

CōV Edina Dining Room and Bar



CōV
EDINA

CōV Edina Private Dining The Harbor Room



CōV
EDINA

CōV Edina Private Dining Reception Specialties

all items priced per dozen three-day notice required

Reception • *cold hors d'oeuvres*

HOUSE-SMOKED SALMON	75
served on crostini, herbed goat cheese	
CRAB AND AVOCADO CRISPS	75
MINI LOBSTER ROLL	85
celery leaf, old bay butter	
JUMBO SHRIMP	90
with cocktail sauce	
CHILLED OYSTERS ON THE HALF SHELL	90
TUNA TARTARE	85
nori crisps, radish, tobiko	

Reception • *hot hors d'oeuvres*

MINI CRAB CAKES	140
CIOPPINO SPICED SHRIMP	95
CōV WINGS	85
mango habanero or house-made buffalo sauce	
MINI CōV BURGERS	115
CALAMARI	90
CRAB CAKE SLIDERS	160
CHICKEN SPRING ROLLS	75
CHICKEN SATAY WITH PEANUT SAUCE	80
BEEF SATAY WITH CHIMICHURRI	90

Sushi • *3 rolls per order*

DRAGON ROLL	95
avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko	
HARBOR ROLL	90
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions, wasabi cream	
A.L.O. ROLL	90
pulled chicken, ribeye, shrimp, avocado, cucumber, cream cheese, cilantro, wrapped in rice, coated in panko, fried until crispy	
WILD PEARL ROLL	90
yellowtail, jalapeño, avocado, cilantro, spicy mayo	
VEGETARIAN ROLL	75
cucumber, avocado, pickled carrot, leaf lettuce, asparagus, cilantro sauce	
CōV ROLL	90
soy paper roll, spicy tuna, 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	85
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	90
assortment of seasonal fresh vegetables, spinach dip, house-made green ranch	
CHEF'S SELECTION OF SEASONAL FRUIT	90
traditional fruit platter, pistachio crumble, greek yogurt, honey ricotta	
CHARCUTERIE BOARD & GARNISHES	110
aged salami, prosciutto, stuffed olives, oven roasted red wine tomatoes, marinated green asparagus, mushrooms, dried fig compote, torn baguette, crostini	
FRESH TOMATOES WITH BALSAMIC, BURRATA & BASIL PESTO	100

Specialty Flatbread Selections

ROASTED MUSHROOM (2)	60
PEPPERONI & SAUSAGE (2)	60
MARGHERITA (2)	60
TUSCAN HARVEST FLATBREAD	60
spinach, pulled chicken, oven-dried tomatoes	

Dessert Selections

BROWNIE TRIANGLES	55
MINI CHEESECAKES	55
KEY LIME BITES	55
8" FULL SAMMI CAKE	150
ASSORTED FRENCH MACARONS	55



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

23 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

28 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

37 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

42 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

52 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, baby toast crouton,
anchovy, reggiano, fines herbes

BLUE CHEESE WEDGE
house-cured bacon, chopped egg, marinated
tomato, red onion, croutons

LEAFY GREENS
banyuls vinaigrette,
parmigiano reggiano

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose three

CōV BURGER

wood-fired 8 oz sakura wagyu, local butter lettuce, american
cheese, creole mustard aioli, house pickles

CRISPY CHICKEN SANDWICH

CōV slaw, maple creole aioli, pickles

GRILLED MAHI SANDWICH

grilled mahi, lettuce, tomato, garlic aioli, milk bun -simple or blackened-

WOOD-ROASTED CHICKEN

quinoa salad, arugula, oven-dried tomato, carrot, celery, onion,
roasted shallot vinaigrette, charred lemon

WOOD-FIRED SALMON

grilled asparagus, mint-pea purée, lemon pepper beurre blanc

PAN-SEARED WALLEYE

tomato shallot salsa, parmesan crusted, asparagus

CHILEAN SEA BASS

miso-marinated, bok choy, ginger-scallion butter sauce, fresh cilantro oil

PASTA PRIMAVERA

smoky marinara, marinated grilled cauliflower, oven-dried tomatoes, kale

PETITE FILET

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

LOBSTER ROLL *add 5*

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

Desserts

choose one

KEY LIME PIE
fresh whipped cream

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

CARROT, FIG & CARDAMOM CAKE
lavender honey, fresh figs, brûlée carrot,
masala walnut caramel

SAMMI CAKE
COCONUT CREAM PIE
toasted coconut and fresh meringue

75 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, baby toast crouton,
anchovy, reggiano, fines herbes

BLUE CHEESE WEDGE
house-cured bacon, chopped egg, marinated
tomato, red onion, croutons

LEAFY GREENS
banyuls vinaigrette,
parmigiano reggiano

NEW ENGLAND CLAM CHOWDER

Entrée Selections

choose three

WOOD-FIRED SALMON
grilled asparagus, mint-pea purée, lemon pepper beurre blanc

PAN-SEARED WALLEYE
tomato shallot salsa, parmesan crusted, asparagus

CHILEAN SEA BASS
miso-marinated, bok choy, ginger-scallion butter sauce, fresh cilantro oil

SEARED BLACK COD WITH SPRING SUCCOTASH
charred corn succotash, tomatoes, bacon, fresh herbs, chili-lime dressing

PASTA PRIMAVERA
smoky marinara, marinated grilled cauliflower, oven-dried tomatoes, kale

WOOD-ROASTED CHICKEN
quinoa salad, arugula, oven-dried tomato, carrot, celery, onion, roasted
shallot vinaigrette, charred lemon

16OZ RIBEYE
mashed potatoes, asparagus

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

NEW YORK STRIP
mashed potatoes, asparagus

ROTISSERIE SAKURA PORK CHOP
wood-roasted, pineapple-infused forbidden rice, fresh papaya salsa

Desserts

choose one

KEY LIME PIE
fresh whipped cream
NEW YORK CHEESECAKE
raspberry coulis and fresh berries

CARROT, FIG & CARDAMOM CAKE
lavender honey, fresh figs, brûlée carrot,
masala walnut caramel

SAMMI CAKE
COCONUT CREAM PIE
toasted coconut and fresh meringue

105 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
CALAMARI

CōV WINGS
mango habanero or house buffalo
LOBSTER GUACAMOLE *add 7*
MINI JUMBO LUMP CRAB CAKES *add 7*

HOUSE SMOKED SALMON
CōV ROLL
WILD PEARL *add 3*

Salad Selections / choose two

CLASSIC CAESAR SALAD
organic romaine, baby toast crouton, anchovy, reggiano, fines herbes

LEAFY GREENS
banyuls vinaigrette, parmigiano reggiano

BLUE CHEESE WEDGE CHOP
house-cured bacon, chopped egg, marinated
tomato, red onion, croutons

Entrée Selections / choose three

CHILEAN SEA BASS
ginger-scallion butter sauce

PAN-SEARED WALLEYE
tomato shallot salsa

WOOD-GRILLED SALMON
lemon pepper beurre blanc

ROTISSERIE CHICKEN
roasted shallot vinaigrette

PETIT FILET
red wine demi

PORK LOIN
fresh pineapple salsa

PASTA PRIMAVERA
smoky marinara, marinated grilled cauliflower, oven-dried tomatoes, kale

Side Dishes / choose two

ROASTED MUSHROOMS
CRISPY POTATOES

SPRING RISOTTO
GRILLED ASPARAGUS

BRUSSELS SPROUTS
MAC AND CHEESE

Desserts / choose two

KEY LIME PIE
fresh whipped cream
NEW YORK CHEESECAKE
raspberry coulis and fresh berries

CARROT, FIG & CARDAMOM CAKE
lavender honey, fresh figs, brûlée carrot,
masala walnut caramel

SAMMI CAKE
COCONUT CREAM PIE
toasted coconut and fresh meringue

78 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
CALAMARI

CōV WINGS
mango habanero or house buffalo
LOBSTER GUACAMOLE *add 7*
MINI JUMBO LUMP CRAB CAKES *add 7*

HOUSE SMOKED SALMON
ICED OYSTERS (6) *add 3*
CōV ROLL
WILD PEARL *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 CHOP
house-cured bacon, chopped egg, marinated
tomato, red onion, croutons

Entrée Selections / choose three

PAN-SEARED WALLEYE
tomato shallot salsa
WOOD-GRILLED SALMON
lemon pepper beurre blanc
FILET MIGNON
red wine demi
PORK LOIN
fresh pineapple salsa
ROTISSERIE CHICKEN
roasted shallot vinaigrette
PASTA PRIMAVERA
smoky marinara, marinated grilled cauliflower, oven-dried tomatoes, kale
CHILEAN SEA BASS
ginger-scallion butter sauce

Side Dishes / choose two

ROASTED MUSHROOMS
CRISPY POTATOES

SPRING RISOTTO
GRILLED ASPARAGUS

BRUSSELS SPROUTS
MAC AND CHEESE

Desserts / choose two

KEY LIME PIE
fresh whipped cream
NEW YORK CHEESECAKE
raspberry coulis and fresh berries

CARROT, FIG & CARDAMOM CAKE
lavender honey, fresh figs, brûlée carrot,
masala walnut caramel

SAMMI CAKE
COCONUT CREAM PIE
toasted coconut and fresh meringue

108 per person

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CōV Edina Private Dining
Wine and Champagne - By the Bottle

White Wine

SAUVIGNON BLANC

Villa Maria "Earth Garden"	52
Saint Clair, <i>Marlborough 2024</i>	68
Rombauer Sauvignon Blanc, <i>Napa Valley 2023</i>	56

CHARDONNAY

Stoller Family Unoaked	60
Benziger Running Wild Chardonnay, <i>Paicines 2023</i>	52
Freemark Abbey	80
Rombauer, <i>Carneros</i>	92
Miner Family, <i>Napa Valley 2023</i>	76
Cakebread, <i>Napa Valley 2023</i>	120

ROSÉ AND MORE WHITES

Domaine de la Solitude, <i>Côtes-du-Rhône, Rhone Valley, France 2024</i>	52
Tiefenbrunner Pinot Grigio, <i>Trentino, Italy 2024</i>	44
Bodega Garzón Albariño, <i>Uruguay</i>	60
Fleur De Mer Rosé, <i>Provence, France</i>	52

Red Wine

PINOT NOIR

Böen, <i>Santa Lucia Highlands 2023</i>	60
Erath 'Resplendent', <i>Willamette Valley</i>	56
Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	92
Flowers, <i>Sonoma Coast</i>	120
RouteStock, <i>Napa Valley 2022</i>	68

CABERNET SAUVIGNON

Joel Gott '815', <i>Napa Valley</i>	60
Penfold's 'Max's', <i>Australia 2021</i>	64
Faust, <i>Napa Valley 2022</i>	116
Justin Cabernet Paso Robles, <i>Central Coast, 2021</i>	80
Chappellet Signature, <i>Napa Valley 2022</i>	210
Caymus, <i>Napa Valley 2022</i>	160
Silver Oak, <i>Alexander Valley 2021</i>	150
Frank Family, <i>Napa Valley 2022</i>	136

MORE REDS

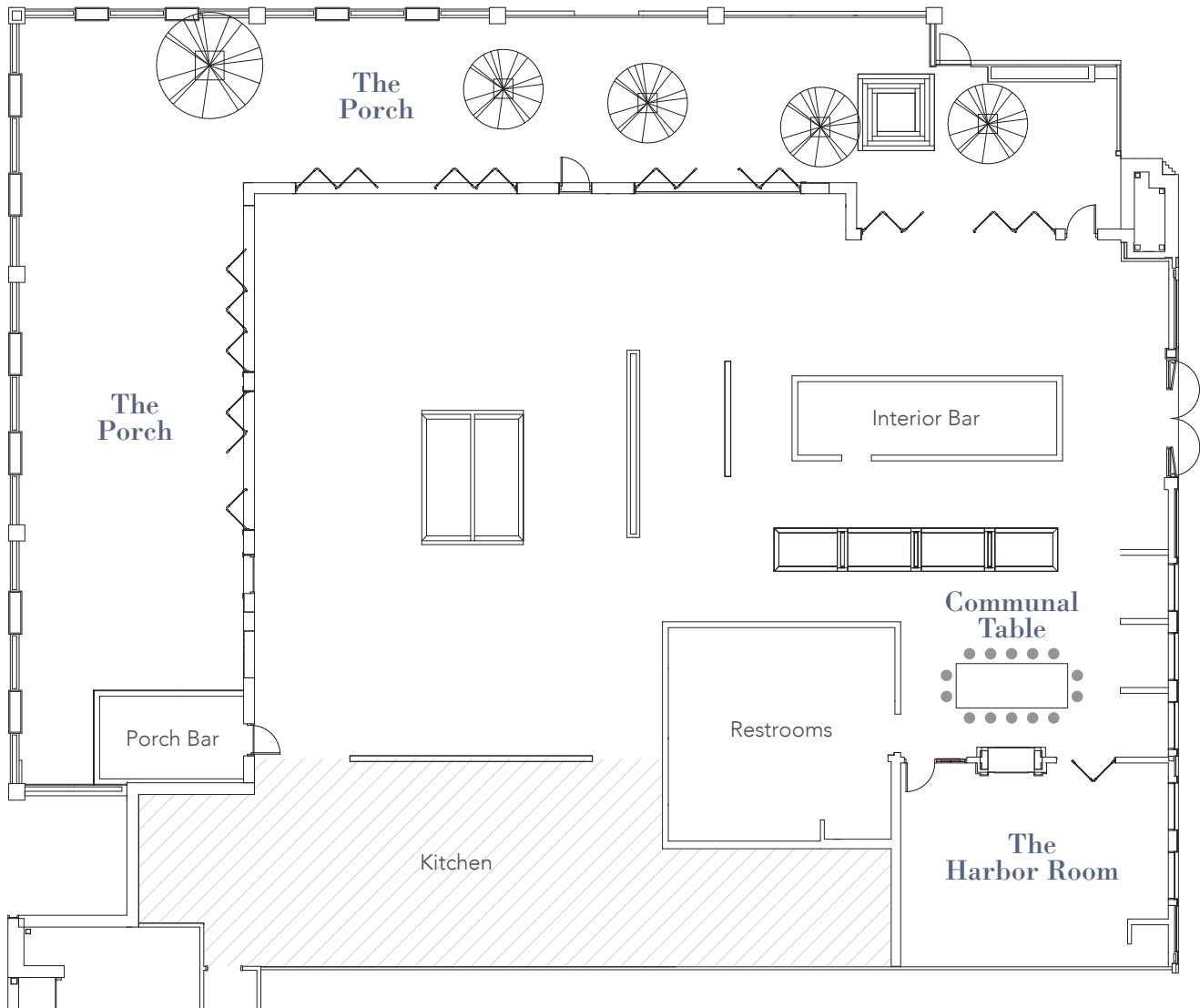
PlumpJack Merlot, <i>Napa Valley 2022</i>	140
Duckhorn Merlot, <i>Napa Valley</i>	88
Piattelli Grand Reserve Malbec, <i>Cafayate, Argentina 2021</i>	60
J. Lohr 'Pure Paso' Red Blend, <i>Paso Robles 2021</i>	72
Caymus Suisun Petite Syrah, <i>Suisun Valley</i>	68
Brancaia Tre Super Tuscan, <i>Italy 2022</i>	60
Torres Altos Ibéricos Crianza Tempranillo, <i>Spain</i>	52
Prisoner Wine Co. 'Unshackled' Blend, <i>North CA 2022</i>	64
Decoy Zinfandel, <i>Napa 2021</i>	56

Sparkling

Chandon Blanc de Blancs	76
Taittinger Brut, <i>France</i>	126
Moët Imperial Brut, <i>France</i>	128
Veuve Clicquot Brut Yellow Label, <i>France</i>	130



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

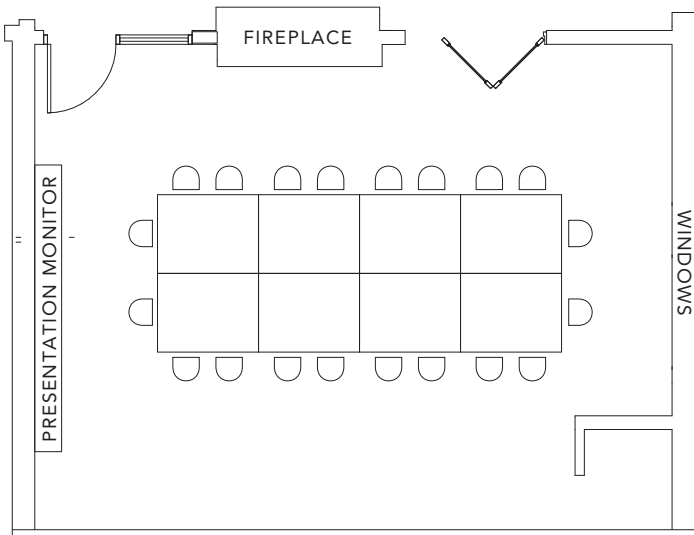
Accommodates 14 people for seated meals

The Porch

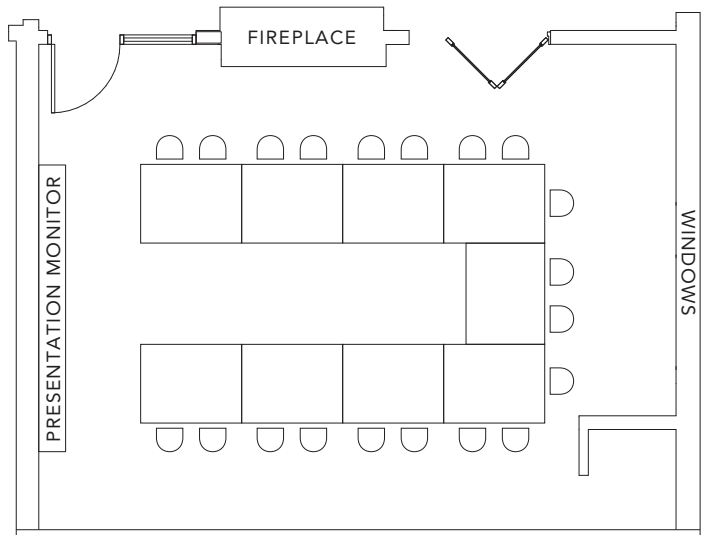
Accommodates 54 people for seated meals and 75 for reception style events



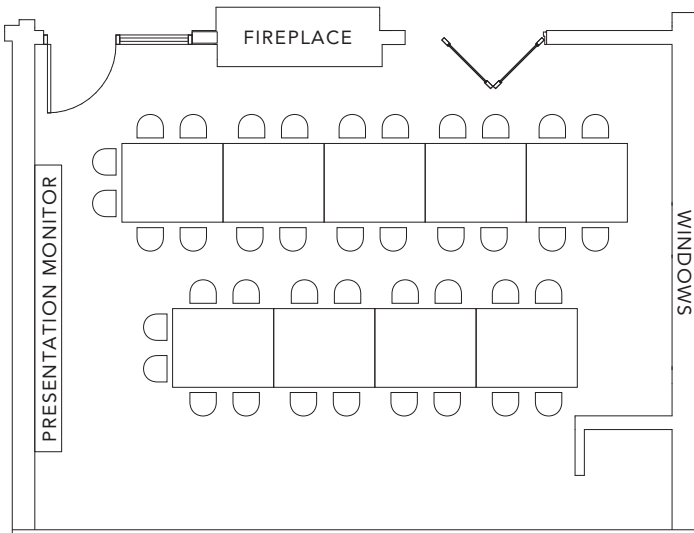
CōV Edina Private Dining Table Arrangements - The Harbor Room



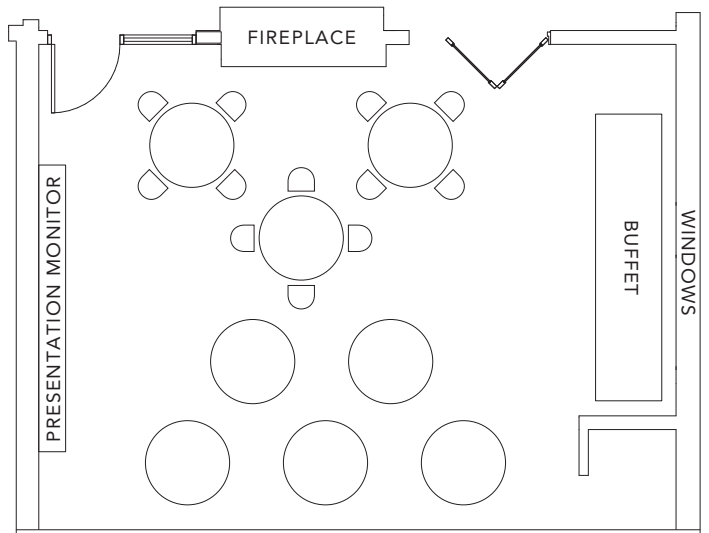
20 People



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 5% service charge. Both of which are subject to applicable taxes. We accept all major credit cards. No personal checks accepted.

**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.

Cancellation within 48 hours of event will be charged 100% of the estimated event charges.

Guest Count and Menu Due

Groups of 15+ are requested to preorder all menu selections. Groups will select from a 'condensed menu' consisting of 1 starter, 4 entrées, and 1 dessert.

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.

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

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 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 Galleria parking.

