



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.”





MARISOL

PRIVATE DINING

Whether you're planning an intimate corporate gathering or celebrating a milestone with family and friends, our new Private Dining Room debuting this Fall offers the perfect backdrop for any occasion. Designed to accommodate up to 30 guests, the space features flexible seating that can easily transition between elegant banquet style seated dinners and lively receptions. A striking fireplace anchors the room, adding warmth and ambiance to every event. With a dedicated service team and personalized touches, we'll ensure every detail is flawlessly executed for an unforgettable experience.

Capacity: 30 people

FOOD AND BEVERAGE MINIMUM

Breakfast | \$600 Lunch | \$800 Dinner | \$1,750-\$3,600

F&B Minimums based on guest count and do not include 22% service charge, 5% administrative fee or applicable taxes

VENUE FEE

Breakfast & Lunch | \$300 Dinner | \$450



APPETIZERS

CHOICE OF

Mushroom Soup ^{gf}

Puffed Wild Rice, Crispy Shallot, Porcini Spice, Chive
Rosemary Duck Fat

Belgian Endive Salad ^v

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

Wagyu Beef Tartare ^{*}

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

MAIN COURSE

CHOICE OF

Lock Duart Scottish Salmon ^{gf}

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

Wild Acres Grilled Chicken ^{gf}

Sweet Potato, Habanada Pepper, Pomegranate Molasses
Castelfranco

American Wagyu Flat Iron Steak ^{* 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

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Chocolate Sorbet
Coffee Cremeux

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 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.



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

Standard 4 Course Menu | Starting at \$145

STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Olives, Feta, Pita

APPETIZERS

CHOICE OF

Mushroom Soup ^{gf}

Puffed Wild Rice, Crispy Shallot, Porcini Spice
Chive Rosemary Duck Fat

Belgian Endive Salad ^v

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

Wagyu Beef Tartare*

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

MAIN COURSE

CHOICE OF

Lock Duart Scottish Salmon ^{gf}

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

Wild Acres Grilled Chicken ^{gf}

Sweet Potato, Habanada Pepper, Pomegranate Molasses
Castelfranco

American Wagyu Flat Iron Steak* ^{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

DESSERT

FAMILY STYLE

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Chocolate Sorbet
Coffee Cremeux

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.



STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Olives, Feta, Pita

APPETIZERS

CHOICE OF

Mushroom Soup ^{gf}

Puffed Wild Rice, Crispy Shallot, Porcini Spice
Chive Rosemary Duck Fat

Belgian Endive Salad ^v

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

Wagyu Beef Tartare*

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

MID COURSE

CHOICE OF

Creste Di Gallo

Chicken Cacciatore, Porcini, Tapenade
Sourdough Crouton, Basil

Lobster Risotto

Chanterelle Mushroom, Celery Root, Scallion, Espelette
Butter Preserved Lemon

Squash Ravioli ^v

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

MAIN COURSE

CHOICE OF

Lock Duart Scottish Salmon ^{gf}

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

Wild Acres Grilled Chicken ^{gf}

Sweet Potato, Habanada Pepper, Pomegranate Molasses
Castelfranco

American Wagyu Flat Iron Steak* ^{gf}

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

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

Standard 5 Course Menu | Starting at \$165

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

DESSERT

FAMILY STYLE

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Chocolate Sorbet
Coffee Cremieux

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine
Olive Oil Snow

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Food and beverage charges are subject to an 22.00% 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.



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.

\$3 Per Item

CUSTOMIZED MENUS

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

\$3 Per 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

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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.

