled steak / \$8 per person

CHICKEN SHAWARMA BOWL / \$18

grilled marinated chicken, farro, cherry tomatoes, cucumber, red pepper hummus, lemon, garlic cumin yogurt, with za'atar flatbread

ELOTE CORN BOWL / with grilled chicken \$18 with grilled steak \$20

elote seasoned roasted corn, cilantro lime rice, black beans, pico de gallo, sliced avocado, lime vinaigrette

CHICKEN TINGA TACOS / \$15

shredded chicken in a smoky spiced chipotle tomato sauce, red onion, sliced avocado, queso fresco, cilantro, flour tortillas (corn tortillas available upon request)

GRILLED CHICKEN BAO BUNS / \$16

grilled chicken in a chili soy glaze, on steamed bao buns, with scallions, cilantro, jalapeños, sesame seeds, cashews, and sriracha aioli (sub grilled steak +\$2)

CAPRESE SANDWICH / \$16

fresh mozzarella, sunflower seed basil pesto, tomato, pickled red onion, balsamic glaze, on toasted sourdough (add grilled chicken +\$4)

CHEESEBURGER / \$16

beef patty, caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, sesame seed bun (add crispy bacon +\$2)

PERI PERI CHICKEN SANDWICH / \$17

wood-grilled chicken, peri peri sauce, zesty ranch, pickled red onion, lettuce, tomato, sesame seed bun

CUBANO / \$17

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

(ALL SANDWICHES ARE SERVED WITH FRENCH FRIES OR A HOUSE SALAD (SUB TRUFFLE PARMESAN FRIES /+\$2)

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 (add crispy bacon +\$8)

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 / \$60

horseradish cream, arugula, house bun

GRILLED CHICKEN BAO BUNS / \$60

grilled chicken in a chili soy glaze, on steamed bao buns, with scallions, cilantro, jalapeños, sesame seeds, cashews, and sriracha aioli (sub grilled steak +\$20)

HOUSE FRENCH FRIES WITH 'FANCY SAUCE' / \$20**TRUFFLE PARMESAN FRENCH FRIES / \$30****COLLECTIVE PIZZA****10" or 14" NEW YORK STYLE****CHEESE / \$17-23**

bianco dinapoli tomato sauce, whole milk mozzarella, pecorino romano

MARGHERITA / \$17-23

bianco dinapoli tomato sauce, fresh mozzarella, pecorino romano, basil

PEPPERONI / \$18-24

bianco dinapoli tomato sauce, whole milk mozzarella, pecorino romano, pepperoni

SAUSAGE / \$18-24

bianco dinapoli tomato sauce, whole milk mozzarella, pecorino romano, sausage, caramelized onion

SUPREME / \$19-25

bianco dinapoli tomato sauce, whole milk mozzarella, pepperoni, sausage, olives, bell peppers, sea salt

CHICKEN CAPRESE / \$19-25

sunflower seed basil pesto, grilled chicken, fresh mozzarella, cherry tomato, pickled red onion, balsamic glaze

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 below to create an offering you and your guests will love.

BASE

Crackers / \$7

Gluten Free Crackers / \$7

Crostini / \$6

Full Baguette / \$10

SAVORY

Olives / \$5

Cornichons / \$4

Stuffed Olives / \$10

Pickled Red Onions / \$8

PROTEINS

Prosciutto / \$20

Salami / \$12

Pepperoni / \$9

Sausage Link / \$20

FUN STUFF

Fresh Fruit / \$10

Fresh Veggies / \$10

Almonds / \$12

Candied Nuts / \$12

Pistachios / \$13

Dried Fruit / \$8

SPREADABLES

Jam / \$5

Honey / \$5

Mustard / \$6

Butter / \$3

PLATED DINNER

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

SAUSAGE VODKA RIGATONI / \$22

rigatoni, house sausage, vodka sauce, parmesan

PESTO GNOCHI / \$22

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

ADD TO ANY PASTA

+grilled chicken / \$6 +seared salmon / \$7 +grilled steak / \$8

CHEESEBURGER / \$18

beef patty, caramelized onions, aged cheddar, 'fancy sauce', bread & butter pickles, sesame seed bun, served with truffle parmesan fries

CHICKEN MILANESE / \$24

pan-fried panko herb crusted chicken breast, arugula, parmesan, lemon, with crispy fingerling potatoes

MAPLE ALEPO GLAZED SALMON / \$28

maple aleppo glazed salmon, with soy crispy rice, butternut squash, pepitas, and dried cranberries

STEAK FRITES / \$30

new york strip, truffle parmesan fries, 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

RED VELVET CAKE / \$10

double layer red velvet cake with a cream cheese icing and chocolate curls

WHITE CHOCOLATE RASPBERRY CHEESECAKE / \$10

cream cheese and white chocolate cheesecake swirled with raspberry purée, graham cracker crust, white chocolate drizzle

TRIPLE-LAYER CHOCOLATE MOUSSE CAKE / \$10

chocolate cake with a layer of chocolate and white chocolate mousse

****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 / \$10 - 36
sparkling, josep masachs mas fi, catalonia, spain

SPUMANTE ROSA PROSECCO ROSÉ / \$13 - 48
sparkling, biancavigna, veneto, italy

WHITE

HOUSE WHITE / \$11 - 51
white, ercole, monferrato, italy (1 liter)

SAUVIGNON BLANC / \$11 - 40
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 / \$12 - 56
rosé, ercole, monferrato, italy (1 liter)

RED

HOUSE RED / \$11 - 51
red, ercole, monferrato, italy (1 liter)

CABERNET SAUVIGNON / \$12 - 44
red, giapoza, california

PINOT NOIR / \$14 - 52
red, gaspard, loire valley, france

DOMESTIC / IMPORT BEER

BUD - LIGHT / \$6

BUSCH - LIGHT / \$6

COORS - LIGHT / \$6

PERONI / \$7

CRAFT BEER

SIERRA NEVADA - HAZY LITTLE THING IPA / \$7

SINGLESPEED BREWING - GABLE LAGER / \$6

BIG GROVE BREWERY - SEASONAL SOUR / \$9

TOPPLING GOLIATH - PSEUDO SUE / \$7

EXILE - RUTHIE (N/A) / \$5

HARD CIDER / SELTZER

JEFFERSON COUNTY CIDERWORKS -
HIBISCUS OR APPLE / \$9

NUTRL VODKA SELTZER - BLACK CHERRY / \$7

CARBLISS - BLACK RASPBERRY / \$7

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 / \$10

BATCHED COCKTAILS

serves 12

CLASSIC MARGARITA / \$10
MOJITO / \$10
APEROL SPRITZ / \$9
OLD FASHIONED / \$15

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 / \$11 PER COCKTAIL

minimum 10

INCLUDES:

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

BLOODY MARY BAR / \$12 PER COCKTAIL

served with vodka, tequila, or both
minimum 10

INCLUDES:

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

ICED COFFEE BAR / \$5 PER ICED COFFEE

minimum 10

INCLUDES:

- whole milk	- cinnamon
- oat milk	- sugar
- almond milk	- vanilla syrup
- sugar	- 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.