

CōV Edina Dining Room and Bar



CōV
EDINA

CōV Edina Private Dining The Harbor Room



CōV
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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	60
<small>served on crostini, herbed goat cheese</small>	
CRAB AND AVOCADO CRISPS	65
MINI LOBSTER ROLL	80
<small>celery leaf, old bay butter</small>	
JUMBO SHRIMP	78
<small>with cocktail sauce</small>	
CHILLED OYSTERS ON THE HALF SHELL	80
TUNA TARTARE	80
<small>nori crisps, radish, tobiko</small>	

Reception • *hot hors d'oeuvres*

MINI CRAB CAKES	125
CIOPPINO SPICED SHRIMP	78
CōV WINGS	60
<small>spicy honey citrus glaze or house-made buffalo sauce</small>	
MINI CōV BURGERS	96
CRAB CAKE SLIDERS	96
CHICKEN SPRING ROLLS	60
CHICKEN SATAY WITH PEANUT SAUCE	60

Sushi • *3 rolls per order*

DRAGON ROLL	80
<small>avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko</small>	
HARBOR ROLL	72
<small>house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions, wasabi cream</small>	
WILD PEARL ROLL	72
<small>yellowtail, jalapeño, avocado, cilantro, spicy mayo</small>	
VEGETARIAN ROLL	68
<small>cucumber, avocado, pickled carrot, leaf lettuce, asparagus, cilantro sauce</small>	
CōV ROLL	72
<small>soy paper roll, spicy tuna, crab, cucumber, avocado, tempura crunch, mango salsa</small>	



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	
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, spinach dip, house-made green ranch	
CHEF'S SELECTION OF SEASONAL FRUIT	60
traditional fruit platter, pistachio crumble, greek yogurt, honey ricotta	
CHARCUTERIE BOARD & GARNISHES	100
aged salami, prosciutto, 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

WILD MUSHROOM (2)	48
CLASSIC RUSTIC PEPPERONI (2)	48
MARGHERITA (2)	48
SPICY SHRIMP, CILANTRO PESTO, PEPITAS (2)	48

Dessert Selections

KEY LIME PIE SHOOTERS	55
MINI CHEESECAKES	50
ASSORTED MINI CUPCAKES	60
8" FULL SAMMI CAKE	150
ASSORTED FRENCH MACARONS	50



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

21 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

26 Per Person

Continental Breakfast Additions

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

THICK CUT BACON AND MARKET SAUSAGE LINKS

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

THICK CUT BACON AND MARKET SAUSAGE LINKS

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

CLASSIC CAESAR SALAD

organic romaine, garlic crouton,
anchovy, reggiano, fines herbes

BLUE CHEESE WEDGE

organic baby iceberg, praline bacon, marcona almond,
egg, pickled onion, buttermilk ranch, gorgonzola

LEAFY GREENS

banyuls vinaigrette,
parmigiano reggiano

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose three

CōV BURGER

9 oz house grind, aged cheddar, russian dressing, butter lettuce

WOOD-FIRED ROTISSERIE CHICKEN

peppercorn glazed, corn risotto, marcona almond romesco, cilantro

WOOD GRILLED SALMON

macerated tomato, artichoke, cauliflower, kale, tuscan pesto cream, black olive crumb

CRISPY CHICKEN SANDWICH

CōV slaw, maple creole aioli, pickles

PAN SEARED WALLEYE

tomato shallot salsa, parmesan crusted, tomato salad

LOBSTER ROLL *add 5*

fresh cooked lobster, griddled split top roll, tarragon, mayo

PETITE FILET

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

Desserts

choose one

KEY LIME PIE

fresh whipped cream

CHOCOLATE MOUSSE CAKE

caramel, whipped cream

SAMMI CAKE

NEW YORK CHEESECAKE

raspberry coulis and fresh berries

60 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

CLASSIC CAESAR SALAD

organic romaine, garlic crouton,
anchovy, reggiano, fines herbes

BLUE CHEESE WEDGE

organic baby iceberg, praline bacon, marcona almond,
egg, pickled onion, buttermilk ranch, gorgonzola

LEAFY GREENS

banyuls vinaigrette,
parmigiano reggiano

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose three

WOOD GRILLED SALMON

macerated tomato, artichoke, cauliflower, kale, tuscan pesto cream, black olive crumb

PAN SEARED WALLEYE

tomato shallot salsa, parmesan crusted, tomato salad

CHILEAN SEA BASS

red miso lemongrass broth, sesame butter local mushrooms, glazed
baby bok choy, scallion puree, pickled shimeji, edamame

VEGETABLE SCAMPI PASTA

garlic butter, tomato, capers, white wine, basil

WOOD-FIRED ROTISSERIE CHICKEN

peppercorn glazed, corn risotto, marcona almond romesco, cilantro

16OZ RIBEYE

mashed potatoes, asparagus

FILET MIGNON

8 oz center cut, mashed potatoes, grilled asparagus, demi

NEW YORK STRIP

mashed potatoes, asparagus

PORK LOIN

corn succotash, cilantro, lime, marcona almond romesco

Desserts

choose one

KEY LIME PIE

fresh whipped cream

CHOCOLATE MOUSSE CAKE

caramel, whipped cream

NEW YORK CHEESECAKE

raspberry coulis and fresh berries

SAMMI CAKE

92 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 buffalo
LOBSTER GUACAMOLE *add 7*
MINI JUMBO LUMP CRAB CAKES *add 7*

HOUSE SMOKED SALMON
CōV ROLL
NANTUCKET ROLL *add 3*

Salad Selections / choose two

CLASSIC CAESAR SALAD
organic romaine, garlic crouton, anchovy, reggiano, fines herbes
LEAFY GREENS
banyuls vinaigrette, parmigiano reggiano
BLUE CHEESE WEDGE
organic baby iceberg, praline bacon, marcona almond, egg,
pickled onion, buttermilk ranch, gorgonzola

Entrée Selections / choose three

CHILEAN SEA BASS
red miso lemongrass broth

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

WOOD GRILLED SALMON
tuscan pesto cream

ROTISSERIE CHICKEN
cider demi

PETIT FILET
red wine demi

PORK TENDERLOIN
cider demi

VEGETABLE SCAMPI PASTA
garlic butter, tomato, capers, white wine, basil

Side Dishes / choose two

ROASTED MUSHROOMS
PERUVIAN POTATOES

TRUFFLED MUSHROOM RISOTTO
GRILLED ASPARAGUS

BRUSSELS SPROUTS
MAC AND CHEESE

Desserts / choose two

KEY LIME PIE
fresh whipped cream

CHOCOLATE MOUSSE CAKE
caramel, whipped cream

SAMMI CAKE

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

61 Per Person

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

Starters / choose three

MARGHERITA FLATBREAD
PEPPERONI AND
SAUSAGE FLATBREAD
CRISPY CALAMARI FRIES

CōV WINGS
spicy honey citrus glaze or house buffalo
LOBSTER GUACAMOLE *add 7*

MINI JUMBO LUMP CRAB CAKES *add 7*

HOUSE SMOKED SALMON
ICED OYSTERS (6) *add 3*
CōV ROLL
NANTUCKET ROLL *add 3*

Salad Selections / choose two

CLASSIC CAESAR SALAD
organic romaine, garlic crouton, anchovy, reggiano, fines herbes
LEAFY GREENS
banyuls vinaigrette, parmigiano reggiano
BLUE CHEESE WEDGE
organic baby iceberg, praline bacon, marcona almond, egg,
pickled onion, buttermilk ranch, gorgonzola

Entrée Selections / choose three

PAN SEARED WALLEYE
tomato shallot salsa, parmesan crusted, tomato salad

WOOD GRILLED SALMON
tuscan pesto cream

FILET MIGNON
red wine demi

PORK TENDERLOIN
cider demi

ROTISSERIE CHICKEN
cider demi

VEGETABLE SCAMPI PASTA
garlic butter, tomato, capers,
white wine, basil

CHILEAN SEA BASS
red miso lemongrass broth

Side Dishes / choose two

ROASTED MUSHROOMS
PERUVIAN POTATOES

TRUFFLED MUSHROOM RISOTTO
GRILLED ASPARAGUS

BRUSSELS SPROUTS
MAC AND CHEESE

Desserts / choose two

KEY LIME PIE
fresh whipped cream

CHOCOLATE MOUSSE CAKE
caramel, whipped cream

SAMMI CAKE

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

93 per person

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CōV Edina Private Dining
Wine and Champagne - By the Bottle

White Wine

SAUVIGNON BLANC

Jules Taylor, <i>Marlborough</i>	40
Justin, <i>Central Coast, 2018</i>	46

CHARDONNAY

Newton, <i>Sonoma</i>	42
Domaine Serene Château de la Créée, <i>Burgundy, France</i>	60
Rombauer, <i>Carneros</i>	86

ROSÉ AND MORE WHITES

Kris Pinot Grigio, <i>Italy</i>	35
Belle Glos 'Oeil de Perdrix' Rosé, <i>Sonoma</i>	50
Bodega Garzón Albariño, <i>Uruguay</i>	50
Fleur De Mer Rosé, <i>Provence, France</i>	42

Red Wine

PINOT NOIR

Böen, <i>Santa Lucia Highlands 2019</i>	55
Erath 'Resplendent', <i>Willamette Valley</i>	46
Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	68
Flowers, <i>Sonoma Coast 2018</i>	104

CABERNET SAUVIGNON

Joel Gott '815', <i>Napa Valley</i>	50
Penfold's 'Max's', <i>Australia 2017</i>	55
Faust, <i>Napa Valley 2018</i>	115
Justin Cabernet Paso Robles, <i>Central Coast, 2017</i>	68
Chappellet Signature, <i>Napa Valley 2018</i>	150
Caymus, <i>Napa Valley 2019</i>	170

MORE REDS

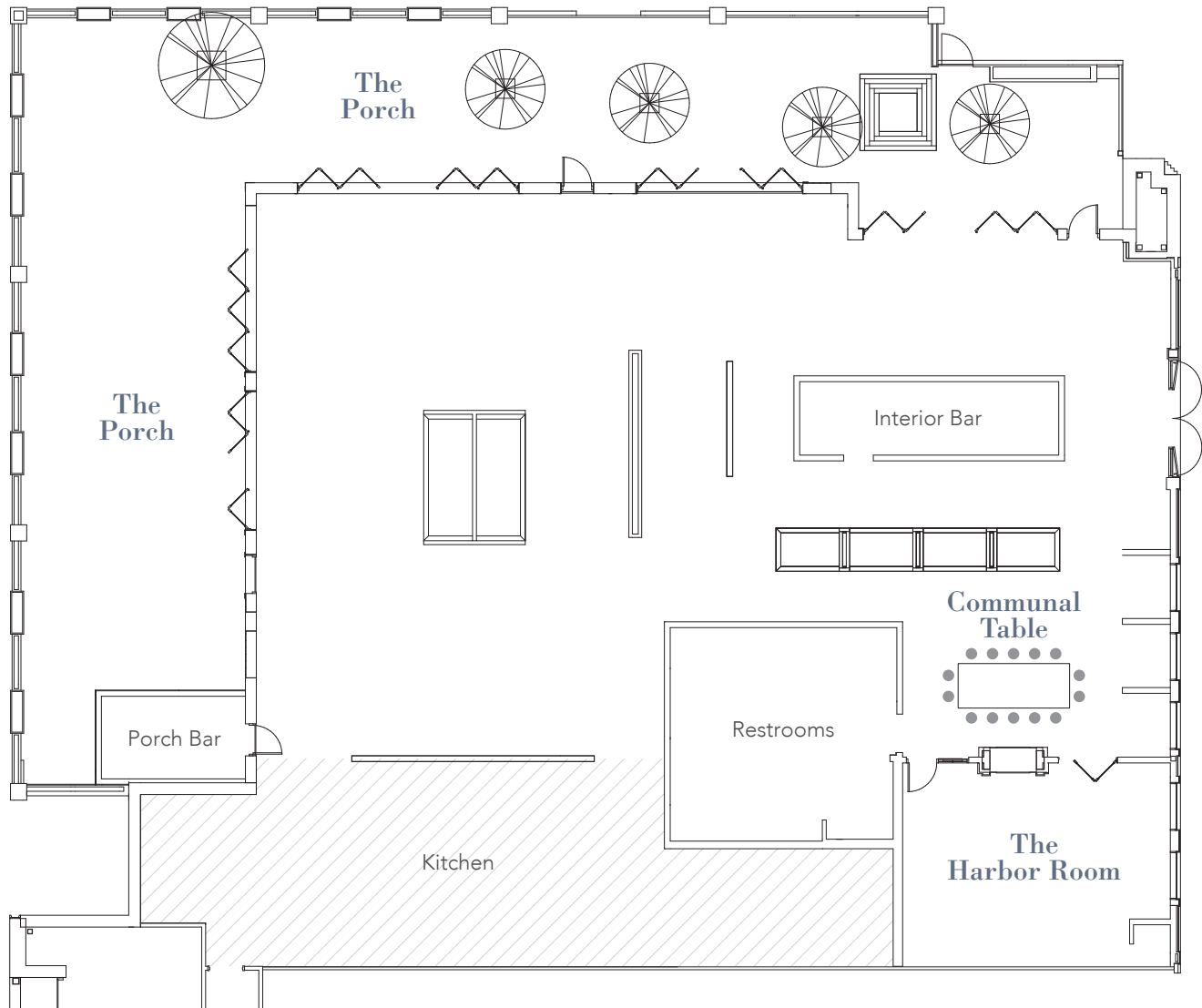
PlumpJack Merlot, <i>Napa Valley 2018</i>	120
Duckhorn Merlot, <i>Napa Valley</i>	76
Piattelli Grand Reserve Malbec, <i>Cafayate, Argentina 2017</i>	50
J. Lohr 'Pure Paso' Red Blend, <i>Paso Robles, 2017</i>	60
Brancaia Tre Super Tuscan, <i>Italy 2016</i>	50
Torres Altos Ibéricos Crianza Tempranillo, <i>Spain</i>	42
Leviathan Red Blend, <i>Northern California 2017</i>	85
Prisoner Wine Co. 'Unshackled' Blend, <i>North CA 2018</i>	55
Turley Old Vines Zinfandel, <i>Napa Valley 2019</i>	68

Sparkling

Chandon by the Bay RSV, <i>Carneros</i>	68
Taittinger Brut, <i>France</i>	118
Moet Imperial Brut, <i>France</i>	120
Veuve Clicquot Brut Yellow Label, <i>France</i>	122



CōV Edina Private Dining Spaces and Capacities



The Harbor Room

Double-sided fireplace

Accommodates 42 people for seated meals and 50 for reception style events

Built-in television monitor for business presentations

Communal Table

Double-sided fireplace

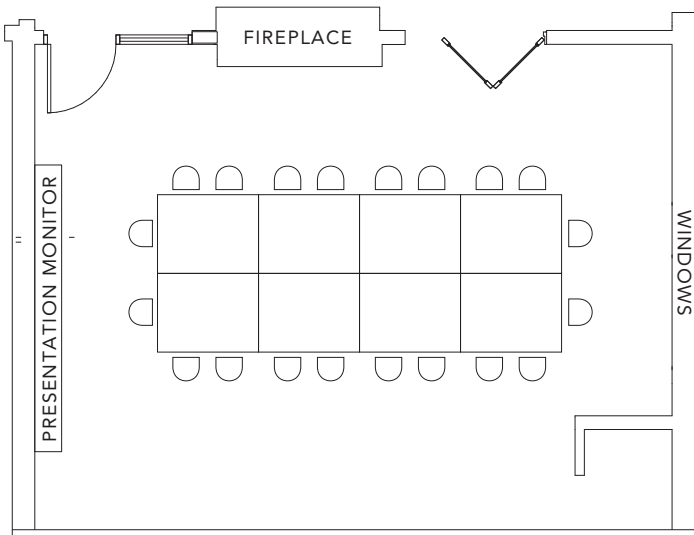
Accommodates 14 people for seated meals

The Porch

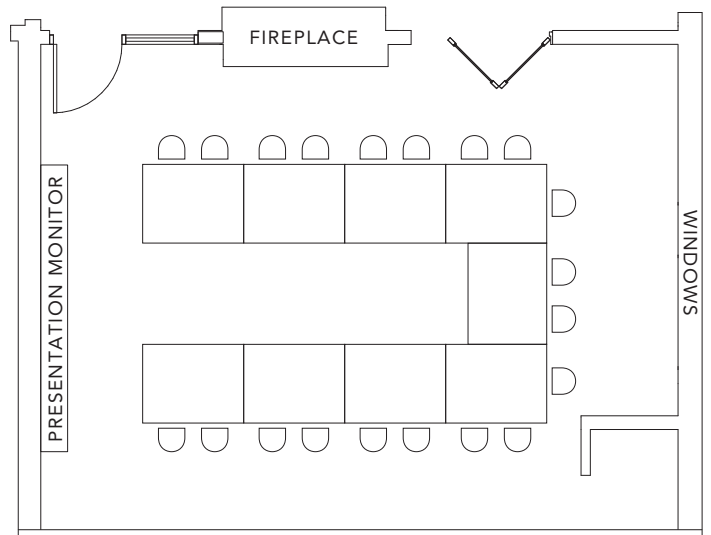
Accommodates 54 people for seated meals and 75 for reception style events



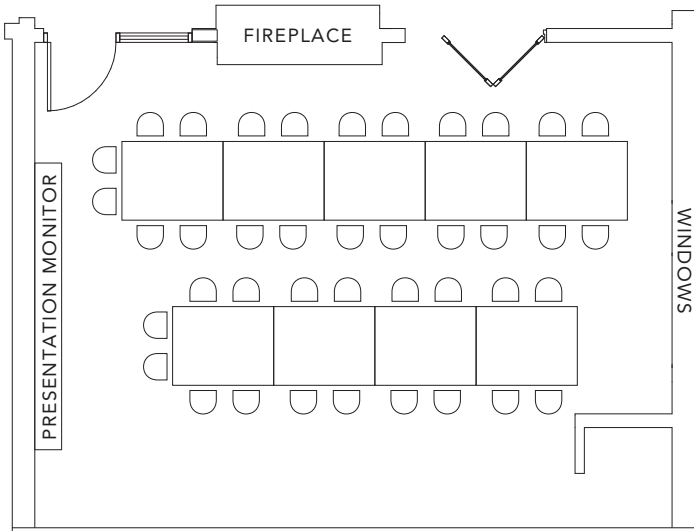
CōV Edina Private Dining Table Arrangements - The Harbor Room



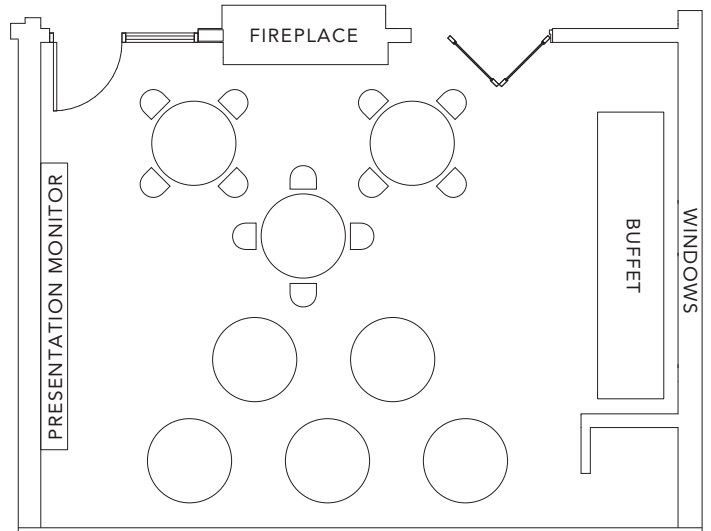
20 People



20 People



42 People



50 People



CōV Restaurants Private Dining Event Policies

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

Cancellation within 14 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.

