

CōV

WAYZATA



Group Events & **PRIVATE DINING**



Our beautiful lakeside Private Dining Room accommodates up to 20 guests for seated meals, and 30+ for standing only receptions. It also includes our lakeside semi-private patio, with cushioned lounge couches and chairs.

For availability, please contact CōV's Event Coordinator at events@covwayzata.com or at **763.350.0868**

Private Dining

APPETIZERS

Each order contains 10 servings. Must be ordered prior to event date.



COLD APPETIZERS

FRESH GUACAMOLE WITH
TOMATO FRESCA - 60
house-made tortilla chips

FRESH LOBSTER
GUACAMOLE - 170
cilantro, avocado, lime, jicama slaw,
lime zest tortilla chips

BALSAMIC VEGETABLE
CRUDITES - 40

CHILLED SEASONED
JUMBO SHRIMP - 80
house-made cocktail sauce,
fresh horseradish

SESAME TUNA - 160
sesame crusted seared #1 ahi tuna,
napa cabbage slaw,
house-made pickles, ponzu

HOUSE SMOKED SALMON - 60
giardiniera, olive oil crostini

FRESH TOMATOES WITH
BALSAMIC, MOZZARELLA
& BASIL PESTO - 60

CHILLED OYSTERS
ON THE HALF SHELL
fresh horseradish, cocktail sauce,
red wine mignonette
East Coast - 60 | West Coast - 70

EXECUTIVE SHELLFISH TOWER - 795
chef's seasonal selections that are
literally over-the-top!

HOT APPETIZERS

CōV SIGNATURE JUMBO LUMP
CRAB CAKE BITES - 110
creole aioli

MINI CōV BURGER SLIDERS - 85
aged cheddar cheese, lettuce, tomato, onion

HOUSE-BREADED
CHICKEN TENDERS - 40
dijon honey mustard

CōV WALLEYE FISH & CHIPS - 80
canadian walleye crusted in potato flakes, parmesan
fries, tartar sauce

TWO CAPRESE FLATBREADS - 40
fresh mozzarella, heirloom tomatoes,
basil pesto, garlic oil

TWO MUSHROOM &
PEPPERONI FLATBREADS - 40
molinari pepperoni, roasted wild mushrooms,
whole milk mozzarella, fresh basil



Private Dining

LUNCH MENU



ENTREE SALADS

SHRIMP AND SESAME SALAD - 27
wood-grilled jumbo shrimp, mixed greens, sesame vinaigrette

CōV "CHOPPED" SALAD - 22
pulled chicken, bacon, red onion, pepperoni, egg, italian herb vinaigrette

SANDWICHES

Served with choice of house fries, cup of soup, fresh field greens, or fruit.

TURKEY CRANBERRY SANDWICH - 19
whole wheat bread, cranberry and caramelized onion jam,
gruyère cheese, butter lettuce, mayo

Our Signature

FRENCH DIP AU JUS - 27
thinly sliced prime rib served rare, house-made
horseradish sauce, toasted baguette

CōV BURGER - 20
aged cheddar cheese, lettuce, tomato, onion

WALLEYE FISH SANDWICH - 26
potato crusted, pickle relish, shaved lettuce, tartar sauce

LUNCH SPECIALTIES

STEAK FRITES - 29
6 oz. hanger steak, béarnaise, truffle fries

WOOD-GRILLED SALMON - 28
6 oz. salmon filet, sesame wilted greens,
quinoa, sesame vinaigrette

SHRIMP CAPELLINI - 27
grape tomatoes, white wine, chili, basil

LOBSTER ROLL - 28
fresh lobster, griddled split top roll,
tarragon, celery, mayo

Private Dining DINNER MENU



SUNDAY - THURSDAY

STARTERS

NEW ENGLAND CLAM CHOWDER - 10

BLUE CHEESE WEDGE - 14

baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg

CLASSIC CAESAR - 14

crisp chopped romaine, shaved parmesan, garlic herb croutons, anchovies

ENTREE SELECTIONS

FILET MIGNON - 51

8 oz filet served medium rare, grilled
asparagus, red wine demi-glace

HALIBUT PICCATA - 41

house made gnocchi, spinach,
capers, lemon

PAN SEARED SCALLOPS - 41

glazed peas and potatoes, pea purée

WOOD-GRILLED SALMON - 37

7 oz salmon filet, sesame wilted greens,
quinoa, sesame vinaigrette

SLOW ROASTED
HALF CHICKEN - 33

heirloom carrots, rosemary jus

WILD MUSHROOM GNOCCHI - 31

roasted mushrooms, spinach, parmesan
cheese, light truffle butter

FRIDAY - SATURDAY

STARTERS

NEW ENGLAND CLAM CHOWDER - 10

BLUE CHEESE WEDGE - 14

baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg

CLASSIC CAESAR - 14

crisp chopped romaine, shaved parmesan, garlic herb croutons, anchovies

ENTREE SELECTIONS

FILET MIGNON - 51

8 oz filet served medium rare, grilled
asparagus, red wine demi-glace

SOFT SMOKED PRIME RIB - 40

whipped potatoes, roasted
mushrooms, jus

HALIBUT PICCATA - 41

house made gnocchi, spinach,
capers, lemon

PAN SEARED SCALLOPS - 41

glazed peas and potatoes, pea purée

WOOD-GRILLED SALMON - 37

7 oz salmon filet, sesame wilted greens,
quinoa, sesame vinaigrette

SLOW ROASTED
HALF CHICKEN - 33

heirloom carrots, rosemary jus

WILD MUSHROOM GNOCCHI - 31

roasted mushrooms, spinach, parmesan
cheese, light truffle butter

Family Style DESSERTS

Served family style on a large platter to share. Each order contains dessert for 10 guests.

Dessert order must be placed prior to event date.



SAMMI CAKE WEDGES ON PLATTER - 70
three layered chocolate cake with creamy buttercream icing

KEY LIME PIE - 70
graham cracker crust and fresh whipped cream

NY STYLE CHEESECAKE - 70
graham cracker crust served with a light blackberry compote

ADDITIONAL OPTIONS

PETITE CUPCAKES - 4/PER CUPCAKE
NOT SERVED FAMILY STYLE
turtle • lemon drop • raspberry drop • red velvet • carrot cake • caramel salted almond

8" ROUND SAMMI CAKE - 140
serves 16 guests
locally made three layered chocolate cake with creamy buttercream icing,
finished with vanilla caramel, chocolate sauce and fresh whipped cream

DESSERT SERVICE CHARGE

A fee of 2.50 per guest will be charged for any outside
desserts brought in and consumed by guests

WINES BY THE BOTTLE

IMPRESSIVE SELECTION OF WINES AVAILABLE BY THE BOTTLE
for our most current selections please visit covwayzata.com/menu



For availability, contact:
CōV EVENT COORDINATOR
763.350.0868
events@covwayzata.com

Private Dining

SATURDAY BRUNCH MENU

Served family style on a large platter to share. Each item below serves 10 guests.



CōV CRAB CAKE BENEDICTS PLATTER - 145
two benedicts per person

jumbo lump crab meat, poached eggs, lightly wilted spinach
and house-made hollandaise on an english muffin

BREAKFAST SANDWICH PLATTER - 112.50
scrambled eggs, cheddar cheese, tomato, spinach, spicy mayo, sliced avocado

TWO BREAKFAST FLATBREADS - 40
scrambled eggs, bacon, spinach, cheddar cheese, diced tomatoes

CREAMY HASH BROWNS PLATTER - 30
house shredded hash brown potatoes, cream, garlic

FRESH FRUIT PLATTER - 47.50
cantaloupes, honeydew melons, pineapples, strawberries,
blueberries, blackberries

BERKWOOD FARMS SMOKED BACON &
PORK LINKS PLATTER - 60
two pieces per person

A LA CARTE DRINKS

FRESH SQUEEZED ORANGE
& APPLE JUICE - 3.50

COFFEE - 3.75

BLOOD ORANGE MIMOSA - 7

CōV BLOODY MARY - 9



SATURDAY BRUNCH
10AM - 2PM



FULL LUNCH MENU
11AM - 4PM

Private Dining EVENT POLICIES

Event Coordinator: events@covwayzata.com | 763.350.0868

FOOD & BEVERAGE MINIMUMS

CōV private dining room food and beverage minimums listed are prior to tax and gratuity (no separate room rental fee). Food and beverage minimums may be subject to cost increases over holiday weekends.

MONDAY - SUNDAY	SATURDAY	SUNDAY - THURSDAY	FRIDAY & SATURDAY
Lunch \$500	Brunch \$500	Dinner \$950	Dinner \$1,500

PAYMENT

Is due in full at the completion of your scheduled event. Please present one major credit card, at the conclusion of event, to pay final guest check. CōV does not honor 'split checks' or 'multiple guest checks' for private dining room functions. All events are subject to 18% gratuity, and 3% service charge. Both of which are subject to applicable taxes. We accept all major credit cards. No personal checks accepted.

**Once guest submits credit card information via the online GATHER Portal, CōV does not have access to the entire card number. Should guest want CōV to use and store a specific credit card to pay for final event guest check, guest must confirm this with the Private Dining Coordinator prior to their event date. A separate 'Credit Card Authorization Form' will be sent to guest upon their request.*

**Should the minimum not be reached, the difference may not be made with the purchase of CōV Gift Cards. CōV reserves the right to charge the remaining balance to reach minimum prior to tax, gratuity and service charges.*

CONFIRMATION & CANCELLATION

Your date will be confirmed upon receipt of a signed proposal and valid credit card to our Private Dining Coordinator at events@covwayzata.com

Cancellation within 7 days of event will be charged 50% of Food & Beverage Minimum.

GUEST COUNT & MENU DUE

Groups of 12+ are requested to preorder all menu selections. If unable to obtain individual entrée orders, groups may choose to offer guests the option of ordering from a 'condensed menu' consisting of 2 starters and 3 entrées upon arrival.

Menu selections and guest counts are requested 5 days prior to your event.

Once submitted, this is considered a guaranteed guest count. Should menus not be submitted 5 days prior to event date, all entrees will be presented 'Family Style', Chef's choice.

Increases to your guest count are subject to approval. We will do our best to accommodate late additions.

Prices are guaranteed 30 days prior to event date only. All menu items and pricing are subject to change based on availability.

CōV SATURDAY BRUNCH MENU

OUR BRUNCH ITEMS ARE ONLY SERVED FAMILY STYLE TO GUESTS ON PLATTERS

We do not offer individual entrée orders for brunch.

CōV APPETIZERS & DESSERTS

Appetizers and desserts will always need to be ordered in advance, not the day of your event. We no longer offer individual dessert orders as they are served family style on large share platters. One exception is if you order a whole cake and request the chef or host to cut the cake into individual servings.

FOOD REGULATIONS

Health Department regulations and insurance standards prohibit us from allowing guests to take home extra food.

OUTSIDE BEVERAGE

Corking fee for wine brought into CōV is \$25 per bottle opened.

SPECIAL EVENT/BIRTHDAY CAKES/CUPCAKES/DESSERTS

There is a 2.50 per person dessert service charge for all outside desserts brought into CōV's private dining room. All outside food must be approved prior to arrival by the Private Dining Coordinator.

DELIVERIES

Please do not have flowers, cakes or any perishable items delivered until the day of your event. Decorating is permitted, please check with the Private Dining Coordinator for a time your space will be available for your decorating crew. Confetti is not allowed. Any decorations left after the event will be discarded.

CōV ROOM SETUP INCLUDES AT NO EXTRA CHARGE

Receptions: Marble cocktail tables, white linens for buffet tables, flameless votive candles in hurricane glass.

Plated Meals: Rectangular wood tables, white linen for buffet tables, folded linen napkins, and flameless votive candles in hurricane glass.

Summer Months: Semi-private lakeside outdoor patio with lounge seating.

AUDIO/VISUAL

Guests may use the TV to show video/presentations. Guest must provide their own technology, such as a laptop with an HDMI port to enable a connection to our TV. CōV does have an HDMI cable, however if guests want to ensure proper connections, it is suggested that they bring in all their own technology needs. We do not have onsite tech support.

Volume of music in room may be controlled to suit guests' desires.

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 belonging left in unattended and/or unsecured areas.

VEHICLE PARKING

There is valet parking available for all guests. Valet parking availability may seasonally change their hours of service. Please check with CōV's host stand to confirm availability. There is a free public parking ramp adjacent to CōV as well as street parking.

BOAT PARKING

There are public docks for guests to park recreational boats. CōV is not affiliated with these and they are available on a first come, first served availability. For more information please visit the City of Wayzata's Website: www.wayzata.org/395/BeachParkingPermits

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