



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**

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**<sup>gf</sup>

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

**Wild Acres Grilled Chicken**<sup>gf</sup>

Mojo Verde, Snap Pea Salad, Charred Lemon

**American Wagyu Flat Iron Steak**<sup>\* gf</sup>

Pomme Pont Neuf, Tendersweet Cabbage  
Ginger, Beef Jus

SIDES  
FAMILY STYLE

**Crispy Fried Potatoes**<sup>v/gf</sup>

Piquillo Pepper Aioli, Fine Herbs

**Roasted Asparagus**<sup>v/gf</sup>

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

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



STARTERS  
FAMILY STYLE

**Mezzes**

Hummus, Marinated Olives, Feta  
Pita

APPETIZERS  
CHOICE OF

**Artichoke Salad** \*

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

**Watermelon & Tomato Salad**

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** <sup>gf</sup>

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

**Wild Acres Grilled Chicken** <sup>gf</sup>

Mojo Verde, Snap Pea Salad, Charred Lemon

**American Wagyu Flat Iron Steak** \* <sup>gf</sup>

Pomme Pont Neuf, Tendersweet Cabbage  
Ginger, Beef Jus

SIDES  
FAMILY STYLE

**Crispy Fried Potatoes** <sup>v/gf</sup>

Piquillo Pepper Aioli, Fine Herbs

**Roasted Asparagus** <sup>v/gf</sup>

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

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

Standard 4 Course Menu | Starting at \$130

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.  
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Final Menu Cost to be Determined Based on Final Client Selection.

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## STARTERS

### FAMILY STYLE

#### **Mezzes**

*Hummus, Marinated Olives, Feta  
Pita*

## APPETIZERS

### CHOICE OF

#### **Artichoke Salad** \*

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

#### **Watermelon & Tomato Salad**

*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** <sup>gf</sup>

*Chanterelle Mushroom, Corn, Scallion, Espelette Butter  
Preserved Lemon*

#### **Swiss Chard Pansotti** <sup>v</sup>

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

## MAIN COURSE

### CHOICE OF

#### **Branzino a la Plancha** <sup>gf</sup>

*Summer Bean, Patty Pan Squash, Cherry Tomato  
Saffron Broth, Nasturtium*

#### **Wild Acres Grilled Chicken** <sup>gf</sup>

*Mojo Verde, Snap Pea Salad, Charred Lemon*

#### **American Wagyu Flat Iron Steak** \* <sup>gf</sup>

*Pomme Pont Neuf, Tendersweet Cabbage  
Ginger, Beef Jus*

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

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*Standard 5 Course Menu | Starting at \$145*

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## SIDES

### FAMILY STYLE

#### **Crispy Fried Potatoes** <sup>v/gf</sup>

*Piquillo Pepper Aioli, Fine Herbs*

#### **Roasted Asparagus** <sup>v/gf</sup>

*Bernaise, Lime, Tarragon, Aleppo Pepper*

## DESSERT

### FAMILY STYLE

#### **Chocolate Decadence**

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

#### **Olive Oil Cake**

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

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Final Menu Cost to be Determined Based on Final Client Selection.*

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# 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



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

Standard 3 Course Menu | Starting at \$165

## FIRST COURSE

### **Mezzes**

Hummus, Marinated Olives,  
Feta, Pita

### **Turkish Flatbread**

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

### **Beet & Stone Fruit Salad**

Badger Flame Beet, Plum, Rogue Creamery  
"Smokey Blue", Apricot Marmalade, Hazelnut  
Buckwheat Crisp, Anise Hyssop

### **Barramundi Crudo**

Green Gazpacho, Cucumber, Avocado  
Serrano, Cilantro

## SECOND COURSE

### **Za’Atar Crusted Flat Iron**

Tendersweet Cabbage, Ginger, Beef Jus

### **Branzino a la Plancha**

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

### **Roasted Asparagus**

Bernaise, Lime, Tarragon, Aleppo Pepper

### **Crispy Potatoes**

Piquillo Pepper Aioli, Fine Herbs

## 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

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.  
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## CULINARY ENHANCEMENTS

Elevate your dining experience with our curated menu enhancements — from fresh oysters and grand seafood towers to begin the meal, to showstopping bone-in tomahawk ribeye's served family style.

Seasonal truffles are also available to add an indulgent touch to select courses. Perfect for those looking to add that extra something to their celebration.

*All selections are market price, please ask your sales manager for more information.*

## TAKEAWAYS

Send guests home with a memorable treat from our house made selection of desserts. Each \$12 per person package includes your choice of chocolate chip cookies, marshmallows, macarons, pâte de fruit, or croissant cookies — the perfect finish to a special evening. Beautifully packaged and ready to go.



# 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.

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





## 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](http://www.mararestaurantandbar.com)*