



PRIVATE DINING



AN INTRODUCTION TO PRIVATE DINING AT MARA

You are looking for that ‘extra’ to make an ordinary day extraordinary. You are looking for that special something to meet your most special moments. We hear you. And we can help.

Welcome to Private Dining at Mara.

Here, your every need is anticipated, and your expectations exceeded. From the moment you relax in that comfy, cozy seat, an immersive experience begins.

Chef Gavin Kaysen's locally inspired menu is rooted deeply in the Mediterranean and harnesses techniques and flavors that transport you to coastal destinations. Minneapolis becomes the Mediterranean and dining dreams become reality.

MEET CHEF GAVIN KAYSEN

Gavin Kaysen is a Minneapolis native and a James Beard Award-winning chef known for creating popular local experiences including Spoon and Stable, Bellecour Bakery at Cooks, and Demi. His vision for a distinctive Mediterranean-inspired restaurant and street-front café came to life in June 2022 with Mara Restaurant and Bar as well as Socca Café. This collaboration with Four Seasons Hotel Minneapolis is a full-circle moment for Chef Gavin, who previously opened Café Boulud at Four Seasons Hotel Toronto with Chef Daniel Boulud.

“When I lived in Switzerland, I would take the train to Southern France and spend time in areas around the Mediterranean Sea. I’d see families and friends connecting over a meal and sparking conversation and I fell in love with the lifestyle and the cuisine of the small villages. I’ve dreamed of opening a restaurant with roots in the region and I’m grateful to partner with Four Seasons to make this happen. It’s a brand that evokes travel, curiosity, and craftsmanship—all of what I remember when I think of that time in my life and the adventures I had there. I still have my journals from those moments and I’ve tapped into them when thinking about the design, the menu, and the overall experience.”





MISTRAL

PRIVATE DINING

Whether you're hosting a small corporate gathering or celebrating a special social occasion, the Mistral Private Dining Room sets the stage for a flawless event. The space offers customizable privacy with full-length drapes and sliding glass doors, creating the ideal atmosphere for any occasion. Enjoy a curated experience with a dedicated service team and personalized touches, ensuring every detail is attended to for an unforgettable celebration.

Capacity: 12 people

FOOD AND BEVERAGE MINIMUM

Breakfast | \$350 Lunch | \$500 Dinner | \$1500

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

VENUE RENTAL FEE

Breakfast & Lunch | \$200 Dinner | \$350



APPETIZERS
CHOICE OF

Artichoke Salad

Fried Chicken Egg, Asparagus, Ricotta Salata, Mizuna
Oregano, Bagna Cauda

Watermelon & Tomato Salad^v

Feta Mousse, Cucumber, Radish, Pita Chip, Mint
Sumac Vinaigrette

Wagyu Beef Tartare*

Egg Yolk Jam, Horseradish Aioli, Crispy Shallot, L'Etivaz Cheese
Grilled French Bread

MAIN COURSE
CHOICE OF

Branzino a la Plancha^{gf}

Little neck clam, Olive Oil Potato Puree, Fennel
Fresno, Sauce Vongole

American Wagyu Flat Iron Steak

Grilled Gem Lettuce, Garlic Breadcrumb
King Oyster Mushroom, Madiera Jus

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

SIDES
FAMILY STYLE

Crispy Fried Potatoes^{v/gf}

Piquillo Pepper Aioli, Fine
Herbs

Roasted Asparagus^{v/gf}

Bernaise, Lime, Tarragon, Aleppo Pepper

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

Standard 3 Course Menu | Starting at \$115

DESSERT
FAMILY STYLE

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Manzari Sorbet
Coffee Cremieux

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine
Olive Oil Snow

^v = Vegetarian | ^{gf} = Gluten-Free

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.



STARTERS

FAMILY STYLE

Mezzes

*Hummus, Marinated Feta, Olives
Pita*

APPETIZERS

CHOICE OF

Artichoke Salad

*Fried Chicken Egg, Asparagus, Ricotta Salata, Mizuna
Oregano, Bagna Cauda*

Watermelon & Tomato Salad ^v

*Feta Mousse, Cucumber, Radish, Pita Chip, Mint
Sumac Vinaigrette*

Wagyu Beef Tartare*

*Egg Yolk Jam, Horseradish Aioli, Crispy Shallot, L'Etivaz Cheese
Grilled French Bread*

MAIN COURSE

CHOICE OF

Branzino ^{gf} a la Plancha

*Little neck clam, Olive Oil Potato Puree, Fennel
Fresno, Sauce Vongole*

American Wagyu Flat Iron Steak

*Grilled Gem Lettuce, Garlic Breadcrumbs
King Oyster Mushroom, Madeira Jus*

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

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

Chocolate Decadence

*Flourless Chocolate Cake, Mascarpone, Manzani Sorbet
Coffee Crèmeux*

Olive Oil Cake

*Labneh Ice Cream, Citrus Segment, Clementine
Olive Oil Snow*

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

Standard 4 Course Menu | Starting at \$130

v = Vegetarian | gf = Gluten-Free

*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.*



STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Feta, Olives
Pita

APPETIZERS

CHOICE OF

Artichoke Salad

Fried Chicken Egg, Asparagus, Ricotta Salata, Mizuna
Oregano, Bagna Cauda

Watermelon & Tomato Salad ^v

Feta Mousse, Cucumber, Radish, Pita Chip, Mint
Sumac Vinaigrette

Wagyu Beef Tartare*

Egg Yolk Jam, Horseradish Aioli, Crispy Shallot,
L'Etivaz Cheese Grilled French Bread

MID COURSE

CHOICE OF

Garganelli

Italian Sausage, Broccoli Rabe, Piquillo Pepper Relish
Pecorino Romano, Fennel Breadcrumbs

Lobster Risotto ^{gf}

Chanterelle Mushroom, Corn, Scallion, Espelette Butter
Preserved Lemon

Swiss Chard Pansotti ^v

Pine nut puree, Swiss Chard Pesto, Candied Pine Nut
Parmigiano Reggiano, Lemon Zest

MAIN COURSE

CHOICE OF

Branzino a la Plancha ^{gf}

Little neck clam, Olive Oil Potato Puree, Fennel
Fresno, Sauce Vongole

American Wagyu Flat Iron Steak

Grilled Gem Lettuce, Garlic Breadcrumbs
King Oyster Mushroom, Madeira Jus

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

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

Standard 5 Course Menu | Starting at \$145

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

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Manzari Sorbet
Coffee Cremieux

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine
Olive Oil Snow

^v = Vegetarian | ^{gf} = Gluten-Free

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.



MARIN

PRIVATE DINING

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

FIRST COURSE

Hummus^v

Crispy Chickpeas, Tehina, Pita

Spring Panzanella Salad^v

*Baby Gem, Pea Labneh, Cucumber, Asparagus,
Radish, Sunflower Seed,
Sumac Vinaigrette*

Marinated Olives^{gf}

Citrus, Garlic, Herbs

Tuna Carpaccio*

*Cucumber, Panisse, Castelvetrano Olives, Fried
Capers, Radish, Mustard Frill, Tonnato Aioli*

Grilled Octopus

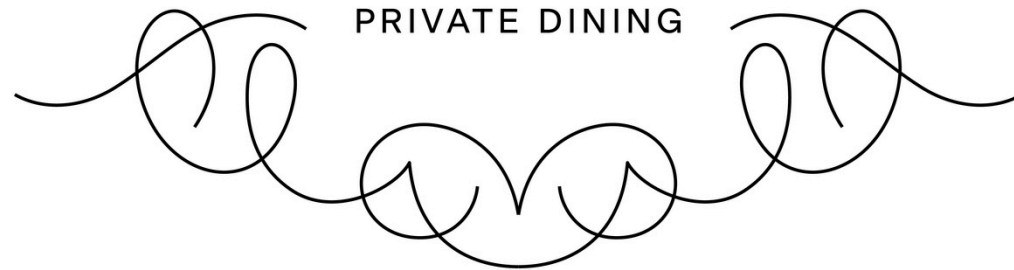
Cannellini Beans, Chorizo, Cilantro, Lime

Mortadella Tartine

*Pistachio, Watercress, Breakfast Radish,
Lemon, Za'Atar, Freekeh Bread*

MARIN

PRIVATE DINING



SECOND COURSE

American Wagyu Flat Iron Steak

Parsnip, Brussels Sprouts, Cremini, Sauce Chasseur

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

Charred Broccoli^{gf/v}

Honey Ricotta Mousse, Pine Nuts, Piquillo Pepper Vinaigrette

Crispy Potatoes*

Piquillo Pepper Aioli, Fine Herbs

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.

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

Standard 3 Course Menu | Starting at \$165

DESSERT

Olive Oil Cake

*Labneh Ice Cream, Citrus Segment, Clementine,
Olive Oil Snow*

Chocolate Decadence

*Flourless Chocolate Cake, Mascarpone Manzari Sorbet,
Coffee Cremieux*

Chef Gavin Kaysen

Executive Chef Martin Morelli

Chef de Cuisine Thony Yang

Sous Chef Kenzie Ross

Sous Chef Eric Lockard

Executive Pastry Chef Eddy Dhenin

PLANNING YOUR EVENT

Working with our restaurant sales manager ensures a seamless, stress-free experience by handling all the details, from menu customization to logistics. Their expertise allows you to focus on enjoying your event while they manage timing, decor, and special requests, creating a memorable experience.

SEATING CHARTS

Customized seating charts created by our team or work with you to create a layout that matches your preferred seating chart

PRINTED MATERIALS

Printed tent name cards and personalized table numbers available upon request

CUSTOMIZED MENUS

Add a personal touch to your event by incorporating your special occasion or company logo onto our menu.



WINE OFFERINGS

Walk into the dining room at Mara, and you'll see walls covered with various works from local artists.

But one wall holds a different sort of art piece:
the wine wall.

This floor-to-ceiling oak wine cabinet, situated next to a marble sommelier service station, is temperature controlled and holds more than 1,800 different bottles from around the world.

Connect with our in-house sommelier, Mary Kennedy, for incredible wine suggestions.





CHAMPAGNE CART

Begin or end your evening with a champagne toast and explore a curated selection of bubbly delights for every occasion, including non-alcoholic options.

(NV) TAITTINGER, BRUT, LA FRANCAISE,
CHAMPAGNE, FRANCE | \$35

(NV) GOSSET, BRUT, GRANDE RESERVÉ,
CHAMPAGNE, FRANCE | \$40

PIERRE PETERS, BRUT, CUVÉE DE RESERVE, BLANC DE BLANC
CHAMPAGNE, FRANCE | \$50

(NV) BILLECART-SALMON, BRUT ROSÉ,
CHAMPAGNE, FRANCE | \$65

CHAMPAGNE CART EXPERIENCE
FLIGHT OF FOUR, 2 OZ POURS | \$68

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.

AMARO CART

APERITIFS & DIGESTIFS

Extend your evening with a nod to the Mediterranean and indulge in our Amaro Cart, featuring a selection of aromatic liqueurs to elevate your dining experience.

AMARO DELL'ETNA \$12

AMARO MONTENEGRO \$13

AVERNA AMARO \$14

AVEZE GENTIANE \$12

CARDAMARO \$12

CYNAR \$12

FERNET BRANCA \$12

HEIRLOOM GENEPY \$14

LAZZARONI AMARO \$12

PAOLUCCI CIOCIARO AMARO \$12

ST. AGRESTIS AMARO \$13

VARNELLI MOKA AMARO \$14

& MORE

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.





CUSTOM CAKES

A custom cake can be created to mark any celebration. Our pastry team will be happy to consult with you on the design.

Prices start at \$75

CHEF APPEARANCE & DEMONSTRATION

Chef Gavin Kaysen will visit with your guests, tell a few stories, discuss his life's work, and walk you through the preparation and presentation of a dish. Please inquire for fees and availability.





FLORALS

Elevate the space with floral enhancements for your event. Arrangements can be coordinated through our in-house florist.

Options for every occasion, from petite bud vases to arrangements that cascade down the center of the table

Pricing starts at \$35

AUDIO VISUAL OPTION

For full restaurant buyouts, guests may work with our staff to select a custom music option. Guests also have the option to collaborate with our preferred partner, Bellosound, for a live DJ experience and a custom-curated playlist tailored to your event.

TV MONITOR IN MISTRAL

An HD large screen monitor is available to display your presentation during your event. Use of screen and HDMI cable provided at no additional fee.



LOCATION

Mara is located inside Four Seasons Hotel Minneapolis, accessible from the hotel's front entrance at 245 Hennepin Avenue.

PARKING

Valet parking is available at the front drive of the hotel. Please inquire about hosted parking.



IF YOU ARE INTERESTED IN RESERVING A PRIVATE ROOM PLEASE CONTACT:

PRIVATEDINING.MINNEAPOLIS@FOURSEASONS.COM

WE LOOK FORWARD TO WELCOMING YOU



FOUR SEASONS

HOTEL

MINNEAPOLIS

www.mararestaurantandbar.com