



Group Events & **PRIVATE DINING**



Our beautiful lakeside Private Dining Room seats a maximum of 20 guests. Included is an outdoor patio with comfy couches and chairs for your group to gather.

PRIVATE DINING EVENT POLICIES

privatedining@genuinerestaurantgroup.com | 763.350.0868



CONFIRMATION & CANCELLATIONS

Your date will be confirmed upon receipt of a signed contract and valid credit card.

- Cancellations received 60 days prior to event are not subject to penalty **
- Cancellations 60-30 prior to event are subject to a penalty equal to 50% of the food and beverage minimum, including gratuity, service charge, and applicable taxes.**
- Cancellations within 30 days prior to event are subject to a penalty equal to 100% of the food and beverage minimum including gratuity, service charge and applicable taxes.**

***Holiday event dates are subject to an alternate policy*

MENUS & GUEST COUNTS

Our beautiful lakeside Private Dining Room can accommodate up to 20 guests.

Menus for events with 11 - 20 guests must be pre ordered 5 business days prior to your event. Once submitted, this is considered a guarantee and not subject to reduction. If the guest count exceeds your guaranteed count, every effort be made to accommodate your guests. Substitutions may be necessary.

OUTSIDE FOOD & BEVERAGES

No food may be brought into the Private Dining Room.

There will be a corking fee \$20/bottle for wine brought into the room.

DECORATIONS/ DISPLAYS

Must be pre-approved by the Event Coordinator.

TAX, GRATUITY & SERVICE CHARGE

All private events are subject to 18% gratuity, and 3% service charge.

Both of these are subject to applicable taxes.

LIABILITY

CōV reserves the right to inspect and control all private functions. Liability for damage to our premises will be charged accordingly. CōV is not responsible for any loss of materials, equipment, or personal belongings left unattended and/or unsecured areas.

FOOD & BEVERAGE MINIMUMS

Lunch - upon special request only

Dinner - Sun - Thurs -\$1500

- Fri - Sat - \$2500

***Holiday surcharges may apply*

For availability, contact:

763.350.0868

privatedining@genuinerestaurantgroup.com

PRIVATE DINING APPETIZERS

Family Style Platters - each order contains 10 - 12 servings

COLD APPETIZERS

FRESH GUACAMOLE WITH
TOMATO FRESCA - \$50

DAY BOAT CEVICHE - \$75
scallops, shrimp, roasted
sweet corn, avocado

BALSAMIC VEGETABLE CRUDITES - \$25

CHILLED JUMBO SHRIMP - \$75
house-made cocktail sauce

HOUSE SMOKED SALMON - \$50
honey whole grain cream cheese

CHILLED OYSTERS ON THE HALF SHELL
East Coast - \$50 | West Coast - \$60
fresh horseradish, cocktail sauce,
red wine mignonette

HOT APPETIZERS

CōV JUMBO LUMP
CRAB CAKES - \$100
mustard aioli

CōV BURGER SLIDERS - \$65

HOUSE BREADED
CHICKEN TENDERS - \$35
dijon honey mustard

ST LOUIS STYLE RIB BONES - \$75
apple cider bbq

CRISPY WALLEYE FINGERS - \$60
house remoulade

NEW ORLEANS STYLE
GRILLED OYSTERS - \$60
horseradish butter

CAPRESE FLATBREAD - \$35



STARTERS

NEW ENGLAND CLAM CHOWDER - \$6

CAESAR SALAD - \$7

crisp romaine, shaved asiago, fresh tomato, garlic herb croutons

MAYTAG BLUE CHEESE WEDGE - \$7

iceberg lettuce, marinated heirloom tomatoes,
smoked pork belly, pickled red onions, chopped egg



ENTREE SELECTIONS

FILET MIGNON - \$42

wood-fired, béarnaise

SESAME CRUSTED TUNA - \$42

sweet and sour sauce

"BRICK" CHICKEN - \$28

herb pan butter

SOFT SMOKED PRIME RIB - \$38

au jus

MSC CERTIFIED

CHILEAN SEA BASS - \$48

PORCINI STUFFED PASTA - \$28

pomodoro

DESSERT

*Family Style Platters
each order contains 10 - 12 servings*

PUMPKIN BREAD PUDDING - \$50

TALENTI GELATO SUNDAY - \$40

SAMMI CAKE - \$60

