CŌV
WAYZATA

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**

www.covwayzata.com | 700 east lake street, wayzata, minnesota 55391 | 952.473.5253

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

FRESH SHUCKED OYSTERS 75
red wine mignonette, cocktail sauce

CLASSIC JUMBO SHRIMP COCKTAIL 100
house cocktail sauce, mignonette, lemon aioli

SESAME CRUSTED SEARED AHI TUNA 100

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

PEPPERONI & HOT HONEY FLATBREAD 60
mozzarella, parmesan, marinara, crushed red pepper

CHICKEN WINGS 65
grilled dry rub or buffalo, blue cheese dressing

BUTTERMILK FRIED CALAMARI 65
marinara, lemon mayo, gremolata

BUFFALO CAULIFLOWER 60
crispy cauliflower, blue cheese crumbles, house ranch

ASIAN STICKY RIBS 100

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CōV Wayzata Private Dining

Plated Lunch

Amuse-Bouche

chef conceived bite-sized hors d'œuvre

First Course

choose one

GRAIN BOWL SALAD
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette

CōV WEDGE
iceberg, blue cheese crumbles, bacon, smoked tomato jam, blue cheese dressing

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

BEET SALAD
arugula, whipped goat cheese, spiced pistachios, orange, pickled mustard seeds, citrus 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

SOUTHERN FRIED CRISPY CHICKEN
bacon, pickles, pimento cheese spread, spicy mayo, brioche bun

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

GNOCCHI
wild mushrooms, spinach, cherry tomatoes, orange gastrique served with or without duck confit

CHICKEN PICCATA
lemon caper butter, angel hair pasta, arugula

STEAK FRITES
10 oz marinated hanger steak, fries, béarnaise, chimichurri

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

KING SALMON
asparagus, white wine butter sauce

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

CRÈME BRÛLÉE
rich vanilla bean custard, torched to order, crisp caramel sugar shell, fresh berries

75 Per Person

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Plated Dinner

Amuse-Bouche

chef conceived bite-sized hors d'œuvre

First Course

choose one

GRAIN BOWL SALAD
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette

CōV WEDGE
iceberg, blue cheese crumbles, bacon, smoked tomato jam, blue cheese dressing

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

BEET SALAD
arugula, whipped goat cheese, spiced pistachios, orange, pickled mustard seeds, citrus vinaigrette

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose four

KING SALMON
parsnip purée, pickled cranberry sauce, toasted pistachio

CōV WALLEYE FISH & CHIPS
beer-battered, parmesan fries, tartar sauce

COUNTRY FRIED LOBSTER
fried lobster tails, creamy polenta, hot honey

CHILEAN SEA BASS
coriander crusted, braised leeks, saffron cream, crispy chorizo

CRAB RAVIOLI
ricotta stuffed ravioli, jumbo lump crab, charred baby tomatoes, pesto cream sauce

SHORT RIBS
korean bbq braised short ribs, wasabi mashed potatoes, wild mushrooms

8OZ PRIME FILET MIGNON
grilled seasoned vegetables and mashed potatoes

16OZ BLACK ANGUS RIBEYE
grilled seasoned vegetables and mashed potatoes

CHICKEN PICCATA
lemon caper butter, angel hair pasta, arugula

GNOCCHI
wild mushrooms, spinach, cherry tomatoes, orange gastrique served with or without duck confit

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

CRÈME BRÛLÉE
rich vanilla bean custard, torched to order, crisp caramel sugar shell, fresh berries

105 Per Person

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CōV Wayzata Private Dining

Sushi/Raw Bar

Specialty Rolls

two rolls per order

WAYZATA 70
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo

GALLEY 64
spicy salmon, shrimp tempura, cucumber, avocado, eel sauce, spicy mayo

FIRECRACKER 64
shrimp tempura, tuna, avocado, mango habanero sauce

PALM BEACH 70
shrimp tempura, king crab, eel sauce, avocado, cucumber, spicy mayo, tempura flake

SKYSAIL 64
albacore tuna, avocado, cucumber, salmon, jalapeños, ponzu, cilantro

SPRING ROLL 60
shrimp, tuna, rice noodles, romaine, carrots, cucumber, mint, cilantro, thai basil, thai chili herb sauce

Traditional Rolls

two rolls per order

KING CALIFORNIA ROLL 70
king crab, spicy mayo, cucumber, avocado

RAINBOW ROLL 60
spicy crab, avocado, cucumber, bigeye tuna, salmon, albacore, yellowtail

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, thai chili sauce

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.

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, american, sliced tomato, spinach, country white bread, spicy mayo, choice of bacon, sausage, avocado

TWO BREAKFAST FLATBREADS 65
scrambled eggs, bacon, sausage, spinach, mozzarella cheese, diced tomatoes

CREAMY 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

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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 to 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

CōV RESTAURANTS