



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

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| 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 | |
| FRESH SHUCKED OYSTERS | 75 |
| red wine mignonette, cocktail sauce | |
| CLASSIC JUMBO SHRIMP COCKTAIL | 100 |
| house cocktail sauce, mignonette, lemon aioli | |

Hot Appetizers

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| 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
Plated Lunch

Amuse-Bouche

chef conceived bite-sized hors d'œuvre

First Course

choose one

CLASSIC CAESAR SALAD
romaine, white anchovies,
shaved parmesan, garlic croutons

BLUE CHEESE WEDGE
baby iceberg, roasted tomatoes,
bacon, pickled red onion, egg

BABY BEET SALAD
ricotta salata, candied walnuts,
pomegranate, sherry vinaigrette

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose four

FRENCH DIP AU JUS

smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare

CONNECTICUT LOBSTER ROLL

butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun

CōV BURGER

wagyu butter burger, caramelized onions, shredded lettuce, tomato,
american cheese, bistro sauce, brioche bun

WALLEYE FISH SANDWICH

beer battered, pickle relish, shaved lettuce, tartar sauce

MUSHROOM GNOCCHI

ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino

CHICKEN PICCATA

lemon caper butter, angel hair pasta, arugula

STEAK FRITES

10 oz angus hanger steak, truffle parmesan fries, chimichurri, béarnaise

MAHI FISH TACOS

broiled or fried with jicama slaw, grilled pineapple aioli, pickled red onion

KING SALMON

quinoa, arugula, chili crunch

Desserts

served family style

choose one

SAMMI CAKE

three layer chocolate cake with cream cheese frosting,
chocolate sauce, and fresh whipped cream

BROWNIE SUNDAE

warm fudge brownie, vanilla bean ice cream,
candied walnuts, warm hot fudge, caramel

KEY LIME PIE

fresh whipped cream and lime zest

75 Per Person

CōV
WAYZATA

CōV Wayzata Private Dining
Plated Dinner

Amuse-Bouche

chef conceived bite-sized hors d'œuvre

First Course

choose one

CLASSIC CAESAR SALAD
romaine, white anchovies,
shaved parmesan,
garlic croutons

BLUE CHEESE WEDGE
baby iceberg, roasted
tomatoes, bacon,
pickled red onion, egg

BABY BEET SALAD
ricotta salata, candied
walnuts, pomegranate,
sherry vinaigrette

SESAME ASIAN SALAD
sesame peanut dressing,
romaine, mixed greens, red bell
pepper, wontons, carrots, cilantro

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose four

KING SALMON

quinoa, arugula, chili crunch

FIRE ROASTED CHICKEN CHOP

smoked half chicken, romesco, red beet chimichurri,
lemon herb vinaigrette, seasoned vegetables

SEARED JUMBO SCALLOPS

creamy grits, escabeche, guajillo sauce

LOBSTER CIOPPINO

spicy tomato broth, fennel, lobster tail, shrimp

8OZ PRIME FILET MIGNON

grilled seasoned vegetables

14OZ BLACK ANGUS NEW YORK STRIP

grilled seasoned vegetables

CHICKEN PICCATA

lemon caper butter, angel hair pasta, arugula

PAN ROASTED SEABASS

coriander crusted chilean seabass, risotto,
spanish chorizo, crispy kale, beurre blanc

Desserts

served family style

choose one

SAMMI CAKE

three layer chocolate cake with cream cheese frosting,
chocolate sauce, and fresh whipped cream

BROWNIE SUNDAE

warm fudge brownie, vanilla bean ice cream,
candied walnuts, warm hot fudge, caramel

KEY LIME PIE

fresh whipped cream and lime zest

105 Per Person

CōV
WAYZATA

CōV Wayzata Private Dining
Sushi/Raw Bar

Specialty Rolls

two rolls per order

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| 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 PALM BEACH | 70 |
| shrimp tempura, king crab, eel sauce, spicy mayo, tempura flake | |
| THE SKYSAIL | 64 |
| albacore, tuna, avocado, cucumber, salmon, jalapeños, ponzu, cilantro | |
| THE ANCHORAGE | 67 |
| spicy salmon, red crab, cucumber, tuna, yellowtail, togarashi | |

Traditional Rolls

two rolls per order

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| 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 | |
| PHILLY ROLL | 55 |
| smoked salmon, cream cheese, avocado, cucumber | |
| SPICY YELLOWTAIL ROLL | 50 |
| spicy yellowtail, scallions, romaine, fresh chiles | |
| VEGETABLE ROLL | 45 |
| cucumber, avocado, asparagus, carrot | |
| CRUNCHY ROLL | 50 |
| shrimp tempura, cucumber, avocado, tempura flake | |



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.*

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| CLASSIC EGG BENEDICT | 270 |
| poached eggs, smoked ham, hollandaise | |
| CōV CRAB CAKE BENEDICTS PLATTER | 350 |
| <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 | 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 |
| <i>two pieces per person</i> | |
| BELGIAN WAFFLES | 110 |

A La Carte Drinks

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|---|------|
| 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 | 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 15+ are requested to order from a 'condensed menu' consisting of 1 starter, 4 entrées, and 1 dessert 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

Appetizers will always need to be ordered in advance for your cocktail reception prior to dinner.



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: Tall 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

events@covwayzata.com | 612.562.7744



www.covrestaurants.com