



# 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](mailto: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 .....	85
house-made tortilla chips	
FRESH LOBSTER GUACAMOLE .....	180
cilantro, avocado, lime, jicama slaw, lime zest tortilla chips	
BALSAMIC VEGETABLE CRUDITES .....	65
HOUSE SMOKED SALMON .....	90
giardiniera, olive oil crostini	
FRESH TOMATOES WITH BALSAMIC, MOZZARELLA & BASIL PESTO ...	75
SHELLFISH PLATTER .....	210
10 oysters, jumbo shrimp cocktail, king crab cocktail	

### Hot Appetizers

CōV SIGNATURE JUMBO LUMP CRAB CAKE BITES .....	140
creole aioli	
MINI CōV BURGER SLIDERS .....	110
aged cheddar cheese, lettuce, tomato, onion	
HOUSE-BREADED CHICKEN TENDERS .....	70
dijon honey mustard	
CōV WALLEYE FISH & CHIPS .....	95
canadian walleye crusted in potato flakes, parmesan fries, tartar sauce	
ITALIAN SAUSAGE FLATBREAD .....	60
mozzarella, provolone, marinara, red onion, oregano	
SMOKED CHICKEN FLATBREAD .....	60
house-made marinara, bacon, spinach, fresh mozzarella, aioli	
WOOD-FIRED CHICKEN WINGS .....	65
simply grilled or buffalo style, blue cheese dressing	
BUTTERMILK FRIED CALAMARI .....	65
marinara, lemon mayo, gremolata	
BUFFALO CAULIFLOWER .....	60
crispy cauliflower, blue cheese crumbles, house ranch	



# CōV Wayzata Private Dining

## Lunch

### Entrée Salads

GREEK SALAD .....	26
cherry tomato, oak leaf, mint, cucumber, feta, olive, pickled red onion, lemon oregano vinaigrette, crispy chickpea	
GRAIN BOWL .....	29
chickpea, quinoa, cucumber, wild rice, pecans, arugula, tzatziki, herb vinaigrette	
CōV "CHOPPED" SALAD .....	29
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	
TOMATO WATERMELON SALAD .....	26
cucumber, balsamic, arugula, ricotta salata	

### Sandwiches

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

SPICY CHICKEN SANDWICH .....	28
nashville hot, CōV slaw, pickles	
FRENCH DIP AU JUS .....	42
smoked wagyu eye of round, thinly sliced, served rare, horseradish sauce, toasted baguette	
CōV BURGER .....	28
8oz niman ranch steak cut blend, american cheese, lettuce, bread and butter pickles, dijonaise	
WALLEYE FISH SANDWICH .....	34
beer battered, pickle relish, shaved lettuce, tartar sauce	
TURKEY CRANBERRY SANDWICH .....	28
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo	

### Lunch Specialties

MAHI FISH TACOS .....	29
broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	
CHICKEN PICATTA .....	39
lemon caper butter, white wine, angel hair pasta, arugula	
LOBSTER ROLL .....	42
old bay bun, fresh lobster, tarragon, mayo, lemon	
WOOD-FIRED KING SALMON .....	52
shaved zucchini, couscous, cucumber mint tzatziki	
MUSHROOM GNOCCHI .....	40
ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino	
SHRIMP CAPELLINI .....	39
cherry tomatoes, garlic, chili, basil	



# 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	
TOMATO WATERMELON SALAD .....	22
cucumber, balsamic, arugula, ricotta salata	
GREEK SALAD .....	22
cherry tomato, oak leaf, mint, cucumber, feta, olive, pickled red onion, lemon oregano vinaigrette, crispy chickpea	

### House Specialties

CHICKEN PICCATA .....	39
lemon caper butter, white wine, angel hair pasta, arugula	
CōV WALLEYE FISH & CHIPS .....	40
beer battered, parmesan fries, tartar sauce	
MUSHROOM GNOCCHI .....	40
ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino	
LOBSTER CIOPPINO .....	64
spicy tomato broth, fennel, lobster tail, shrimp	
PAN-ROASTED HALIBUT .....	50
saffron tomato risotto	
WOOD-FIRED KING SALMON .....	52
shaved zucchini, couscous, cucumber mint tzatziki	
14OZ BERKSHIRE PORKCHOP .....	46
peach and bacon succotash	
8OZ CERTIFIED ANGUS FILET MIGNON .....	66
grilled vegetables, CōV steak sauce, herb chimichurri	
14OZ USDA PRIME NEW YORK STRIP .....	74
grilled vegetables, CōV steak sauce, herb chimichurri	



# CōV Wayzata Private Dining

## Sushi/Raw Bar

### Specialty Rolls

*two rolls per order*

THE WAYZATA .....	70
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo	
THE GALLEY .....	64
spicy salmon, shrimp tempura, cucumber, avocado, unagi, spicy mayo	
THE FIRECRACKER .....	64
shrimp tempura, tuna, avocado, mango habanero sauce	
THE STARBOARD .....	67
unagi, hamachi, avocado, spicy salmon, togarashi, eel sauce, cucumber	

### Traditional Rolls

*two rolls per order*

KING CALIFORNIA ROLL .....	70
king crab, spicy mayo, cucumber, avocado	
RAINBOW ROLL .....	60
spicy tuna, avocado, cucumber, chef's choice fish	
DRAGON ROLL .....	57
shrimp tempura, cucumber, avocado, unagi, spicy mayo	
SPICY YELLOWTAIL ROLL .....	50
spicy yellowtail, scallions, romaine, fresh chiles	
VEGETABLE ROLL .....	45
cucumber, avocado, asparagus, carrot	

### Cold

*serves 10 people*

FRESH SHUCKED OYSTERS .....	75
red wine mignonette, cocktail sauce	
CLASSIC JUMBO SHRIMP COCKTAIL .....	100
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 .....	125
three layered chocolate cake with creamy buttercream icing	
KEY LIME PIE .....	125
graham cracker crust and fresh whipped cream	
BROWNIE SUNDAE .....	125
warm fudge brownie, vanilla bean ice cream, candied walnuts, warm hot fudge, caramel	
TRES LECHES CAKE .....	125
coconut, eggnog 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](http://covwayzata.com/menu)



For availability, contact:  
**CōV's Director of Sales**  
**612.562.7744**  
[events@covwayzata.com](mailto: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.*

CLASSIC EGG BENEDICT .....	270
poached eggs, smoked ham, hollandaise	
CōV CRAB CAKE BENEDICTS PLATTER .....	350
two benedicts per person	
jumbo lump crab meat, poached eggs, lightly wilted spinach and house-made hollandaise on an english muffin	
BREAKFAST SANDWICH PLATTER .....	250
scrambled eggs, cheddar cheese, tomato, spinach, spicy mayo, sliced avocado	
TWO BREAKFAST FLATBREADS .....	65
scrambled eggs, bacon, sausage, spinach, mozzarella cheese, diced tomatoes	
HASH BROWNS .....	170
three cheese blend	
FRESH FRUIT PLATTER .....	110
cantaloupes, honeydew melons, pineapples, strawberries, blueberries, blackberries	
BERKWOOD FARMS SMOKED BACON & PORK LINKS PLATTER .....	110
two pieces per person	
BELGIAN WAFFLES .....	110

## A La Carte Drinks

FRESH SQUEEZED ORANGE & APPLE JUICE .....	3.50
COFFEE .....	3.75
BLOOD ORANGE MIMOSA .....	12
CōV BLOODY MARY .....	15



# CōV Restaurants Private Dining Event Policies

Director of Sales: [events@covwayzata.com](mailto: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](mailto: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](http://www.wayzata.org/395/BeachParkingPermits)

For availability, contact:

**CōV'S DIRECTOR OF SALES**

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[www.covrestaurants.com](http://www.covrestaurants.com)