



Group Events & **PRIVATE DINING**



Our beautiful lakeside Private Dining Room accommodates up to 20 guests for seated meals. 30+ for standing only receptions. It also includes our Lakeside, SemiPrivate 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

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

HOUSE SMOKED SALMON - \$60
served with crostinis

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



ENTRÉE SALADS

SHRIMP AND SESAME SALAD - \$27
wood-grilled jumbo shrimp, mixed greens with asian vegetables,
sesame vinaigrette

CōV "CHOPPED" SALAD - \$25
pulled smoked chicken, Nueske's bacon, avocado, red onion, aged cheddar cheese, egg,
italian herb vinaigrette

SANDWICHES

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

FRENCH DIP AU JUS - \$29
thinly sliced prime rib served rare, house-made horseradish sauce, toasted baguette

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

TURKEY CRANBERRY SANDWICH - \$19
whole wheat bread, cranberry and caramelized onion jam, havarti cheese, butter
lettuce, sprouts, mayonnaise

WALLEYE FISH SANDWICH - \$25
lightly breaded then fried, pickle relish, shaved lettuce, malt vinegar aioli

LUNCH SPECIALTIES

CLASSIC STEAK & FRIES \$28
6 oz. certified angus beef sirloin
served medium rare, tempura asparagus,
french fried, béarnaise

SESAME SALMON \$27
grilled 6 oz. skuna bay salmon filet,
sesame wilted greens, quinoa,
sesame vinaigrette

PASTA PRIMAVERA \$26
asparagus, roasted tomatoes, zucchini,
bell peppers, spinach, basil, white wine,
parmesan, breadcrumbs

FRESH WARM LOBSTER ROLL \$26
griddled split top roll, fresh tarragon,
fennel and butter, sour cream

Private Dining

DINNER MENU

STARTERS

CōV NEW ENGLAND CLAM CHOWDER \$8

ST. PETE'S BLUE CHEESE WEDGE \$11

iceberg lettuce, marinated tomatoes, smoked pork belly, pickled red onion, sliced egg

CLASSIC CAESAR SALAD \$11

crisp chopped romaine, shaved parmesan, garlic herb croutons, anchovy, olive oil, lemon

ENTRÉE SELECTIONS

FILET MIGNON \$51

8 oz certified angus beef tenderloin, served medium rare, grilled asparagus, red wine demi glace

"BRICK" CHICKEN \$34

half bone out chicken 8-10 oz, grilled, grilled asparagus, mashed potatoes, herb pan butter

PAN SEARED HALIBUT \$44

seared 6 oz halibut, seasonal accompaniments

12OZ SOFT SMOKED PRIME RIB \$40

certified angus beef, whipped mashed potatoes, roasted mushrooms, au jus served medium rare to medium

DIVER CAUGHT SCALLOPS \$42

blistered cherry heirloom tomatoes, sweet corn, wilted kale, basil pesto

WOOD GRILLED SALMON \$35

grilled 6 oz skuna bay salmon filet, sesame wilted greens, quinoa, sesame vinaigrette

PASTA PRIMAVERA \$26

asparagus, roasted tomatoes, zucchini, bell peppers, spinach, basil, white wine, parmesan breadcrumbs

Family Style DESSERTS



DELIGHTFUL DESSERTS

Each order contains up to 10 servings. Served family style, to share, on large platters.

Must be ordered prior to event date.

SAMMI CAKE WEDGES ON PLATTER \$70
WHOLE 8" ROUND CAKE (serves 16) \$140
locally made three layered chocolate cake with creamy buttercream icing, finished with vanilla caramel, chocolate sauce and fresh whipped cream

CARAMEL APPLE CAKE \$70
caramelized local apples with a brown sugar oat crumble and vanilla ice cream

PUMPKIN SPICE TORTE WEDGES \$70
pumpkin purée, winter spices, graham cracker crust and fresh whipped cream

PETITE CUPCAKES \$4 each
turtle, lemon drop, raspberry drop, red velvet, carrot or caramel salted almond

BROWNIE ENORMOUS BARS \$4 each
chocolate chunks and walnuts baked in brownie batter

BUTTERBOY ENORMOUS BARS \$4 each
blond cousin of brownie enormous, walnuts, butter and pure chocolate chunks

DESSERT SERVICE CHARGE \$2.50/guest
charge 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

Family style - each item below serves 10 or 20 guests on a large platter to share



CōV CRAB CAKE BENEDICTS PLATTER - \$145/\$290

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/&225

two eggs with melted muenster cheese, marinated italian tomatoes, sliced avocado

TWO BREAKFAST FLATBREADS - \$40

scrambled eggs, bacon, spinach, cheddar cheese, diced tomatoes

CREAMY HASH BROWNS PLATTER - \$30/\$60

FRESH FRUIT PLATTER - \$47.50/\$95

cantaloupes, honeydew melons, pineapples, strawberries, blueberries, blackberries

BERKWOOD FARMS APPLEWOOD SMOKED BACON

& BERKSHIRE PORK LINKS PLATTER - \$60/\$120

two pieces per person

À LA CARTE DRINKS

FRESH SQUEEZED ORANGE &
APPLE JUICE - \$3.50

COFFEE - \$2.95

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 & Beverage Minimums listed are prior to tax and gratuity (no separate room rental fee).

MONDAY - SUNDAY

Lunch \$500

SATURDAY

Brunch \$500

SUNDAY - THURSDAY

Dinner \$950

FRIDAY & SATURDAY

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 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 CoV Events 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 entree orders, groups may choose to offer guests the option of ordering from a 'condensed menu' consisting of 2 starters and 3 entrees 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

IS ONLY SERVED FAMILY STYLE TO GUESTS ON PLATTERS we do not offer individual entree orders for Brunch.

CōV APPETIZERS & 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. Only exception, is if you ordered a whole cake, and then you request the chef or host to cut 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 Events 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 Events 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: SemiPrivate 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:

<http://www.wayzata.org/395/BeachParkingPermits>

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