

Collective Retreats

EVENT MENU



BREAKFAST



CONTINENTAL BREAKFAST

\$49 per person

pastries, bread, jams & butter

yogurt & granola

hard boiled eggs

seasonal fruit

oatmeal

SUMMIT & SKILLET HOT BREAKFAST

additional // \$55 per person

scrambled eggs

choice of two meats:

bacon, 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

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LUNCH



SANDWICHES & WRAPS

Choice of Three

\$72 per person

TURKEY CLUB

herb aioli, tomato, bacon, baby arugula, sourdough

CHICKEN CAESAR WRAP

grilled chicken, romaine, parmesan, Caesar dressing, flour tortilla

HONEY HAM

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

CAPRESE

tomato, mozzarella, aged balsamic, pesto, ciabatta

MEDITERRANEAN

grilled eggplant, romesco, basil ciabatta

SMOKED CHICKEN SALAD

baby gem wrap, brioche

additional // \$1 per person

BBQ BRISKET

baby arugula slaw, pickled red onion, brioche

DEILED EGG SANDO

baby gem, brioche

Lobster & Crab roll premium add on \$28

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SALADS

Choice of One

additional // \$15 per person

IMPERIAL SALAD

romaine, parmesan, croutons, caesar dressing

SUMMER GREENS SALAD (V)

mixed greens, seasonal vegetables, house vinaigrette

CAPRESE SALAD

tomato, basil, mozzarella, arugula, aged balsamic

PASTA SALAD (VG)

farfalle, kalamata olives, red onion, herb tabbouleh

POTATO SALAD (V)

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

SWEETS

additional // \$10 per person

CHOCOLATE CHIP COOKIES

SUGAR COOKIES

OATMEAL RAISIN COOKIES

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AFTERNOON BREAK



SWEETS

chocolate covered Espresso beans, chocolate dipped biscotti, chocolate covered raisins, chocolate covered almonds, iced coffee cans, iced matcha cans
\$25 per person

SAVORY

marinated olives, mixed nuts, truffle chips, soft pretzel bites
\$25 per person

GARDEN CRUDITE

seasonal vegetables, beet hummus
\$25 per person

CHEESE BOARD

local cheeses, assorted crackers, nuts, dried fruits
\$22 per person

CHARCUTERIE BOARD

local cheese and meats, assorted crackers, nuts, seasonal accompaniments
\$39 per person

MEDITERRANEAN BOARD

assortment of olives, flatbread, dips
\$20 per person

DESSERT BOARD

chocolate chip cookies, macaroons, chocolate dipped biscotti, fruit
\$25 per person

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DINNER



STATIONED PASSED APPS

Choice of four // \$75per person

Choice of seven // \$115 per person

deviled eggs, trout roe, chive

caprese crostini, tomato, mozzarella, basil

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

tuna poke cone, wasabi, black sesame

mushroom arancini, pomodoro

cucumber cup, goat cheese mousse, pomegrante seed, smoked pepitas

shrimp cocktail, horseradish cocktail sauce

marinated hanger steak, roasted red bell pepper, mushroom, onion, roasted garlic aioli

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GRAZING STATIONS

CHEESE BOARD

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

\$35 per person

CHARCUTERIE

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

\$39 per person

GRILLED GRAZING BOARD

*chicken skewers, shrimp skewer, grilled eggplant skewer, romesco, beet hummus,
honey pistachio, grilled flatbread*

\$39 per person

\$11 per person // steak skewer add on

CRUDITE

seasonal veg, crostini, beet hummus, chive oil

\$25 per person

SEAFOOD TOWER

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

Market Price

\$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.

Available as add-on to the Grilling Grazing Board

For events of 50 guests or fewer

\$15 per person

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FAMILY STYLE DINNER

\$190 per person

OPTION 1

APPETIZERS

tuna crudo, yuzu, fresno, radish, mint

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

*blistered shishito peppers, yuzu, smoked salt,
chili threads*

SALADS

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

*baby gem, fines herb, grapefruit, white balsamic
vinaigrette, puffed quinoa*

MAINS

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

*smoked chicken, roast seasonal
vegetable au jus*

*bulgogi bowl, charred oyster mushrooms, farro,
bok choy, miso glaze (VG)*

*hanger steak marinated in white miso, garlic &
ginger, crispy potatoes, seasonal vegetables
\$49 per person // add on*

*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*

coal roasted beets

MAINS

*herb marinated salmon, Israeli couscous,
roasted squash*

*smoked 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*

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DESSERTS

S'mores Included

COOKIE BOARD

*chocolate chip,
sugar cookie,
gluten-free brownie*

\$15 per person

CUPCAKES

*assorted vanilla & chocolate
cupcakes*

\$50 per dozen

MACAROONS

\$15 per person

LEMON BARS

\$15 per person

FRUIT SALAD

*assorted seasonal fruit,
chantilly cream*

\$15 per person

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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.

SERVICE CHARGE:

A mandatory 24% service charge will be added to all food, beverage, and related event charges. The service charge is distributed, in whole or in part, to service personnel associated with the Event, including servers, bartenders, captains, and support staff. Additional administrative fees, facility fees, or operational charges retained by the Hotel are not gratuities and are not distributed to service staff.