



PRIVATE DINING



MARIN

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The Marin Private Dining Room offers an inviting and cozy atmosphere, perfect for intimate, private dinner. Tucked away for ultimate privacy, the space exudes comfort and charm, making it an ideal setting for gatherings that require a personal touch. With a beverage-focused design, guests can enjoy special attention from the bar team, ensuring a memorable experience that goes beyond the ordinary.

Capacity: 6 people

FOOD AND BEVERAGE MINIMUM

Dinner | \$1,000

F&B Minimums do not include 20% gratuity, 5% administrative fee or applicable taxes

VENUE RENTAL FEE

Dinner | \$300



Menu below is a sample, our menu changes frequently
based on ingredient availability and seasonality

Standard 3 Course Menu | Starting at \$165

FIRST COURSE

FAMILY STYLE

Mezzes

Hummus, Marinated Olives
Feta, Pita

Turkish Flatbread

Onion Puree, Charred Broccolini, Mozzarella
Pine Nut, Aleppo Honey

Belgium Endive Salad ^{v/gf}

Rogue Creamery "Smokey Blue", First Kiss Apple,
Candied Hazelnut, Mizuna, Banyuls Vinaigrette

Barramundi Crudo ^{* gf}

Green Gazpacho, Cucumber, Avocado
Serrano, Cilantro

SECOND COURSE

FAMILY STYLE

Branzino a la Plancha ^{gf}

Cranberry Bean, Patty Pan Squash, Cherry
Tomato Saffron Broth, Nasturtium

American Wagyu Flat Iron ^{* gf}

Tendersweet Cabbage, Ginger, Beef Jus

SIDES

FAMILY STYLE

Crispy Fried Potatoes ^{v/gf}

Piquillo Pepper Aioli, Fine Herbs

Roasted Asparagus ^{v/gf}

Bernaise, Lime, Tarragon, Aleppo Pepper

DESSERT

FAMILY STYLE

Mignardise & Petit Fours

Chef Gavin Kaysen

Executive Chef Martin Morelli

Chef de Cuisine Thony Yang

Sous Chef Kenzie Ross

Sous Chef Eric Lockard

Food and beverage charges are subject to an 20.00% service fee, which is paid to hourly wait staff and service staff involved in the event's service.
A 5.00% administrative fee will also apply, to cover overhead costs. The administrative fee will not be distributed to wait staff or service employees.
Final Menu Cost to be Determined Based on Final Client Selection.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

v = Vegetarian | gf = Gluten-Free