

# CōV Edina Dining Room and Bar



CōV  
EDINA

# CōV Edina Private Dining The Harbor Room



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# CōV Edina Private Dining Reception Specialties

*all items priced per dozen three-day notice required*

## Reception • *cold hors d'oeuvres*

HOUSE SMOKED SALMON .....	50
served on potato blini	
CRAB AND AVOCADO CRISPS .....	65
MINI LOBSTER ROLL .....	65
celery leaf, old bay butter	
OUT OF THE BLUE ROLL .....	42
JUMBO SHRIMP .....	72
with cocktail sauce	
CHILLED OYSTERS ON THE HALF SHELL .....	80
TUNA TARTARE .....	70
nori crisps, radish, tobiko	

## Reception • *hot hors d'oeuvres*

MINI CRAB CAKES .....	115
CIOPPINO SPICED SHRIMP .....	72
CōV WINGS .....	48
spicy honey citrus glaze or house-made buffalo sauce	
MINI CōV BURGERS .....	84
CRAB CAKE SLIDERS .....	84
CHICKEN SPRING ROLLS .....	48
CHICKEN SATAY WITH PEANUT SAUCE .....	48
BEEF SPIADINI .....	60
garlic ginger marinade, salsa verde	

## Sushi • *3 rolls per order*

NANTUCKET ROLL .....	65
spicy tuna, spicy salmon, cucumber, tempura flake	
HARBOR ROLL .....	65
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions, wasabi cream	
WILD PEARL ROLL .....	65
yellowtail, jalapeño, avocado, cilantro, spicy mayo	
MANGO CATERPILLAR .....	65
spicy tuna, crab, cream cheese, cucumber, avocado, spicy mayo	
CōV ROLL .....	65
soy paper roll, spicy tuna, king crab, cucumber, avocado, tempura crunch, mango salsa	



# CōV Edina Private Dining Reception Specialties

*each order contains 12 servings three-day notice required*

## Presentation Stations

SELECTION OF DIPS & CRISPS .....	72
romesco, hummus, guacamole, pita chips, tortilla crisps, lavash	
LOBSTER GUACAMOLE .....	200
cilantro, lime, and house-made tortilla chips	
CABBAGE AND BEET CURED SMOKED SALMON .....	84
cucumber, onion, wood grilled bread	
CHEF'S SELECTION OF DOMESTIC AND IMPORTED CHEESES .....	100
crackers and crisps, olives, fig compote, sweet and savory accoutrements	
FRESH VEGETABLE CRUDITÉ .....	60
assortment of seasonal fresh vegetables, bread bowl, artichoke dip, house-made green ranch	
CHEF'S SELECTION OF SEASONAL FRUIT .....	60
traditional fruit platter, pine nut crumble, greek yogurt, honey ricotta	
CHARCUTERIE BOARD & GARNISHES .....	100
rilette, mortadella, aged salami, prosciutto, balsamic marinated pearl onions, stuffed olives, oven roasted red wine tomatoes, marinated green asparagus, mushrooms, dried fig compote, cracker, bread	
FRESH TOMATOES WITH BALSAMIC, BURRATA & BASIL PESTO .....	100

## Specialty Flatbread Selections

PROSCIUTTO AND FIG COMPOTE (2) .....	48
CLASSIC RUSTIC PEPPERONI AND SWEET PEPPADEW (2) .....	48
MARGHERITA (2) .....	48
SPICY SHRIMP, CILANTRO PESTO, PEPITAS (2) .....	48

## Dessert Selections

KEY LIME PIE BITES .....	36
CHOCOLATE BANANA BREAD BITES .....	36
ASSORTED MINI CUPCAKES .....	36
8" FULL SAMMI CAKE .....	150



CōV Edina Private Dining  
**Continental Breakfast**

*all continental buffets include freshly brewed regular coffee,  
decaffeinated coffee, and assorted rishi teas*

## Continental Breakfast 1

BAKERY BASKET

assorted artisanal breakfast pastries, organic valley butter,  
marmalade, preserves

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES

SELECTION OF CHILLED FRUITS AND JUICES

**19 Per Person**

## Continental Breakfast 2

BAKERY BASKET

assorted artisanal breakfast pastries, organic valley butter,  
marmalade, preserves

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES

HOMEMADE GRANOLA STATION

dried fruits, berries, nuts, seeds, yogurt

SELECTION OF CHILLED FRUITS AND JUICES

**25 Per Person**

## Continental Breakfast Additions

WILD GRAIN PORRIDGE .....	6
with maple butter	
BACON, CHEESE, AND EGG STRATA .....	11
ASSORTED DEVILED EGGS .....	5
bacon, scallion, wasabi	



# CōV Edina Private Dining Buffet Breakfast

## Breakfast Buffet 1

SEASONAL FRUITS AND BERRIES

FLUFFY SCRAMBLED EGGS

choice of 3: wisconsin cheddar • scallions • fresh tomatoes  
asparagus • ham • parmesan

THICK CUT BACON AND MARKET SAUSAGE LINKS

HASH BROWN POTATOES

ASSORTED BREAKFAST PASTRIES

organic valley butter, marmalade, preserves

**35 Per Person**

## Breakfast Buffet 2

SEASONAL FRUITS AND BERRIES

INDIVIDUAL FRUIT PARFAITS

PECAN BANANA FRENCH TOAST STRATA

FLUFFY SCRAMBLED EGGS

choice of 3: wisconsin cheddar • scallions • fresh tomatoes  
asparagus • ham • parmesan

HASH BROWN POTATOES

ASSORTED BREAKFAST PASTRIES

organic valley butter, marmalade, preserves

**40 Per Person**

## Breakfast Buffet 3

SEASONAL FRUITS AND BERRIES

VANILLA YOGURT WITH FRESH FRUIT COMPOTE

FLUFFY SCRAMBLED EGGS

choice of 3: wisconsin cheddar • scallions • fresh tomatoes  
asparagus • ham • parmesan

HASH BROWN POTATOES

HOUSE-SMOKED SALMON BENEDICT

poached eggs, asparagus, hollandaise, english muffin

PECAN BANANA FRENCH TOAST STRATA

ASSORTED BREAKFAST PASTRIES

organic valley butter, marmalade, preserves

**50 Per Person**

*egg white or egg beaters may be substituted for an additional \$5 per person*



CōV Edina Private Dining  
**Plated Lunch**

**Amuse-Bouche**

*chef conceived bite-sized hors d'œuvre*

**First Course**

*choose one*

CHICKEN SOUP

golden broth

CLASSIC CAESAR SALAD

crisp chopped romaine, shaved  
parmesan, garlic herb croutons

LEAFY GREENS

banyuls vinaigrette,  
parmigiano reggiano

NEW ENGLAND

CLAM CHOWDER

BLUE CHEESE WEDGE

baby iceberg lettuce, tomatoes,  
bacon, marcona almonds

**Entrée Selections**

*choose three*

ORGANIC FARRO

arugula, romesco, saffron cauliflower, house ricotta, pine nuts

ROTISSERIE CHICKEN

root vegetable purée, kale, brown butter jus

WOOD GRILLED SALMON

peruvian potato, spinach, crispy prosciutto, pesto cream

ROTISSERIE CHICKEN AND BRIE SANDWICH

local focaccia, garlic aioli, apple and fig jam

PAN FRIED WALLEYE

arugula salad, peruvian potatoes

LOBSTER ROLL *add 5*

warm buttered fresh maine lobster, griddled split top bun

PETITE FILET

6 oz, fingerling potatoes, grilled asparagus, red wine demi

**Desserts**

*choose one*

KEY LIME PIE

fresh whipped cream

CARAMEL BANANA BREAD PUDDING

sesame caramel, chocolate

SAMMI CAKE

NEW YORK CHEESECAKE

raspberry coulis and fresh berries

**52 Per Person**

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CōV Edina Private Dining  
**Plated Dinner**

**Amuse-Bouche**

*chef conceived bite-sized hors d'œuvre*

**First Course**

*choose one*

CHICKEN SOUP  
golden broth

CLASSIC CAESAR SALAD  
crisp chopped romaine, shaved  
parmesan, garlic herb croutons

LEAFY GREENS  
banyuls vinaigrette,  
parmigiano reggiano

NEW ENGLAND  
CLAM CHOWDER

BLUE CHEESE WEDGE  
baby iceberg lettuce, tomatoes,  
bacon, marcona almonds

**Entrée Selections**

*choose three*

ROTISSERIE CHICKEN  
root vegetable purée, kale, brown butter jus

WOOD GRILLED SALMON  
peruvian potato, spinach, crispy prosciutto, pesto cream

PAN FRIED WALLEYE  
arugula salad, peruvian potatoes

CHILEAN SEA BASS  
house-made gnocchi, cauliflower, pancetta-leek relish, romesco

FILET MIGNON  
leek purée, asparagus, gorgonzola croquettes

VEAL OSSO BUCO  
creamy polenta, charred kale, wild mushrooms, veal jus

MUSHROOM CACIO E PEPE  
house-made pappardelle, pecorino, toasted black pepper, wild mushrooms

**Desserts**

*choose one*

KEY LIME PIE  
fresh whipped cream

CARAMEL BANANA BREAD PUDDING  
sesame caramel, chocolate

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**85 Per Person**

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CōV Edina Private Dining  
**Executive Lunch - Buffet or Family Style**

**Starters / choose two**

MARGHERITA FLATBREAD  
PEPPERONI AND  
SAUSAGE FLATBREAD  
CRISPY CALAMARI FRIES

CōV WINGS  
spicy honey citrus glaze or house-made buffalo sauce

LOBSTER GUACAMOLE *add 5*  
MINI JUMBO LUMP CRAB CAKES *add 5*

HOUSE SMOKED SALMON  
CōV ROLL  
NANTUCKET ROLL *add 3*

**Salad Selections / choose two**

CLASSIC CAESAR SALAD  
crisp chopped romaine, shaved parmesan, garlic herb croutons

LEAFY GREENS  
banyuls vinaigrette, parmigiano reggiano

BLUE CHEESE CHOP  
baby iceberg lettuce, tomatoes, bacon, marcona almonds

**Entrée Selections / choose three**

ROTISSERIE CHICKEN  
brown butter jus

CHILEAN SEA BASS  
romesco

PAN FRIED WALLEYE  
tomato shallot salsa, balsamic reduction, basil and evoo

WOOD GRILLED SALMON  
pesto cream

PETIT FILET  
red wine demi

GRILLED PORK TENDERLOIN  
smoked duroc pork, cider demi

MUSHROOM CACIO E PEPE  
house-made pappardelle, pecorino, toasted black pepper, wild mushrooms

**Side Dishes / choose two**

ROASTED MUSHROOMS  
PERUVIAN POTATOES

CREAMY POLENTA  
GRILLED ASPARAGUS

BRUSSELS SPROUTS  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream

CARAMEL BANANA BREAD PUDDING  
sesame caramel, chocolate

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**53 Per Person**



CōV Edina Private Dining  
**Executive Dinner - Buffet or Family Style**

**Starters / choose three**

MARGHERITA FLATBREAD	CōV WINGS	HOUSE SMOKED SALMON
PEPPERONI AND SAUSAGE FLATBREAD	spicy honey citrus glaze or house-made buffalo sauce	ICED OYSTERS (6) <i>add 3</i>
CRISPY CALAMARI FRIES	LOBSTER GUACAMOLE <i>add 5</i>	CōV ROLL
	MINI JUMBO LUMP CRAB CAKES <i>add 5</i>	NANTUCKET ROLL <i>add 3</i>

**Salad Selections / choose two**

CLASSIC CAESAR SALAD
crisp chopped romaine, shaved parmesan, garlic herb croutons
LEAFY GREENS
banyuls vinaigrette, parmigiano reggiano
BLUE CHEESE CHOP
baby iceberg lettuce, tomatoes, bacon, marcona almonds

**Entrée Selections / choose three**

ROTISSERIE CHICKEN	MUSHROOM CACIO E PEPE
brown butter jus	house-made pappardelle, pecorino, toasted black pepper, wild mushrooms
WOOD GRILLED SALMON	FILET MIGNON
pesto cream	red wine demi
PAN FRIED WALLEYE	GRILLED PORK TENDERLOIN
tomato shallot salsa, balsamic reduction, basil and evoo	smoked duroc pork, cider demi
CHILEAN SEA BASS	
romesco	

**Side Dishes / choose two**

ROASTED MUSHROOMS	CREAMY POLENTA	BRUSSELS SPROUTS
PERUVIAN POTATOES	GRILLED ASPARAGUS	MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE
fresh whipped cream
CARAMEL BANANA BREAD PUDDING
sesame caramel, chocolate
SAMMI CAKE
NEW YORK CHEESECAKE
raspberry coulis and fresh berries

**82 per person**



CōV Edina Private Dining  
**Wine and Champagne - By the Bottle**

## White Wine

### SAUVIGNON BLANC

Jules Taylor, <i>Marlborough</i> .....	35
Justin, <i>Central Coast, 2018</i> .....	50

### CHARDONNAY

Newton, <i>Sonoma</i> .....	42
Landmark, <i>Sonoma Valley, 2017</i> .....	55
Rombauer, <i>Carneros</i> .....	68

### ROSÉ AND MORE WHITES

Kris Pinot Grigio, <i>Italy</i> .....	35
Piattelli Cafayate Torrontés, <i>Argentina, 2017</i> .....	36
Chateau Ste. Michelle Riesling, <i>Columbia Valley</i> .....	35
Fleur De Mer Rosé, <i>Provence, France</i> .....	42

## Red Wine

### PINOT NOIR

Talbott Kali Hart, <i>Monterey, 2017</i> .....	55
Erath 'Resplendent', <i>Willamette Valley</i> .....	46
Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i> .....	68

### CABERNET SAUVIGNON

Joel Gott '815', <i>Napa Valley</i> .....	46
Intrinsic, <i>Columbia Valley</i> .....	50
Smith & Hook, <i>Central Coast, 2017</i> .....	55
Justin Cabernet Paso Robles, <i>Central Coast, 2017</i> .....	63

### MORE REDS

Chateau Ste. Michelle 'Indian Wells' Merlot, <i>Columbia Valley</i> .....	46
Duckhorn Merlot, <i>Napa Valley</i> .....	68
Bieler Gott Scommies Productions 'The Show' Malbec, <i>Mendoza, Argentina, 2018</i> .....	42
J. Lohr 'Pure Paso' Red Blend, <i>Paso Robles, 2017</i> .....	59
Villa Antinori Rosso 'Super Tuscan' Red, <i>Italy</i> .....	55
Torres Altos Ibéricos Crianza Tempranillo, <i>Spain</i> .....	42
Banshee Mordecai Red Blend, <i>Northern California, 2016</i> .....	50
Turley Old Vine Zinfandel, <i>Napa Valley</i> .....	68

## Sparkling

Taittinger Brut, <i>France</i> .....	118
Laurent Perrier Brut Rosé, <i>France</i> .....	97
Moet Imperial Brut, <i>France</i> .....	120
Veuve Clicquot Brut Yellow Label, <i>France</i> .....	122



# CōV Edina Private Dining Reserve Selections

## Red

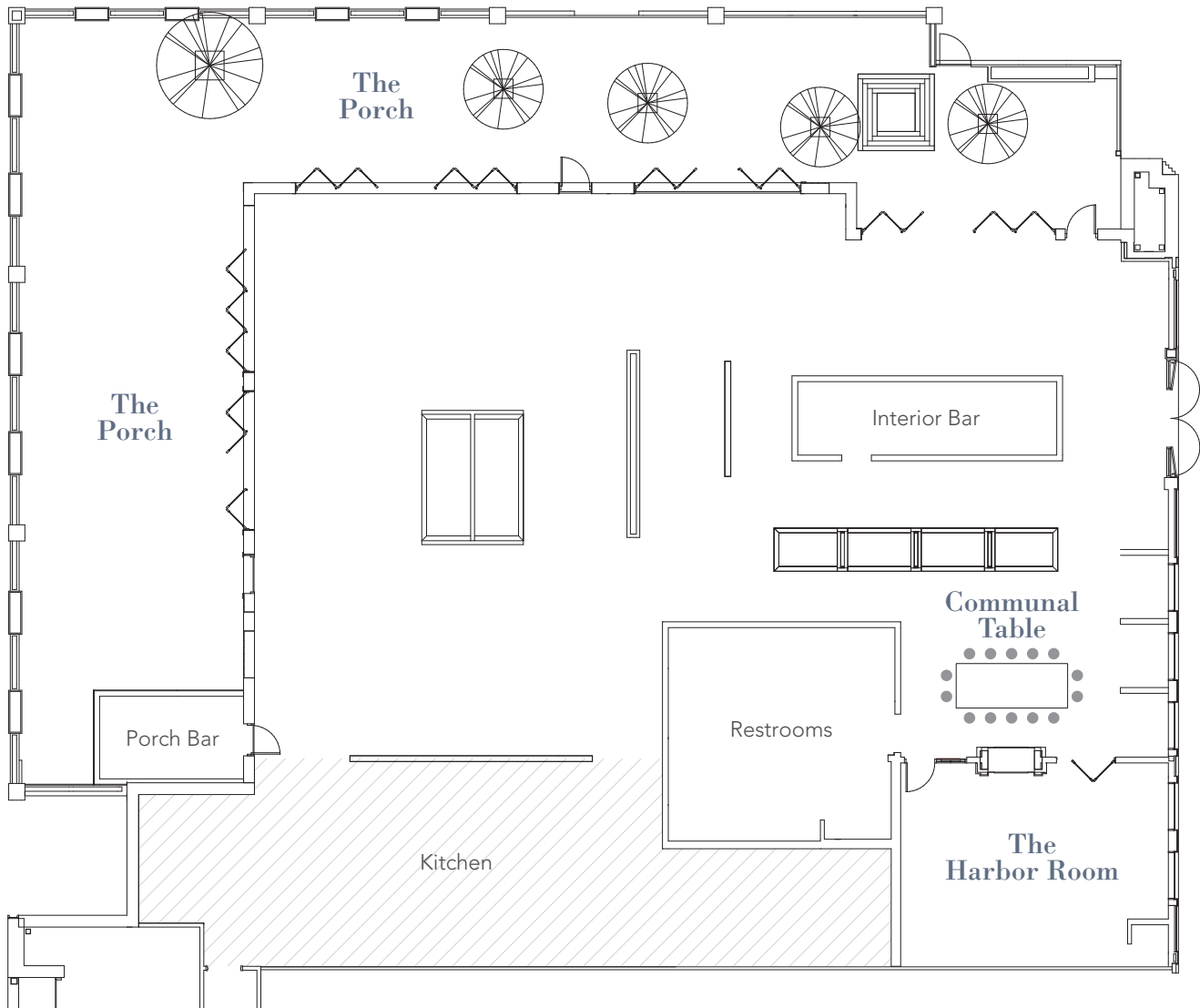
- CHAPPELLET 'SIGNATURE' CABERNET SAUVIGNON 2015  
*Napa Valley 130*
- GROTH OAKVILLE CABERNET SAUVIGNON 2013  
*Napa Valley 115*
- GRGICH ESTATE CABERNET SAUVIGNON 2014  
*Napa Valley 139*
- CHATEAU MONTELENA CABERNET SAUVIGNON 2014  
*Calistoga 90*
- GHOST BLOCK CABERNET SAUVIGNON 2014  
*Napa Valley 160*
- CLOUDY BAY PINOT NOIR 2015  
*Marlborough 109*
- ACUMEN 'MOUNTAINSIDE' BLEND 2013  
*Napa Valley 95*
- MOLLYDOOKER 'THE BOXER' SHIRAZ 2016  
*Southern Australia 65*
- DOMAINE SERENE 'EVENSTAD' PINOT NOIR 2014  
*Willamette Valley 144*
- FAUST CABERNET SAUVIGNON 2014  
*Napa Valley 115*
- FAUST CABERNET SAUVIGNON, MAGNUM 2012  
*Napa Valley 198*
- LOUIS LATOUR 'GEVREY-CHAMBERTIN' PINOT NOIR 2011  
*Burgundy 112*
- SILVER OAK CABERNET SAUVIGNON 2013  
*Alexander Valley 148*
- GAMLING & MCDUCK CABERNET FRANC 2014  
*Sonoma 85*

## White/Sparkling

- PAHLMAYER 'JAYSON' CHARDONNAY 2014  
*Napa Valley 104*
- MINER FAMILY CHARDONNAY 2016  
*Napa Valley 64*
- TAITTINGER BRUT  
*France 118*
- NEWTON UNFILTERED CHARDONNAY 2014  
*Napa Valley 160*
- STAG'S LEAP WINE CELLARS 'KARIA' CHARDONNAY 2015  
*Napa Valley 70*



# CōV Edina Private Dining Spaces and Capacities



## The Harbor Room

Double-sided fireplace

Accommodates 40 people for seated meals and 50+ for reception style events

Built-in television monitor for business presentations

## Communal Table

Double-sided fireplace

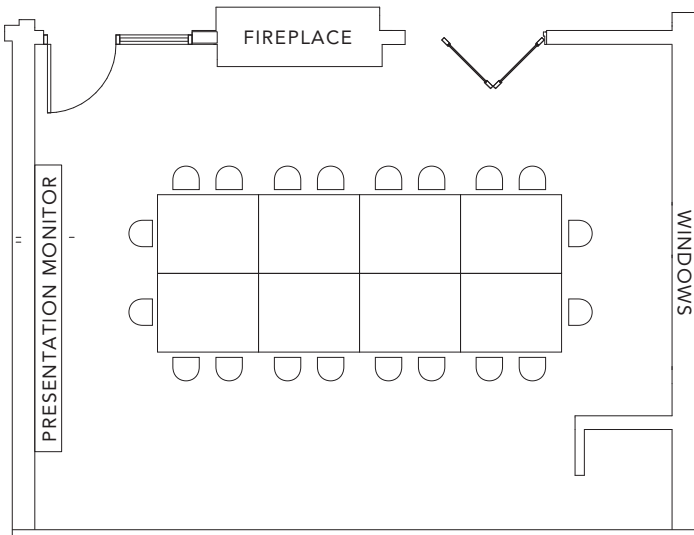
Accommodates 14 people for seated meals

## The Porch

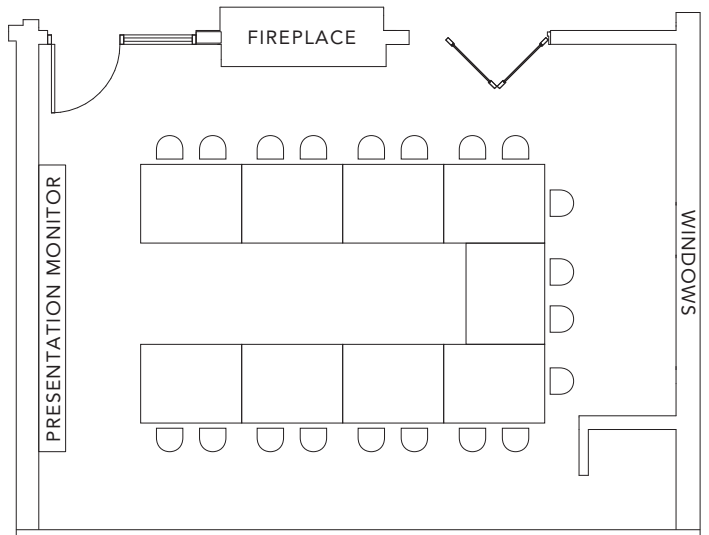
Accommodates 60 people for seated meals and 100 for reception style events

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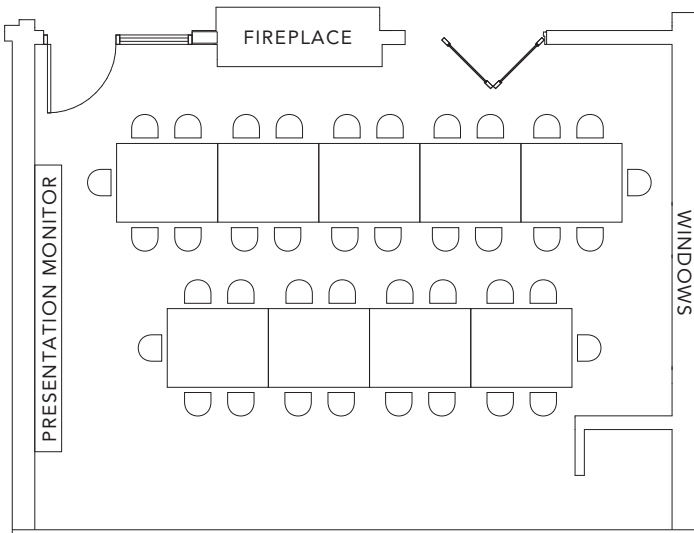
# CōV Edina Private Dining Table Arrangements - The Harbor Room



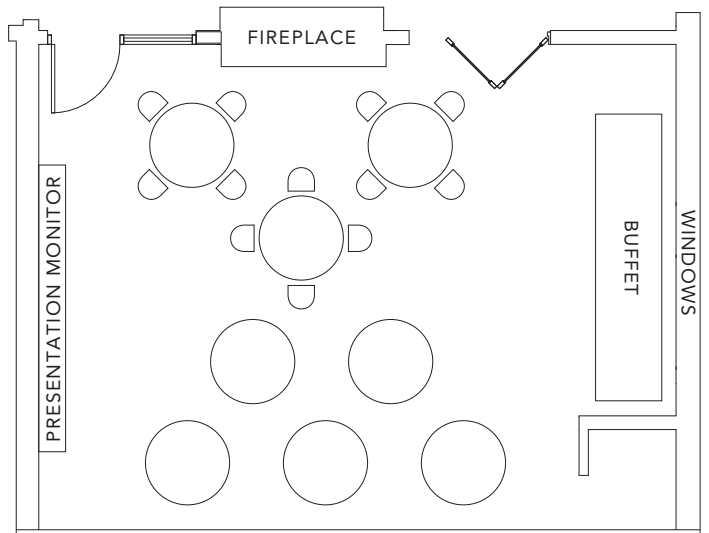
20 People



20 People



40 People



50+ People



# CōV Restaurants Private Dining Event Policies

## Food & Beverage Minimums - The Harbor Room

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

<i>Monday - Sunday</i>	<i>Saturday</i>	<i>Sunday - Thursday</i>	<i>Friday and Saturday</i>
Lunch \$1,000	Brunch \$1,000	Dinner \$1,500	Dinner \$2,000

## Food & Beverage Minimums - Communal Table

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

<i>Sunday</i>	<i>Monday</i>	<i>Tuesday</i>	<i>Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>
Dinner \$750	Dinner \$750	Dinner \$750	Dinner \$750	Dinner \$1,000	Dinner \$1,000	Dinner \$1,200

## 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 and Cancellation

Your date will be confirmed upon receipt of a signed proposal and valid credit card to our Private Dining Coordinator at [events@covrestaurants.com](mailto:events@covrestaurants.com)

Cancellation within 7 days of event will be charged 50% of Food & Beverage Minimum.

## Guest Count and Menu Due

Groups of 12+ are requested to preorder all menu selections. Groups will select from a 'condensed menu' consisting of 3 starters, 4 entrées, and 3 desserts.

Groups must provide final guarantee and meal choices 72 business hours prior to the event with a specific breakdown of quantities of each starter, entrée, and dessert.

Once submitted, this is considered a guaranteed guest count. Should menus not be submitted 3 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 Restaurants Private Dining Event Policies

## 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 and Desserts

Appetizers and desserts will always need to be ordered in advance, not the day of your event. Desserts are available served family style on large platters or individually plated.

## 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 Private Dining Coordinator.

## 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 Private Dining Coordinator 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.

## 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 Galleria parking.

