



START YOUR STORY IN
MARIN





ENGAGED IN MARIN

The Marin Private Dining Room offers an inviting and cozy atmosphere, perfect for intimate, private dinner. Our engagement experience is thoughtfully curated to ensure every detail is flawlessly executed, allowing you to relax and enjoy the moment, knowing that everything will be taken care of.

ENGAGEMENT EXPERIENCE FOR TWO

Food and Beverage | \$215 per person

Food and Beverage do not include 20% gratuity, 5% administrative fee or applicable taxes

VENUE RENTAL FEE

\$300

FLORAL AND TABLE DECOR

\$250



THE EXPERIENCE:

- A Three Course Dinner for Two
- A Bottle of Sparkling Wine or Non-Alcoholic Sparkling Tea
- Bespoke Florals and Candles to Decorate your Table and Private Room
- A Curated Music Playlist
- The Assistance of a Professional Event Planner to Ensure No Details are Missed
- Dedicated Service Team Members
- A Customized Keepsake Menu



CONGRATULATIONS ON YOUR ENGAGEMENT!

FEBRUARY 14TH, 2025

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

MAIN COURSE

CHOICE OF:

Chilean Seabass

Beluga Lentils, Celery Root, Charred Kale Sauce^{gf} Vert, Meyer Lemon

Chermoula Spiced Chicken

Sumac Spring Onions, Pomegranate Reduction, Charred Lemon

American Wagyu Flat Iron Steak

Parsnip, Brussel Sprouts, Cremini, Sauce Chasseur

SIDES

FAMILY STYLE:

Crispy Fried Potatoes

Green Schug Aioli, Fine Herbs

Charred Broccolini

Piquillo Pepper Vinaigrette, Pine Nuts, Honey Ricotta Mousse

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

APPETIZERS

CHOICE OF:

Wagyu Beef Tartare*

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

Belgian Endive Salad

Donnay Chevre, Pazzaz Apples, Candied Walnuts,
Kohlrabi, Red Wine Vinaigrette

Mushroom Soup

Puffed Wild Rice, Crispy Shallots, Porcini Spice, Chives,
Rosemary Duck Fat

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.



FLORALS

Our Event sales manager will assist you with picking out the perfect arrangement for your special day!

Our Engagement Package includes Two Mini Bowl Arrangements and Three Bud Vases curated to your color palate preference.

Pricing starts at \$250



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

