

# Collective Retreats

## EVENT MENU



# BREAKFAST



## CONTINENTAL BREAKFAST

\$46 per person

*pastries, bread, jams & butter*

*yogurt & granola*

*hard boiled eggs*

*seasonal fruit*

## FORT JAY HOT BREAKFAST

additional // \$49 per person

*scrambled eggs*

*choice of two meats:*

*bacon, chicken sausage,*

*pork sausage, veggie sausage*

*crispy breakfast potatoes*

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

## BREAKFAST ENHANCERS

priced per person

### AVOCADO TOAST

*sourdough, poached egg, arugula,  
pickled red onion, tomato*

\$18

### FRENCH TOAST

*mixed berries, whipped cream, local honey*

\$21

### B.E.C.

*scrambled egg, bacon, cheddar, sour dough*

\$16

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

# LUNCH



\$68 per person

## SANDWICHES & WRAPS

Choice of Three

### TURKEY CLUB

*herb aioli, tomato, avocado, bacon,  
baby arugula, sourdough*

### HONEY HAM

*smoked aioli, pickled apple, provolone,  
baby arugula, rye*

### MEDITERRANEAN

*grilled eggplant, romesco, basil ciabatta*

### SMOKED CHICKEN SALAD

*baby gem wrap, croissant  
additional // \$1 per person*

### BBQ CHICKEN

*spicy baby arugula slaw, pickled red onion,  
brioche*

### DEVEILED EGG SANDO

*baby gem, brioche*

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

## **SALADS**

Choice of one  
additional // \$10 per person

### **CAESAR SALAD**

*romaine, parmesan, croutons, caesar dressing*

### **MELON & D'AUGVERN SALAD**

*mixed melon, blue cheese, arugula, mint, lemon vinaigrette*

### **POTATO SALAD**

*new potatoes, dill, red onion, mustard, mayo, celery*

## **SWEETS**

additional // \$10 per person

**CHOCOLATE CHIP COOKIES**

**SALTED CARAMEL BROWNIES**

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

# AFTERNOON BREAK



## GARDEN CRUDITE

*seasonal vegetables, edamame hummus*

\$25 per person

## CHARCUTERIE BOARD

*local cheese and meats, assorted crackers, nuts,  
seasonal accompaniments*

\$36 per person

## MEDITERRANEAN BOARD

*assortment of olives, flatbread, dips*

\$18 per person

## DESSERT BOARD

*chocolate chip cookies, salted  
caramel brownies, fruit*

\$25 per person

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

# DINNER



## STATIONED PASSED APPS

Choice of four // \$69 per person

Choice of seven // \$109 per person

*deviled eggs, trout roe, chive*

*caprese crostini, tomato, whipped ricotta, basil*

*ceviche, fluke, octopus, prawns, leche de tigre, cilantro*

*bbq chicken sliders, spicy baby arugula slaw, pickled red onion*

*fig & prosciutto crostini, d'auvergne, chervil, honey*

*shrimp cocktail, horseradish cocktail sauce*

*crispy polenta, romesco, mushroom confit (vegan)*

*steak skewers, red bell pepper, mushroom,*

*salsa verde, carrot croquette, herb aioli*

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

## GRAZING STATIONS

### CHEESE BOARD

*four cheeses, cornichon, nuts, wild berry preserves, mustard seed, crostini, honey*

\$35 per person // each board feeds up to 16 people

### CHARCUTERIE

*four meats, cornichon, fruits, balsamic, salsa verde, crostini*

\$36 per person // each board feeds up to 16 people

### GRILLED GRAZING BOARD

*chicken skewers, shrimp skewer, grilled eggplant skewer, romesco, hummus,*

*salsa verde, honey pistachio, grilled flatbread*

\$36 per person // each board feeds up to 16 people

\$7 per person // steak skewer add on

### CRUDITE

*seasonal veg, crostini, edamame hummus, chive oil*

\$25 per person // each board feeds up to 16 people

### SEAFOOD TOWER

*oysters, shrimp cocktail, ceviche, chilled octopus, mignonette, bloody mary cocktail sauce*

\$80 per person // each board feeds up to 16 people

\$75 per person // caviar add on

### YAKITORI EXPERIENCE

*A one-hour live viewing experience, featuring a selection of charcoal-grilled skewers. A rotating mix of beef, chicken, shrimp, and seasonal vegetables, served fresh off the grill in an open-air setting.*

\$15 per person

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.



## FAMILY STYLE DINNER

\$190 per person // served family style

### OPTION 1

#### APPETIZERS

*fluke crudo, yuzu, fresno, radish, mint*

*roast eggplant, whipped feta, fig puree, pistachio,  
mint*

*grilled delicata squash, smoked ricotta,  
pomegranate, parsley, pepino, balsamic*

#### SALADS

*ricotta caprese, tomato, basil,  
aged balsamic, salsa verde*

*baby gem, fines herb, grapefruit, shallot  
vinaigrette, puffed quinoa*

#### MAINS

*charred octopus, fennel, frisee,  
squid ink risotto*

*seared half chicken, roast seasonal  
vegetable au jus*

*mushroom polenta, salsa verde*

*cote de boeuf, embered white asparagus,  
crispy herb roast potato  
\$89 per person // add on*

### OPTION 2

#### APPETIZERS

*beef carpaccio, caper aioli, wild arugula,  
pickled spring onion*

*shrimp skewers, romesco*

*grilled artichoke, crispy garlic,  
beurre monte, basil*

#### SALADS

*summer greens salad, tomato, cucumber,  
radish, carrot, green goddess*

*heirloom melon, prosciutto, d'auvergne,  
fig, chervil*

#### MAINS

*flame roast rainbow trout, heirloom tomato,  
basil, capers*

*seared half chicken, roast seasonal  
vegetable au jus*

*cavatelli, cacio e pepe, pecorino*

*cote de boeuf, embered white asparagus,  
crispy herb roast potato  
\$89 per person // add on*

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.



## DESSERTS

*S'mores Included*

### COOKIE BOARD

*chocolate chip,  
salted caramel brownie,  
7-layer bar, sugar cookie*

**\$15 per person**

### CUPCAKES

*assorted vanilla & chocolate  
cupcakes*

**\$50 per dozen**

### FRUIT SALAD

*assorted seasonal fruit,  
chantilly cream*

**\$15 per person**

ALL PRICES SUBJECT TO 8.875% NY STATE SALES TAX AND 24% SERVICE CHARGE

An obligatory 9% service gratuity and a separate 15% administrative fee of the total cost of food, beverage, and meeting room rental will be added to your bill.

## **THINGS TO KNOW BEFORE YOUR EVENT:**

Your retreat experience begins with the journey itself. Collective Governors Island is accessible by passenger ferry, with the most direct route departing from 10 South Street, Slip 7. You may also arrive via the MTA ferry. Please coordinate with our concierge ahead of your arrival for transportation to the retreat.

To keep the experience curated and seamless, we kindly ask that no outside food or beverages be brought onto the property unless previously arranged with our team. Events should wrap by 10:00 PM so guests can comfortably catch the 10:30 PM ferry back to the city.

In the case of inclement weather, we're here to help navigate next steps. While we don't offer cancellations due to rain unless conditions are deemed unsafe by our team, we do our best to accommodate rain dates, which are based on availability and may carry additional fees.

## **ADMINISTRATIVE FEE & GRATUITIES:**

A mandatory charge equal to 9% of the cost of food and beverage, will be added to your bill and will be distributed to the service staff (waiters, bussers, captains, and bartenders) as a gratuity. This 9% gratuity also applies to ancillary activities related to food and beverage, such as, but not limited to, cocktail competitions, charcuterie board making, and tastings. NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY.

A separate charge of 15% will be added to your bill as an Administrative Fee - which will be retained by Collective Retreats to defray its administrative costs. This 15% Administrative Fee will likewise apply to any ancillary food and beverage-related activities, including but not limited to cocktail competitions, charcuterie board making, and tastings. The Administrative Fee is NOT a gratuity and will not be distributed to the service staff. Administrative fee is subject to applicable taxes.