

# Curate

## EAST VILLAGE EVENT VENUE 2025

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 curtain-filled walkway connects the two spaces.

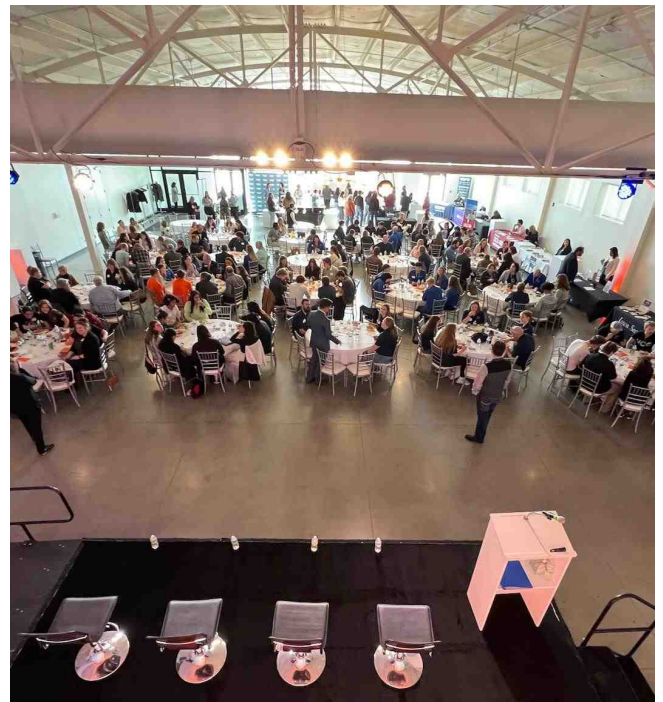
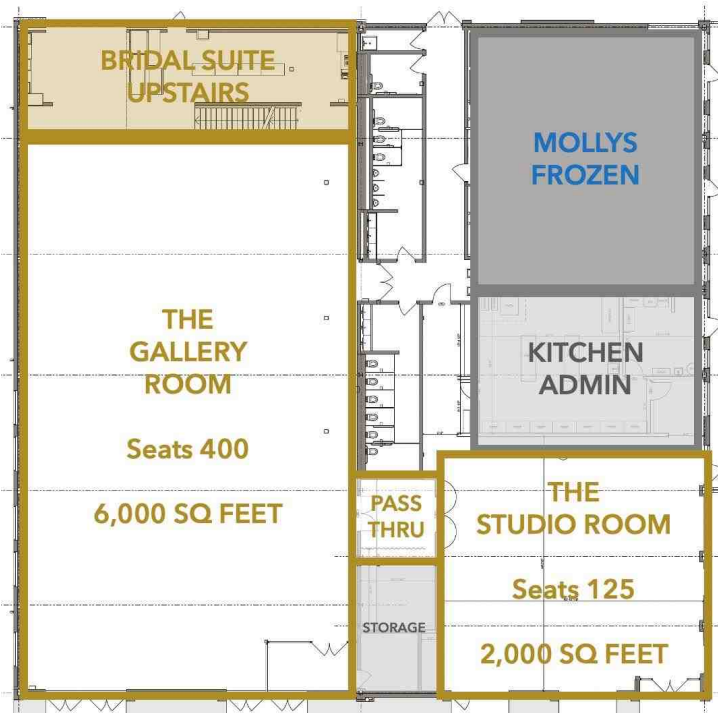
Beautiful new patio lighting has been installed on both The Gallery Room and The Studio Room patios along East Court Avenue.



# Curate

## 2025 EVENTS

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

515-523-0147

events@curatedsm.com

<http://curatedsm.com>



# Curate

## 2025 MENUS

Curate, in Downtown Des Moines' exciting East Village, is owned and operated by Taste! To Go Catering and Events. Our most popular selections are listed here, custom menus are available!

## PLATED DINNERS

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



### 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

### DESSERTS AND DESSERT STATIONS

Panna Cotta and Fresh Berries  
Almond Cake with Raspberries and Cream  
Spring Lemon Curd and Pound Cake and Berries  
Flourless Chocolate Cake with Chocolate Glaze  
served with Fresh Raspberries and Whipped Cream  
Classic Tiramisu Dessert Cups

### 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**



# Curate

## 2025 MENUS

Curate, in Downtown Des Moines' exciting East Village, is owned and operated by Taste! To Go Catering and Events. Our most popular selections are listed here, custom menus are available!

### PLATED DINNERS

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



#### PORK

Ancho Chili Rubbed Pork Tenderloin  
Bourbon Cider Sauce  
Sweet Mashed + Maple Butter  
Market Vegetables **30**

La Quercia Prosciutto Wrapped Pork  
Maytag Blue Cheese Potatoes  
Green Beans and Cherry Marmalade **33**

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**

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

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

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

#### CHICKEN

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

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

#### SEAFOOD

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

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



Curate, in Downtown Des Moines' exciting East Village, is owned and operated by Taste! To Go Catering and Events. Our most popular selections are listed here, custom menus are available!

## 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





# Curate

## 2025 MENUS

Curate, in Downtown Des Moines' exciting East Village, is owned and operated by Taste! To Go Catering and Events. Our most popular selections are listed here, custom menus are available!

### 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



# Curate

## 2025 MENUS

Curate, in Downtown Des Moines' exciting East Village, is owned and operated by Taste! To Go Catering and Events. Our most popular selections are listed here, custom menus are available!

## APPETIZERS

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



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

## 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



## 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.