



THE LAKE ROOM



Group Events & **PRIVATE DINING**

The Lake Room, our beautiful lakeside private dining space, accommodates up to 24 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	80
house-made tortilla chips	
FRESH LOBSTER GUACAMOLE	175
cilantro, avocado, lime, jicama slaw, lime zest tortilla chips	
BALSAMIC VEGETABLE CRUDITES	60
HOUSE SMOKED SALMON	70
giardiniera, olive oil crostini	
FRESH TOMATOES WITH BALSAMIC, MOZZARELLA & BASIL PESTO ...	70
SHELLFISH PLATTER	200
10 oysters, jumbo shrimp cocktail, king crab cocktail	

Hot Appetizers

CōV SIGNATURE JUMBO LUMP CRAB CAKE BITES	130
creole aioli	
MINI CōV BURGER SLIDERS	100
aged cheddar cheese, lettuce, tomato, onion	
HOUSE-BREADED CHICKEN TENDERS	60
dijon honey mustard	
CōV WALLEYE FISH & CHIPS	95
canadian walleye crusted in potato flakes, parmesan fries, tartar sauce	
ITALIAN SAUSAGE FLATBREAD	55
mozzarella, provolone, marinara, red onion, oregano	
SMOKED CHICKEN FLATBREAD	55
house-made marinara, bacon, spinach, fresh mozzarella, aioli	
WOOD-FIRED CHICKEN WINGS	60
simply grilled or buffalo style, blue cheese dressing	
BUTTERMILK FRIED CALAMARI	60
marinara, lemon mayo, gremolata	
BUFFALO CAULIFLOWER	60
crispy cauliflower, blue cheese crumbles, house ranch	



CōV Wayzata Private Dining

Lunch

Entrée Salads

KALE SALAD	25
chevre stuffed dates, mixed berries, candied walnuts, poppyseed vinaigrette	
GRAIN BOWL	27
heirloom quinoa, sunflower seeds, shaved carrots, roasted beets, baby kale, feta vinaigrette	
CōV "CHOPPED" SALAD	27
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	
SPRING PEAS & BURRATA	26
sugarsnaps, pea shoots, mint, limoncello vinaigrette	

Sandwiches

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

SPICY CHICKEN SANDWICH	26
nashville hot, CōV slaw, pickles	
FRENCH DIP AU JUS	39
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette	
CōV BURGER	27
CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonnaise	
WALLEYE FISH SANDWICH	32
beer battered, pickle relish, shaved lettuce, tartar sauce	
CUBAN SANDWICH	26
smoked pork, ham, swiss, house pickles, mustard, mayo	

Lunch Specialties

MAHI FISH TACOS	27
broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	
CHICKEN PICATTA	38
lemon caper butter, white wine, angel hair pasta, arugula	
LOBSTER ROLL	39
old bay bun, fresh lobster, tarragon, mayo, lemon	
WOOD FIRED KING SALMON	48
summer squash, couscous, sweet chili mayo	
WILD MUSHROOM GNOCCHI	38
ricotta gnocchi, roasted mushrooms, spinach, sweet corn puree, truffled pecorino	
HALIBUT PICATTA	42
ricotta gnocchi, spinach, lemon caper beurre blanc	



CōV Wayzata Private Dining Dinner

Starters

NEW ENGLAND CLAM CHOWDER	20
BLUE CHEESE WEDGE	22
baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg	
CLASSIC CAESAR	22
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies	
KALE SALAD	22
chevre stuffed dates, mixed berries, candied walnuts, poppyseed vinaigrette	
SPRING PEAS & BURRATA	24
sugarsnaps, pea shoots, mint, limoncello vinaigrette	

House Specialties

CHICKEN PICCATA	38
lemon caper butter, white wine, angel hair pasta, arugula	
CōV WALLEYE FISH & CHIPS	39
beer battered, parmesan fries, tartar sauce	
MUSHROOM GNOCCHI	38
ricotta gnocchi, roasted mushrooms, spinach, sweet corn puree, truffled pecorino	
HALIBUT PICATTA	46
ricotta gnocchi, spinach, lemon caper beurre blanc	
SEARED SEA SCALLOPS	52
foie gras, sweet corn blueberry relish, balsamic	
WOOD-FIRED KING SALMON	48
summer squash, couscous, sweet chili mayo	
8OZ PETIT FILET	62
grilled vegetables, house steak sauce	
16OZ RIBEYE	65
grilled vegetables, house steak sauce	



CōV Wayzata Private Dining
Sushi/Raw Bar

Specialty Rolls

two rolls per order

THE WAYZATA	68
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo	
THE GALLEY	62
spicy salmon, shrimp tempura, cucumber, avocado, unagi, spicy mayo	
THE FIRECRACKER	62
shrimp tempura, tuna, avocado, mango habanero sauce	
THE GREY LADY	62
tuna, cucumber, jalapeno, mango, halibut, sweet peppers, ponzu	

Traditional Rolls

two rolls per order

KING CALIFORNIA ROLL	65
king crab, spicy mayo, cucumber, avocado	
RAINBOW ROLL	58
spicy tuna, avocado, cucumber, chef's choice fish	
DRAGON ROLL	55
shrimp tempura, cucumber, avocado, unagi, spicy mayo	
SPICY YELLOWTAIL ROLL	48
spicy yellowtail, scallions, romaine, fresh chiles	
VEGETABLE ROLL	44
cucumber, avocado, asparagus, carrot	

Cold

serves 10 people

FRESH SHUCKED OYSTERS	72
red wine mignonette, cocktail sauce	
CLASSIC JUMBO SHRIMP COCKTAIL	96
fresh horseradish, cocktail sauce	
KING CRAB COCKTAIL	MKT
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	120
three layered chocolate cake with creamy buttercream icing	
KEY LIME PIE	120
graham cracker crust and fresh whipped cream	
BROWNIE SUNDAE	120
warm fudge brownie, vanilla bean ice cream, candied walnuts, warm hot fudge, caramel	
LEMON CHIFFON CAKE	120
lemon curd, buttercream, candied lemon	

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	320
<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	210
scrambled eggs, cheddar cheese, tomato, spinach, spicy mayo, sliced avocado	
TWO BREAKFAST FLATBREADS	60
scrambled eggs, bacon, sausage, spinach, mozzarella cheese, diced tomatoes	
PRIME RIB HASH	200
poached eggs, fried potatoes, caramelized onions, béarnaise	
FRESH FRUIT PLATTER	100
cantaloupes, honeydew melons, pineapples, strawberries, blueberries, blackberries	
BERKWOOD FARMS SMOKED BACON & PORK LINKS PLATTER	100
<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 5% 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 Tripleseat 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 14 days of event will be charged 50% of Food & Beverage Minimum. Cancellation within 48 hours will be charged at 100% of event revenue.

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 3 starters and 4 entrées upon arrival.

Menu selections are requested 10 days prior to your event.

Final guest counts are due 48 hours prior to event. Once submitted, this is considered a guaranteed count for billing.

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