



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 22% service charge, 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



APPETIZERS

CHOICE OF:

Mezzes

*Hummus, Marinated Olives
Feta, Pita*

Grilled Octopus

Cannellini Beans, Chorizo, Cilantro, Lime

Belgium Endive Salad

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

Smoked Steelhead Trout Crudo*

*Cucumber, Citrus, Creme Fraiche, Carrot Ginger
Dill*

CONGRATULATIONS ON YOUR ENGAGEMENT!

FEBRUARY 14TH, 2025

MAIN COURSE

CHOICE OF:

Squash Ravioli^v

*Delicata Squash, Taleggio, Pumpkin Seed Dukkha,
Aleppo Honey Butter, Rosemary*

Lock Duart Scottish Salmon^{gf}

*Savoy Cabbage, Fennel, Watercress
"Prik Khing" Curry, Limon Omani*

American Wagyu Flat Iron*^{gf}

*Pomme Puree, Baby Turnip, Brussels Sprouts
Spiced Beef Jus*

SIDES

FAMILY STYLE

Crispy Fried Potatoes^{v/gf}

Piquillo Pepper Aioli, Fine Herbs

Roasted Carrots^{v/gf}

*Calabrian Chili Tehina, Spiced Pecan,
Orange Vinaigrette, Dill*

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

Standard 3 Course Menu | Starting at \$120

DESSERT FAMILY STYLE

Mignardise & Petit Fours

Chef Gavin Kaysen

Executive Chef Martin Morelli

Chef de Cuisine Thony Yang

Sous Chef Eric Lockard

Pastry Chef Kenzie Ross

*Food and beverage charges are subject to an 22.00% service charge, 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

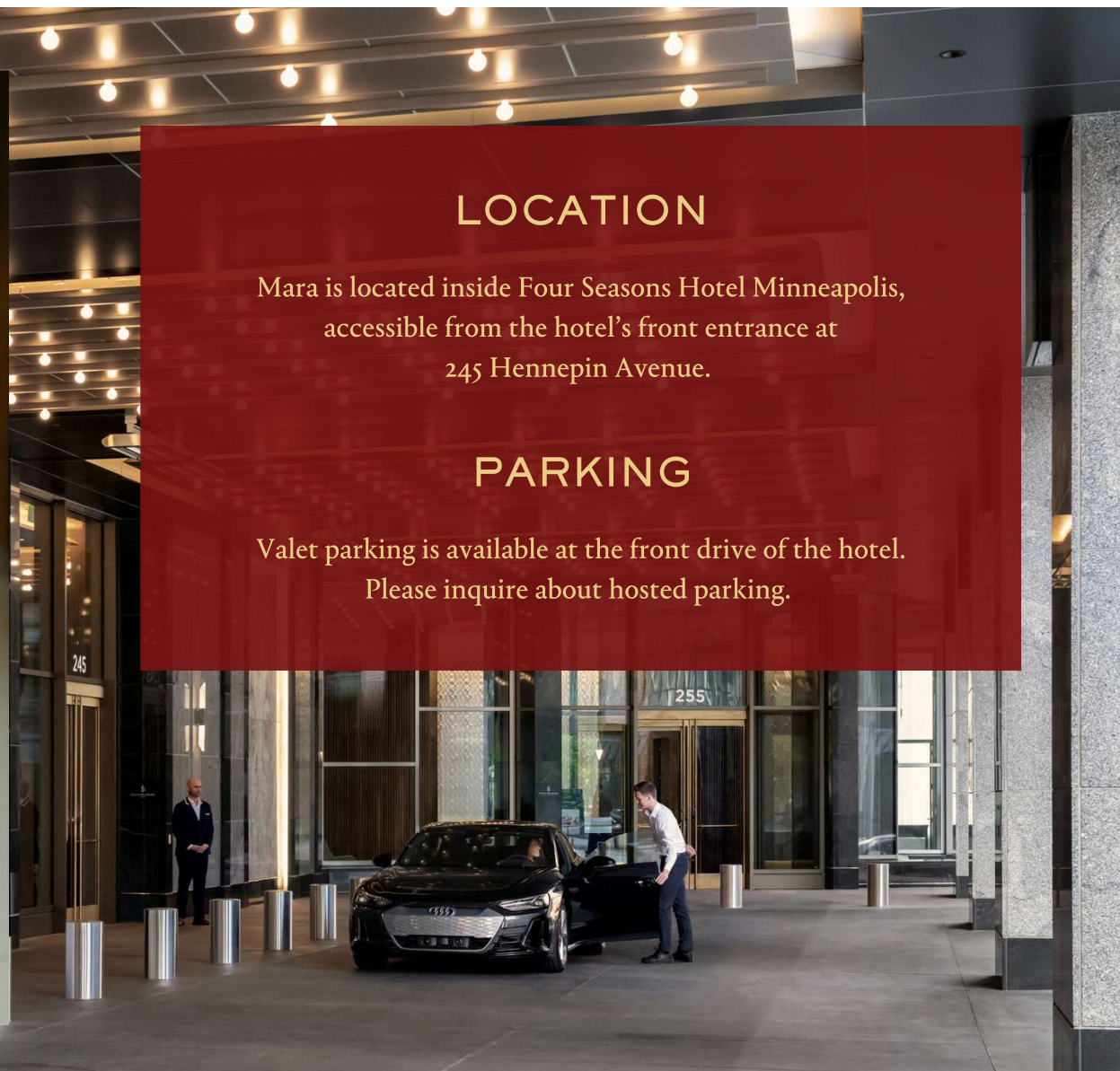


LOCATION

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

