# Curate EAST VILLAGE EVENT VENUE 2025 WEDDINGS

Curate, in Downtown Des Moines' exciting East Village, seats up to 400 people for dinner in The Gallery Room. Curate's new Studio Room has seating for up to 125 people and can be secured with or without the Gallery Room. The Studio Room is a perfect spot for cocktail hour after a ceremony in The Gallery Room.

### **RENTAL INCLUDES**

- All Setup & Tear Down
- Tables, with house linens
- Silver Steel Chiavari Chairs with White Seat Cushions
- Elegant White Cocktail Tables
- Lounge Furniture
- Private Suite
- Patio Space wrapping The Studio and Gallery Rooms
- China, Flatware and Glassware
- Sound System, Projectors, House Microphones and Wi-Fi
- Site Manager





#### THE GALLERY ROOM (Seating 400).

- Two Full-Service Bars
- Textured marble tile wall with a brass surround
- Beautiful brass chandeliers
- Entire Party on One Floor!

#### THE STUDIO ROOM (Seating 125)

- One Full-Service Bar
- Marble tile feature wall with brass highlights
- Photo nook with great backdrop for photo booths
- Glass rollup doors with access to the Patio, fresh air and cocktails

When producing a single event in both rooms, the curtainfilled walkway connects the two spaces.

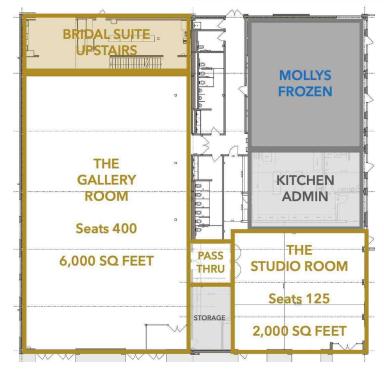
Beautiful new patio lighting has been installed on both The Gallery Room and The Studio Room patios along East Court Avenue.

515-523-0147

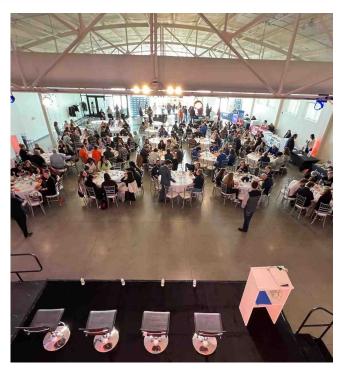
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	FRIDAY	SATURDAY	SUNDAY
GALLERY ROOM SEATING 400	\$5000	\$5000	\$3500
<b>STUDIO ROOM</b> SEATING 125	\$3400	\$3400	\$2380
BOTH ROOMS SEATING 475	\$7500	\$7500	\$5200







Easy Parking in Several Lots Each Less than One Block Away

> Private Parking Reservations Available

Ramp and Lot Reservations Steps From Curate

> We Coordinate For You!

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# PLATED DINNERS

Plated Dinner Menus will include China, Flatware, Linen Napkin & Water Glass. Gluten free and Vegan / Vegetarian Options Available



Panna Cotta and Fresh Berries

**Classic Tiramisu Dessert Cups** 

DESSERTS AND DESSERT STATIONS

Spring Lemon Curd and Pound Cake and Berries

served with Fresh Raspberries and Whipped Cream

Flourless Chocolate Cake with Chocolate Glaze

Almond Cake with Raspberries and Cream

#### PLATED DINNER SALAD OPTIONS

Shaved Fennel, Kohlrabi, Blueberry, Greens and Ginger Dressing Mixed Greens, Dried Cranberries, Goat Cheese, Candied Nuts Caesar Salad with House Caesar Dressing, Croutons and Parmesan Butter Lettuce with Bacon, Peas, Radish and Buttermilk Dressing Radicchio, Dried Cherry and Pear Salad with Blue Cheese and Walnuts Garden Salad with Carrots, Croutons House-made Buttermilk

### BUDGET PLATES First Course Not Included

Roasted Herb Crusted Chicken Alfredo Pasta + Parmesan Green Beans 23 Chicken with Artichokes & Sun-Dried Tomatoes Quinoa with Roasted Vegetables, Goat Cheese, and Red Wine Vinaigrette **24** 

### DUET PLATES

Salt and Pepper Beef Tender Red Wine Butter Sauce Herb Roasted Chicken Breast Pommes Puree Seasonal Vegetables **35** 

Beef Tenderloin Fennel Tuscan Chicken Green Beans Creamy Polenta **34** 

Peppercorn Crusted Beef Tender with Bordelaise Sauce with Thyme and Lemon Chicken Pommes Puree Roasted Rainbow Carrots **33**  Bacon Wrapped Pork Tenderloin Cherry Glaze With Herb Crusted Chicken Breast Mashed Potatoes Vegetables **31** 

Cedar Plank Salmon + Herb Sauce Petite Beef Tender Carrot-Gouda Mashed Potatoes Asparagus **37** 

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#### PORK

Ancho Chili Rubbed Pork Tenderloin

Bourbon Cider Sauce Sweet Mashed + Maple Butter Market Vegetables **30** 

#### Moroccan Rubbed Pork Tenderloin

Mint-Cilantro Yogurt Sauce Roasted Carrots Couscous Salad 29

#### BEEF

Beef Tenderloin Shallot Butter Onion Ring Garnish Green Beans Potato Puree **42** 

Beef Tenderloin Maytag Blue Cheese Butter Cabernet Horseradish Mashed Potatoes Market Vegetables **42** 

#### CHICKEN

Roasted Airline Chicken Breast with Lemon & Basil Carrot-Gouda Mashed Potatoes Market Vegetables **33** 

SEAFOOD Cedar Plank Wild Salmon with Herb Sauce Lemon Israeli Cous Cous - Grilled Asparagus **37** 

#### La Quercia Prosciutto Wrapped Pork

Maytag Blue Cheese Potatoes Green Beans and Cherry Marmalade 33

Bistro Tender Au Poivre with Cognac Cream Mashed Potatoes Market Vegetables **34** 

Braised Beef Short Ribs Farro Salad with Beets, Radicchio and Arugula **35** 

Chicken Saltimbocca Chicken, Crispy Sage, Prosciutto, Fontina, White Wine **31** 

Grilled Sea Scallops with Lemon and Fresh Herbs Sweet Corn Mashed Potatoes - Market Vegetables 40



# **BUFFET DINNERS**

Includes China, Flatware, Linen Napkin & Water Glass. Gluten free and Vegan / Vegetarian Options Available



#### The Iowa Buffet 28

Spring Mix, Strawberries and Balsamic Vinaigrette Olive Oil Poached Yukon Gold Potatoes Fresh Sautéed Vegetable Medley Seasonal Fresh Fruit Herb Rubbed Pork Tenderloin on a bed of Roasted Carrots House-made Focaccia Rolls

#### The Pasta Buffet 24

Baked Penne with a Classic Tomato Sauce Bowtie Pasta with Basil Pesto and Vegetables Macaroni and Cheese (Taste! Specialty) Graziano Meatballs Caesar Salad with Parmesan and Croutons House-made Focaccia Rolls

#### Pork and Chicken 32

Pork Tenderloin and Chimichurri Sauce Roasted Chicken with Lemons Creamy Garlic Mashed Potatoes Fresh Fruit Bowl Roasted Seasonal Vegetables Mixed Greens, Tomatoes, Croutons and Parmesan House-made Focaccia Rolls

#### The Vineyard Buffet 31

Spring Greens, Sweet Red Grapes, Goat Cheese, Pistachios and Balsamic Vinaigrette Fresh Sautéed Vegetable Medley Grilled Chicken Breast with Chimichurri Yukon Gold Potatoes with Cream Sauce Fresh Fruit and Orange Blossom Syrup House-made Focaccia Rolls

#### Beef and Chicken 34

Salt and Pepper Crusted Beef Tender with Garlic and Italian Herbs Lemon-Rosemary Roasted Chicken Garlic Mashed Potatoes Sautéed Seasonal Vegetables Mixed Greens tossed in Balsamic Vinaigrette House-made Focaccia Rolls

#### Prime Rib and Pork 45

Mixed Greens with Citrus, Candied Nuts and Goat Cheese Herb Crusted Pork Tenderloin served on Roasted Carrots Chef Carved Garlic Prime Rib with Au Jus White Cheddar Mashed Potatoes Garlic and Crushed Red Pepper Broccoli Grapes, Melon, Strawberries House-made Focaccia Rolls

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# APPETIZERS

Taste! To Go's gourmet appetizers are sold A la Carte and priced "per piece". Minimum quantities apply.



Chicken Satay Skewered Tender Chicken Breast Served with Spicy Peanut Sauce.

Thai Chicken Meatballs

Chicken Wings Buffalo, Spicy Dry Rub, BBQ or Sesame Ginger

Prosciutto Wrapped Fresh Mozzarella with Arugula

Meatballs Marinara or Sweet and Sour

Bacon Balsamic Figs Figs Stuffed with Blue Cheese and Walnuts and Wrapped in Bacon with Balsamic Syrup

Quesadillas Mexican Chicken, Brie/Apple, Black Bean Cheese and Citrus Onion

Beef Skewers Skewered Beef in a Blue Cheese or Hoisin Sauce

Pastry Wrapped Sausages with Spicy Dijon

Achiote Marinated Shredded Pork and Citrus Onions with Tortillas

Blue Cheese, Bacon and Caramelized Onion Potato Bites

Salsa and Cheddar Potato Bites

Sliders Cheeseburger, Italian Beef, Pulled Pork, Pulled Chicken, Beef Tender. Pork Tenderloin Thinly Sliced with Slider Buns and Condiments

Beef Petite Tender Medium Rare Platter with Mini Buns and Condiments

Hand Breaded Jumbo Coconut Shrimp with Tamarind Dipping Sauce

Jumbo Shrimp Cocktail served with Homemade Cocktail Sauce and Lemon Wedges

Smoked Salmon Whole Side Served with Capers, Red Onions, Eggs and Toasts

Shrimp Cocktail with Jalapeño Margarita Pipettes

Spicy Ginger Glazed Shrimp

Sesame Seared Tuna "Lollipops" served with Wasabi Aioli

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### VEGETARIAN APPETIZERS

Stuffed Mushrooms Cheddar Green Onion and Cream Cheese

Tortilla Chips with Salsa and Guacamole

Won-Ton Chips with Pineapple Salsa

Peppadews stuffed with Goat Cheese

Spinach Artichoke Dip with Tortilla Chips

Jalapeno Dip with Tortilla Chips

Vegetable Spring Roll

Tomato Tartlets Mini tart shells filled with Parmesan, Tomatoes and Fresh Basil

Hummus With pita chips and Fresh Vegetables

#### Sweet Red Grapes rolled in Goat Cheese and Pistachios

#### Crostini

Tomatoes and Basil Wild Mushroom and Goat Cheese Olive Tapenade Bourbon Steak Crostini with Fried Onions Goat Cheese with Roasted Grapes, Candied Pecans Beef Tender with Arugula and Horseradish

Spicy Tuna Tartar Served in Miso Cones

Miniature Crab Cakes Served with a Lemon Spice dipping sauce.

Brie Wheel (serves 30) Wrapped in Puff Pastry topped with Raspberry Sauce

Honey Lavender Goat Cheese Log with Pine Nuts

Cheese Tray Prices vary depending on cheeses

Danish Blue Cheese Fondue Served with Bread, Cherry Tomatoes, Pears and Grapes

Jalapeno Popper Dip with Tortilla Chips

Butcher Block Cheese and Antipasto Display Gourmet Cheese and Antipasto Display on Platters Price depends upon cheese and meats chosen

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# BAR SERVICE

Hosted Bars include glassware and bartenders, bar setup and teardown. Charges are for a per guest and per hour basis.



### HOSTED BARS

**BEER AND WINE PACKAGE** 

5 Hours: \$29 per guest - 6 Hours: \$32 per guest Beer: Two Domestic and Two Craft Beers, One Seltzer Wine: Pinot Noir, Chardonnay, LaMarca Prosecco Cocktails Available For Cash at Bar

#### BEER, WINE AND SPIRITS PACKAGE

5 Hours: \$38 per guest - 6 Hours: \$44 per guest Beer: Two Domestic and Two Craft Beers, One Seltzer Wine: Pinot Noir, Chardonnay, LaMarca Prosecco



Spirits: Tito's Vodka, Jim Beam Bourbon, Gordon's Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum,

Johnny Walker Red Scotch

Soda and Mixers: Coke, Diet Coke, Sprite, Lemonade, Cranberry, Club Soda, Tonic Water, Water

#### PREMIUM BAR PACKAGE

5 Hours: \$53 per guest - 6 Hours: \$61 per guest Beer: Two Domestic and Two Craft Beers, One Seltzer Wine: Pinot Noir, Chardonnay, LaMarca Prosecco Spirits: Tito's Vodka, Markers Mark Bourbon, Tanqueray Gin, Bacardi White Rum, Captain Morgan Spiced Rum, Johnny Walker Black Scotch Soda and Mixers: Coke, Diet Coke, Sprite, Lemonade, Cranberry, Ginger Beer, Club Soda, Tonic Water, Water

#### WEDDING SPECIALTY COCKTAILS

Adding a Signature "His and Hers" cocktail to your wedding reception can be a great option! Several styles are available including champagne based drinks and other traditional or modern "mixology" cocktails.

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