



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

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

Branzino a la Plancha ^{gf}

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

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak ^{* gf}

*Pomme Pont Neuf, Tendersweet Cabbage
Ginger Beef Jus*

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, 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 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 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

Branzino a la Plancha^{gf}

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

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak*^{gf}

*Pomme Pont Neuf, Tendersweet Cabbage
Ginger Beef Jus*

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, Chocolate Sorbet
Coffee Cremeux*

Olive Oil Cake

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

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Standard 4 Course Menu | Starting at \$130

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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

Garganelli

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

Lobster Risotto

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

Squash Ravioli^v

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

MAIN COURSE

CHOICE OF

Branzino a la Plancha^{gf}

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

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak*^{gf}

*Pomme Pont Neuf, Tendersweet Cabbage
Ginger Beef Jus*

*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, Chocolate Sorbet
Coffee Cremieux*

Olive Oil Cake

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

v = Vegetarian | gf = Gluten-Free

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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



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

Standard 3 Course Menu | Starting at \$165

FIRST COURSE

FAMILY STYLE

Mezzes

Hummus, Marinated Olives
Feta, Pita

Turkish Flatbread

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

Belgium Endive Salad ^{v/gf}

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

Barramundi Crudo ^{* gf}

Green Gazpacho, Cucumber, Avocado
Serrano, Cilantro

SECOND COURSE

FAMILY STYLE

Branzino a la Plancha ^{gf}

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

American Wagyu Flat Iron ^{* gf}

Tendersweet Cabbage, Ginger, Beef Jus

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

Mignardise & Petit Fours

Chef Gavin Kaysen

Executive Chef Martin Morelli

Chef de Cuisine Thony Yang

Sous Chef Kenzie Ross

Sous Chef Eric Lockard

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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

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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.

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

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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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The background of the entire page is a composite image. On the left, there is a close-up of a five-tiered white wedding cake, heavily decorated with large white peonies, smaller pink roses, and clusters of red and white flowers. On the right, a chef with grey hair, wearing a white chef's coat, is smiling and gesturing with his hands in a professional kitchen setting with stainless steel equipment and warm lighting.

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.

The background image shows a close-up of a table setting. On the left, there are vibrant red roses and a lit red candle. In the center, a dark red semi-transparent rectangle contains white text. To the right, there are more flowers in shades of pink, orange, and yellow, along with several lit white candles in glass holders. The overall atmosphere is warm and intimate.

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