



THE LAKE ROOM



Group Events & **PRIVATE DINING**

The Lake Room, our beautiful lakeside private dining space, 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 Director of Sales at events@covwayzata.com or at **612.562.7744**

CōV Wayzata Private Dining

Appetizers

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

Cold Appetizers

FRESH GUACAMOLE WITH TOMATO FRESCA	65
house-made tortilla chips	
FRESH LOBSTER GUACAMOLE	175
cilantro, avocado, lime, jicama slaw, lime zest tortilla chips	
BALSAMIC VEGETABLE CRUDITES	45
HOUSE SMOKED SALMON	65
giardiniera, olive oil crostini	
FRESH TOMATOES WITH BALSAMIC, MOZZARELLA & BASIL PESTO	65
SHELLFISH PLATTER	150
12 oysters, jumbo shrimp cocktail, king crab cocktail, 2 lobster tails	

Hot Appetizers

CōV SIGNATURE JUMBO LUMP CRAB CAKE BITES	115
creole aioli	
MINI CōV BURGER SLIDERS	90
aged cheddar cheese, lettuce, tomato, onion	
HOUSE-BREADED CHICKEN TENDERS	45
dijon honey mustard	
CōV WALLEYE FISH & CHIPS	85
canadian walleye crusted in potato flakes, parmesan fries, tartar sauce	
TWO CAPRESE FLATBREADS	45
fresh mozzarella, heirloom tomatoes, basil pesto, garlic oil	
SMOKED CHICKEN FLATBREAD	45
house-made marinara, bacon, spinach, fresh mozzarella, aioli	



CōV Wayzata Private Dining Lunch

Entrée Salads

KALE SALAD	19
mixed berries, candied walnuts, goat cheese, sherry vinaigrette	
TUNA NIÇOISE	30
grilled tuna, assorted vegetable crudo, creamy anchovy dressing	
CōV "CHOPPED" SALAD	22
pulled chicken, bacon, red onion, pepperoni, egg, italian herb vinaigrette	

Sandwiches

served with choice of fries, cup of daily soup, side salad or fruit

LOBSTER CLUB	30
fresh lobster, avocado, tomato, bacon	
FRENCH DIP AU JUS	31
thinly sliced prime rib served rare, house-made horseradish sauce, toasted baguette	
CōV BURGER	22
american cheese, shredded lettuce, bread and butter pickles, dijonnaise	
WALLEYE FISH SANDWICH	29
potato crusted, pickle relish, shaved lettuce, tartar sauce	

Lunch Specialties

MAHI FISH TACOS	23
broiled or fried with jicama slaw, avocado, cilantro remoulade	
CHICKEN PICATTA	31
lemon caper butter, white wine, angel hair pasta	
LOBSTER ROLL	31
fresh lobster, griddled split top roll, tarragon, celery, mayo	
WOOD-GRILLED SALMON	38
7 oz salmon filet, sesame wilted greens, quinoa, sesame vinaigrette	
WILD MUSHROOM GNOCCHI	31
house-made ricotta gnocchi, roasted mushrooms, spinach, parmesan, truffle	



CōV Wayzata Private Dining Dinner

Starters

NEW ENGLAND CLAM CHOWDER	15
BLUE CHEESE WEDGE	19
baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg	
CLASSIC CAESAR	19
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies	
KALE SALAD	19
mixed berries, candied walnuts, goat cheese, sherry vinaigrette	

Entree Selections

CHICKEN PICCATA	36
lemon caper butter, white wine, angel hair pasta	
BRAISED PORK OSSO BUCO	38
roasted butternut squash, braised kale, gremolata	
FILET MIGNON	60
glazed shallots, roasted mushrooms, bordelaise oscar style, add 16	
WILD MUSHROOM GNOCCHI	36
house-made ricotta gnocchi, roasted mushrooms, spinach, parmesan, truffle	
PAN FRIED WALLEYE	37
brown butter spaetzle, baby green beans	
SEARED SEA SCALLOPS	48
parsnip cauliflower mash, caramelized brussels sprouts, pancetta, balsamic	
WOOD-GRILLED SALMON	45
7 oz salmon filet, sesame wilted greens, quinoa, sesame vinaigrette	
CIOPPINO	50
north atlantic lobster, scallops, shrimp, clams, roasted fennel, tomato fumet	



CōV Wayzata Private Dining
Sushi/Raw Bar

Specialty Rolls

two rolls per order

THE WAYZATA	48
asparagus, lobster, shrimp, spicy mayo, avocado, cream cheese	
THE GALLEY	46
spicy salmon, scallions, tempura flakes, cucumber, avocado	
THE FIRECRACKER	48
shrimp tempura, tuna, avocado, mango habanero sauce	

Traditional Rolls

two rolls per order

KING CALIFORNIA ROLL	48
king crab, spicy mayo, cucumber, avocado	
RAINBOW ROLL	48
spicy tuna, avocado, cucumber, chef's choice fish	
DRAGON ROLL	46
shrimp tempura, cucumber, avocado, unagi, spicy mayo	
SPICY YELLOWTAIL ROLL	46
spicy yellowtail, scallions, romaine, fresh chiles	
VEGETABLE ROLL	44
cucumber, avocado, asparagus, carrot	

Cold

Serves 10 people.

CHILLED OYSTERS	72
grapefruit mignonette, cocktail sauce	
CLASSIC JUMBO SHRIMP COCKTAIL	96
fresh horseradish, cocktail sauce	
KING CRAB COCKTAIL	96
lemon parsley aioli, cocktail sauce	



CōV Wayzata Private Dining 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	100
three layered chocolate cake with creamy buttercream icing	
KEY LIME PIE	100
graham cracker crust and fresh whipped cream	
BANANA CREAM PIE	100
vanilla custard, ripe bananas, graham cracker crust, fresh whipped cream	
CARAMEL APPLE CAKE	100
brown sugar oatmeal crumb, vanilla ice cream	

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's Director of Sales**

612.562.7744

events@covwayzata.com



CōV Wayzata Private Dining Saturday & Sunday Brunch Menu

*Served family style on a large platter to share. Each item below serves 10 guests.
Saturday & Sunday Brunch 10a.m. - 2p.m.
Full Lunch Menu 11a.m. - 4p.m.*

CōV CRAB CAKE BENEDICTS PLATTER	300
<i>two benedicts per person</i>	
jumbo lump crab meat, poached eggs, lightly wilted spinach and house-made hollandaise on an english muffin	
BREAKFAST SANDWICH PLATTER	160
scrambled eggs, cheddar cheese, tomato, spinach, spicy mayo, sliced avocado	
TWO BREAKFAST FLATBREADS	40
scrambled eggs, bacon, spinach, cheddar cheese, diced tomatoes	
PRIME RIB HASH	180
fried potatoes, caramelized onions, béarnaise	
CREAMY HASH BROWNS PLATTER	60
house shredded hash brown potatoes, cream, garlic	
FRESH FRUIT PLATTER	50
cantaloupes, honeydew melons, pineapples, strawberries, blueberries, blackberries	
BERKWOOD FARMS SMOKED BACON & PORK LINKS PLATTER	80
<i>two pieces per person</i>	

A La Carte Drinks

FRESH SQUEEZED ORANGE & APPLE JUICE	3.50
COFFEE	3.75
BLOOD ORANGE MIMOSA	7
CōV BLOODY MARY	9



CōV Restaurants Private Dining Event Policies

Director of Sales: events@covwayzata.com | 612.562.7744

Food & Beverage Minimums

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

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 4% 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 Director of Sales 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.



CōV Restaurants Private Dining Event Policies

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 Director of Sales.

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 Director of Sales 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

For availability, contact:

CōV'S DIRECTOR OF SALES

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www.covrestaurants.com