MON·AMI·GABI®

Bistro Classique

SPECIAL EVENT MENU PACKAGES



3655 LAS VEGAS BLVD. SOUTH · LOCATED ON THE STRIP AT THE PARIS HOTEL

MONAMIGABI.COM | *Email* MONAMIVEGASPARTIES@LETTUCE.COM | *Téléphone* ☎ 702.942.8021

MON·AMI·GABI®

Bistro Classique

Thank you for considering hosting your event with us. Our cozy French Bistro provides an intimate setting for celebrating the joie de vivre!

We are located on Las Vegas Boulevard inside the Paris Hotel Casino. Guests can enjoy the airy interior surrounded by floor to ceiling windows that open out onto the view of the Bellagio Fountain Show or authentic bistro look of dark mahogany and stained glass.

Our menu signals a return to simple French food and features classic steak frites, a wide selection of fresh seafood and plats du jour. Mon Ami Gabi offers floating wine carts, displaying the best value and seasonal selections.

Let us create something extraordinary with you…







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BREAKFAST MENU

FIRST COURSE

host pre-selects one to be served family-style

FRESH FRUIT SALAD[GF]

CROISSANTS
whipped butter & jam

SMOKED SALMON
brioche, crème fraîche, egg, capers
(additional $5 per person)

ENTRÉE

host pre-selects three for guests to order from

BLUEBERRY FRENCH TOAST
blueberries, chantilly cream

BANANAS FOSTER WAFFLE
caramel sauce, whipped cream

CLASSIC EGGS BENEDICT
canadian bacon, poached eggs, hollandaise sauce

CROISSANT SANDWICH
egg, sausage, bacon jam, green goddess

$35 PER PERSON

ADDITIONAL SIDES

priced per person

FRUIT SALAD[GF] ($3)

CROISSANTS - whipped butter & jam ($5)

CHICKEN & COUNTRY SAUSAGE[GF] ($3)

BACON[GF] ($3)

HASH BROWNS[GF] ($3)

GF = Gluten-Free • Vegetarian & Vegan options available upon request

Pricing does not include tax and gratuity. Menu presentations are seasonal and may change to feature the freshest ingredients of the season.

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BREAKFAST MENU

FAMILY STYLE

all items served family style

FRESH FRUIT SALAD[GF]

CROISSANTS
whipped butter & jam

SMOKED SALMON
brioche, crème fraîche, egg, capers (additional $5 per person)

FRENCH TOAST & WAFFLES

BACON & COUNTRY SAUSAGE[GF]

SCRAMBLED EGGS[GF]

BREAKFAST POTATOES[GF]

$35 PER PERSON

Buffet style breakfast available. Ask catering manager about options

TRAY PASSED OPTIONS

selections can be tray passed or stationed, host pre-selects four options

FRENCH TOAST

QUICHE LORRAINE BITES

YOGURT PARFAIT CUPS

CHICKEN & WAFFLE BITES

AVOCADO TOAST POINTS

FRESH FRUIT CUP[GF]

SMOKED SALMON TOAST POINTS

MINI ASSORTED PASTRIES

$30 PER PERSON

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BRUNCH MENU UN

Weekdays before 12:00 pm | Saturday & Sunday until 2:00 pm

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects one for guests to order from, served individually

FRESH FRUIT SALAD[GF]

VANILLA GREEK YOGURT fruit compote[GF]

PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette

CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

SMOKED SALMON brioche, crème fraîche, egg, capers (additional $5 per person)

ONION SOUP AU GRATIN baked with gruyère cheese

ENTRÉE

host pre-selects three for guests to order from, served individually

BLUEBERRY FRENCH TOAST blueberries, chantilly cream

BANANAS FOSTER WAFFLE caramel sauce, whipped cream

CORNED BEEF HASH & POACHED EGGS roasted red pepper, yukon golds

CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce

SMOKED SALMON brioche, crème fraîche, capers, egg

CHEESEBURGER hand-cut fries

DESSERT

host pre-selects one for guests to order from, served individually

CHOCOLATE MOUSSE • CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
for parties of 30 or more
chef's choice of mini desserts (additional $5 per person)

$45 PER PERSON

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BRUNCH MENU DEUX

Weekdays before 12:00 pm | Saturday & Sunday until 2:00 pm

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects two for guests to order from, served individually

FRESH FRUIT SALAD[GF]

VANILLA GREEK YOGURT fruit compote

PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette

CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

SMOKED SALMON brioche, crème fraîche, egg, capers (additional $5 per person)

ONION SOUP AU GRATIN baked with gruyère cheese

ENTRÉE

host pre-selects three for guests to order from, served individually

BLUEBERRY FRENCH TOAST blueberries, chantilly cream

BANANAS FOSTER WAFFLE caramel sauce, whipped cream

CORNED BEEF HASH & POACHED EGGS roasted red pepper, yukon golds

CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce

SMOKED SALMON brioche, crème fraîche, capers, egg

CHEESEBURGER hand-cut fries

DESSERT

host pre-selects two for guests to order from, served individually

CHOCOLATE MOUSSE • CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
for parties of 30 or more
chef's choice of mini desserts (additional $5 per person)

$50 PER PERSON

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LUNCH MENU UN

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects one for guests to order from, served individually

BAKED GOAT CHEESE tomato sauce, warm herb garlic bread

ONION SOUP AU GRATIN baked with gruyère cheese

SHRIMP COCKTAIL[GF] lemon dijonnaise, cocktail sauce (additional $5 per person)

PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette

CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

CHICKEN LIVER MOUSSE PÂTÉ red wine mustard, toasted baguette (additional $2 per person)

ENTRÉE

host pre-selects three for guests to order from, served individually

CHEESEBURGER hand-cut fries

CROQUE MONSIEUR warm ham & cheese, mornay sauce

LEMON CHICKEN PAILLARD[GF] seasonal vegetable

SALMON, SPINACH & BABY KALE SALAD[GF] avocado, blueberries, walnuts, citrus vinaigrette
(additional $5 per person)

STEAK & FRITES CLASSIQUE maitre d'hôtel butter (additional $10 per person)

CHICKEN & BRIE SANDWICH caramelized onion, apple

DESSERT

host pre-selects one for guests to order from, served individually

CHOCOLATE MOUSSE • CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
for parties of 30 or more
chef's choice of mini desserts (additional $5 per person)

$55 PER PERSON

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LUNCH MENU DEUX

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects two for guests to order from, served individually

BAKED GOAT CHEESE tomato sauce, warm herb garlic bread

ONION SOUP AU GRATIN baked with gruyère cheese

SHRIMP COCKTAIL[GF] lemon dijonnaise, cocktail sauce (additional $5 per person)

PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette

CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

CHICKEN LIVER MOUSSE PÂTÉ red wine mustard, toasted baguette (additional $2 per person)

ENTRÉE

host pre-selects three for guests to order from, served individually

CHEESEBURGER hand-cut fries

CROQUE MONSIEUR warm ham & cheese, mornay sauce

LEMON CHICKEN PAILLARD[GF] seasonal vegetable

SALMON, SPINACH & BABY KALE SALAD[GF] avocado, blueberries, walnuts, citrus vinaigrette
(additional $5 per person)

STEAK & FRITES CLASSIQUE maitre d'hôtel butter (additional $10 per person)

CHICKEN & BRIE SANDWICH caramelized onion, apple

DESSERT

host pre-selects one for guests to order from, served individually

CHOCOLATE MOUSSE • CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
for parties 30 or more
chef's choice of mini desserts (additional $5 per person)

$60 PER PERSON

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DINNER MENU UN

Three Course

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects two for guests to order from, served individually

SOUP DU JOUR

BAKED GOAT CHEESE tomato sauce, warm herb garlic bread

ONION SOUP AU GRATIN baked with gruyère cheese

SHRIMP COCKTAIL[GF] lemon dijonnaise, cocktail sauce (additional $5 per person)

PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette

CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

SEA SCALLOP ROCKEFELLER montpellier creamed spinach, brioche bread crumbs, lemon
(additional $8 per person)

ENTRÉE

host pre-selects three for guests to order from, served individually

ROAST CHICKEN GRAND-MÈRE[GF] half chicken, bacon, mushrooms, pommes purée

CAVATELLI & PRAWNS provençal style, tomato, lemon

FILET MIGNON[GF] bordeaux butter, red wine reduction & seasonal vegetable

BONE-IN RIBEYE[GF] 22 oz., leek & shallot beef butter, whipped horseradish cream
(additional $30 per person)

SALMON[GF] seasonal vegetable

LEMON CHICKEN PAILLARD[GF] seasonal vegetable

DESSERT

host pre-selects two for guests to order from, served individually

CHOCOLATE MOUSSE • CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
for parties 30 or more
chef's choice of mini desserts (additional $5 per person)

ADDITIONAL SIDES

priced per person, charged for entire party

POMMES PURÉE[GF] ($3.50) • HAND-CUT FRITES[GF] ($3)

FRENCH GREEN BEANS ($3.50) • WHIPPED CAULIFLOWER[GF] ($3.50)

BRUSSELS SPROUTS ($4.50) • GARLIC SPINACH[GF] ($3) • MAC N' CHEESE ($4.50)

$90 PER PERSON

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DINNER MENU DEUX

Four Course

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects one for guests to order from, served individually

SOUP DU JOUR
ONION SOUP AU GRATIN baked with gruyère cheese
PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette
CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

SECOND COURSE

host pre-selects one for guests to order from, served individually

BAKED GOAT CHEESE tomato sauce, warm herb garlic bread
CHICKEN LIVER MOUSSE burgundy red wine mustard, cornichons, toasted brioche
SMOKED SALMON brioche, creme fraiche, egg, capers
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter
SHRIMP COCKTAIL[GF] lemon dijonnaise, cocktail sauce (additional $5 per person)
SEA SCALLOP ROCKEFELLER montpellier creamed spinach, brioche bread crumbs, lemon
(additional $8 per person)

ENTRÉE

host pre-selects three for guests to order from, served individually

ROAST CHICKEN GRAND-MÈRE[GF] half chicken, bacon, mushrooms, pommes purée
CAVATELLI & PRAWNS provençal style, tomato, lemon
FILET MIGNON[GF] bordeaux butter, red wine reduction & seasonal vegetable
BONE-IN RIBEYE[GF] 22 oz., leek & shallot beef butter, whipped horseradish cream
(additional $30 per person)
SALMON[GF] seasonal vegetable
LEMON CHICKEN PAILLARD[GF] seasonal vegetable

DESSERT

host pre-selects two for guests to order from, served individually

CHOCOLATE MOUSSE
CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
for parties of 30 or more
chef's choice of mini desserts
(additional $5 per person)

ADDITIONAL SIDES

priced per person, charged for entire party

POMMES PURÉE[GF] ($3.50) • HAND-CUT FRITES[GF] ($3)
FRENCH GREEN BEANS ($3.50) • WHIPPED CAULIFLOWER[GF] ($3.50)
BRUSSELS SPROUTS ($4.50) • GARLIC SPINACH[GF] ($3) • MAC N' CHEESE ($4.50)

$115 PER PERSON

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DINNER MENU TROIS

Four Course

BREAD SERVICE warmed baguette, sweet cream butter, amuse bouche
$2 PER PERSON

FIRST COURSE

host pre-selects two for guests to order from, served individually

SOUP DU JOUR
ONION SOUP AU GRATIN baked with gruyère cheese
PETITE GREEN SALAD[GF] avocado, herbs, verjus vinaigrette
CAESAR SALAD grana padano, chili oil, baguette croutons (additional $2 per person)

SECOND COURSE

host pre-selects one for guests to order from, served individually

BAKED GOAT CHEESE tomato sauce, warm herb garlic bread
CHICKEN LIVER MOUSSE burgundy red wine mustard, cornichons, toasted brioche
SMOKED SALMON brioche, creme fraiche, egg, capers
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter
SHRIMP COCKTAIL[GF] lemon dijonnaise, cocktail sauce (additional $5 per person)
SEA SCALLOP ROCKEFELLER montpellier creamed spinach, brioche bread crumbs, lemon
(additional $8 per person)

ENTRÉE

host pre-selects three for guests to order from, served individually

ROAST CHICKEN GRAND-MÈRE[GF] half chicken, bacon, mushrooms, pommes purée
CAVATELLI & PRAWNS provençal style, tomato, lemon
FILET MIGNON[GF] bordeaux butter, red wine reduction & seasonal vegetable
BONE-IN RIBEYE[GF] 22 oz., leek & shallot beef butter, whipped horseradish cream
(additional $30 per person)
SALMON[GF] seasonal vegetable
LEMON CHICKEN PAILLARD[GF] seasonal vegetable

DESSERT

host pre-selects two for guests to order from, served individually

CHOCOLATE MOUSSE
CRÈME BRÛLÉE[GF] • SORBET[GF]

or

MINI DESSERT PLATTER FOR TABLE
parties of 30 or more
chef's choice of mini desserts
(additional $5 per person)

ADDITIONAL SIDES

priced per person, charged for entire party

POMMES PURÉE[GF] • HAND-CUT FRITES[GF] ($3)
FRENCH GREEN BEANS ($3) • WHIPPED CAULIFLOWER[GF] ($3.50)
BRUSSELS SPROUTS ($4.50) • GARLIC SPINACH[GF] ($3) • MAC N' CHEESE ($4.50)

$120 PER PERSON

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HORS D'OEUVRES

Selections can be tray-passed or stationed. host pre-selects four options

RECEPTION MENU

$35 per person, per hour

CLASSIC CROQUE MONSIEURS ham, gruyère cheese, mornay sauce

CHICKEN LIVER MOUSSE onion marmalade • CAESAR SALAD BITES parmesan cheese

GRUYÈRE CHEESE GOUGÈRES • CHICKEN KABOB[GF] seasonal vegetable

MUSHROOM RISOTTO BALLS • DEVILED EGGS[GF] dijon mustard

WILD MUSHROOM TARTARE cheese toast • BRIE TARTLETS seasonal berries

PRIME BEEF CHEESEBURGER "SLIDERS" lettuce, tomato & dijon

COUSCOUS & CUCUMBER SALAD • TRUFFLE POPCORN[GF] • VEGETABLE CRUDITE CUP[GF]

BACON WRAPPED SEA SCALLOPS[GF] basil & tomato

SPICY SALMON TARTARE[GF] avocado • CRAB CAKES gribiche sauce

SHRIMP COCKTAIL SHOOTERS[GF] • MINI LOBSTER ROLLS

SMOKED SALMON TARTINE capers, crème fraîche

CHARCUTERIE CUP • CHEESE & BERRIES CUP[GF]

STEAK TARTARE banana pepper aioli

LE GRAND SELECTION

price a la carte

GRAND PLATEAU[GF] maine lobster, shrimp, and oysters,
cocktail sauce, mignonette, dijon aioli - $98.95 (serves 2)

CAVIAR SERVICE one ounce of golden kaluga caviar with
traditional garnish, crème fraîche & brioche toast - $98.95

CHARCUTERIE & ARTISANAL CHEESE PLATTER
chef's country pâté, chicken liver mousse, rosette de lyon, mortadella,
selection of french cheeses & accoutrements - $52.95 (serves 4)

STATIONS

Additional space required for setup.
Advance notice required. Priced per person, per hour.

FRENCH CHEESE STATION - $25

FRENCH CHEESE STATION WITH CHARCUTERIE - $35

CRUDITE - $15

SHELLFISH - $45

DESSERT - $20

NY CARVING STATION - $35

SALMON OR CHICKEN CARVING STATION - $30

Carving Stations include rolls & sauces

CARVING STATION ADD-ONS

$5 per item, per person

POMMES PURÉE[GF] • HAND-CUT FRITES[GF] • FRENCH GREEN BEANS
BRUSSELS SPROUTS • GARLIC SPINACH[GF]

$100 Chef Fee Per Station

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BAR PACKAGES

Includes

all packages include select imported and domestic beers, select wines, soft drinks, juice, coffee and tea

DRINK PAKCAGES

BEER & WINE

includes select imported and domestic beers, select wines

$60 PER PERSON FOR 2 HOURS

$90 PER PERSON FOR 3 HOURS

PREMIUM BAR

includes specialty cocktails, martinis, select wines & beer

$80 PER PERSON FOR 2 HOURS

$120 PER PERSON FOR 3 HOURS

PLATINUM BAR

includes top shelf liquors & upgraded wine offerings

$100 PER PERSON FOR 2 HOURS

$150 PER PERSON FOR 3 HOURS

MOCKTAILS PACKAGE

seasonal elixirs

$20 PER PERSON FOR 2 HOURS

$25 PER PERSON FOR 3 HOURS

NON-ALCOHOLIC BEVERAGE PACKAGE

includes coffee, tea, soda, juice

$15 PER PERSON FOR 2 HOURS

$25 PER PERSON FOR 3 HOURS

BRUNCH COCKTAIL PACKAGE

available until 4pm

SPARKLING COCKTAILS

classic orange • grapefruit juice • seasonal elixirs • cranberry

ESPRESSO MARTINI

BLOODY MARY

BEER & WINE BY THE GLASS

$60 PER PERSON FOR 2 HOURS

$90 PER PERSON FOR 3 HOURS

HOST BAR

beverage orders will be charged based on consumption

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Private & Semi Private
EVENT SPACES

Our private room can accommodate up to 30 guests, combining with Cafe Halle to seat up to 80 guests. Our full restaurant accommodates up to 650 seated and 750 standing. We are availability for complete buyouts and daytime events.

If you do not need a private or semi-private space, we can reserve tables in the main dining room for your group.

CAKE & FLOWERS AVAILABLE

please ask our catering team for more information

ADDITIONAL SERVICES

Flipchart & Markers - $50 each

LCD Projector Rental - $200

Microphone & Sound System - $150
(not always needed in private room)

65" LED Monitor With Stand - $400

Champagne Split & Madeleine Favors - $25 per person

Screen Rental - $75

Cake Cutting - $5 per person

Macarons - $5 each

Macaron Snack Box - $25 per person

Podium - $150

Uplighting (4 lights) - $150

Custom Printing - Price based on print job

Easel - $20 each

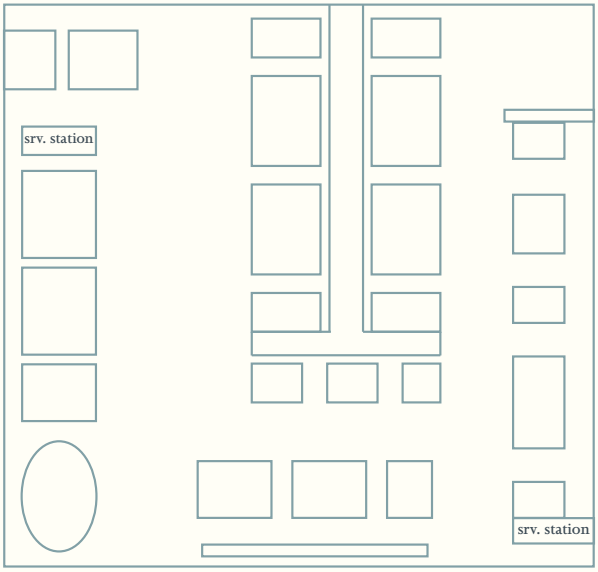
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MAIN DINING ROOM

SEATING CAPACITY: UP TO 120 GUESTS OR MORE

Our Main Dining Room areas will make you feel like you've just stepped into a classic bistro in Paris. The elegant mahogany wood and mirrors create an atmosphere of sophistication. While the space is open and non-private, it offers larger groups the opportunity to gather together, all while enjoying the charming ambiance of Mon Ami Gabi.

120 GUESTS • NON PRIVATE



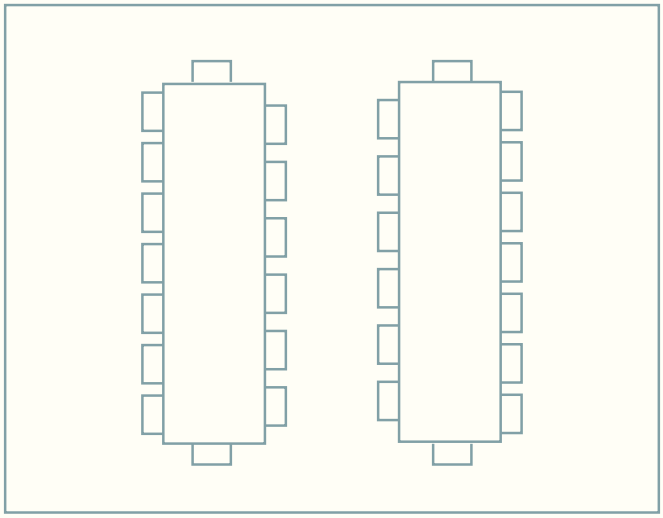


PRIVATE DINING ROOM

SEATING CAPACITY: 30 • LAYOUT: 15’ X 13’

The Private Dining Room offers a similar environment to Café Halle, featuring two floor to ceiling glass windows. One view faces the base of the Eiffel Tower while the other overlooks the south end of the famous Bellagio water show. Dark mahogany swinging doors with stained glass windows close to separate this room from the rest of the restaurant, offering true privacy.

30 GUESTS • PRIVATE



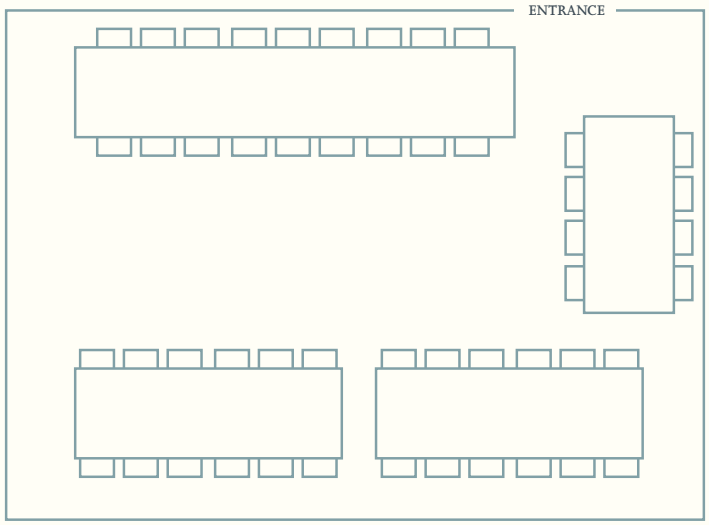


CAFE HALLE

SEATING CAPACITY: 50-80 • LAYOUT: 15' X 28'

Café Halle features dramatic 30-foot high glass walls with a view of the base of the Eiffel Tower. Oversized chandeliers, plush red velvet curtains and richly stained mahogany give the room a feeling of grandeur. Café Hall accommodates 50 guests, and can be combined with the adjacent Private Dining Room to seat up to 80.

50 GUESTS



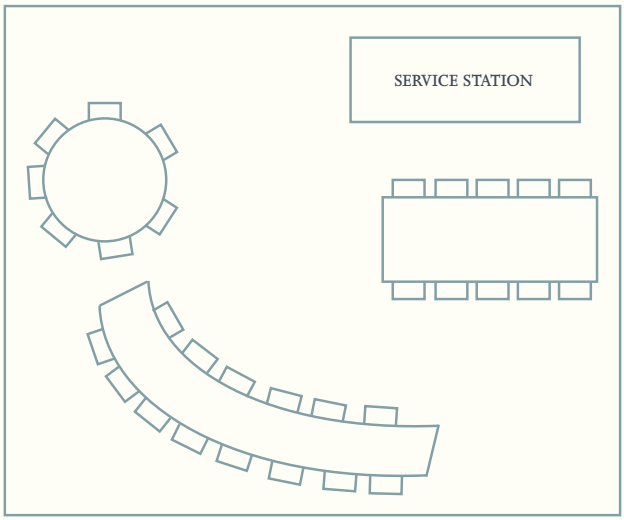


LE CABERET

SEATING CAPACITY: 32

Located at the far end of the North Pavilion, guests sitting in Le Cabaret can view the Las Vegas Strip, and the Bellagio's water show. Le Cabaret is semi-private, separated from the rest of the North Pavilion by two waist high partitions giving larger parties the chance to sit together while still immersed in the ambiance of Mon Ami Gabi.

32 GUESTS



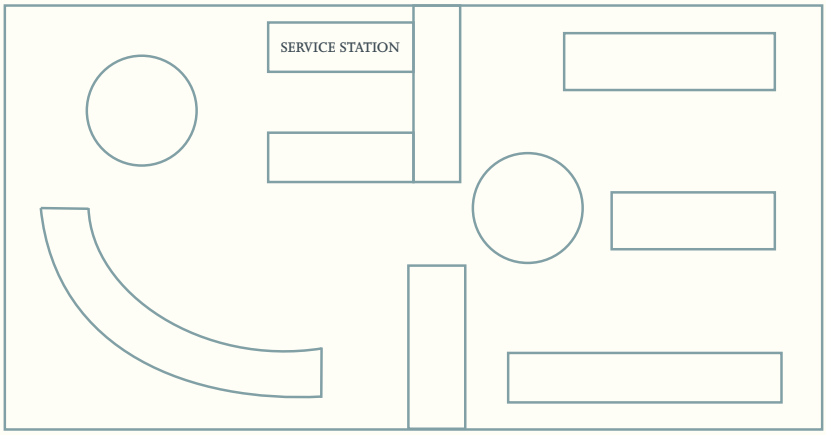


NORTH PAVILION

SEATING CAPACITY: 80

The North Pavilion occupies half of the entire Pavilion. The space is brightly lit with sunlight during the day and takes on an exciting ambiance at night. Floor to ceiling windows line the Las Vegas Boulevard side of the area, offering spectacular street-level views of the Strip and the Bellagio water show. The North Pavilion is not private, but rather an extension of the restaurant with the Pavilion Bar working as a barrier between the north and south sides of the Pavilion.

80 GUESTS



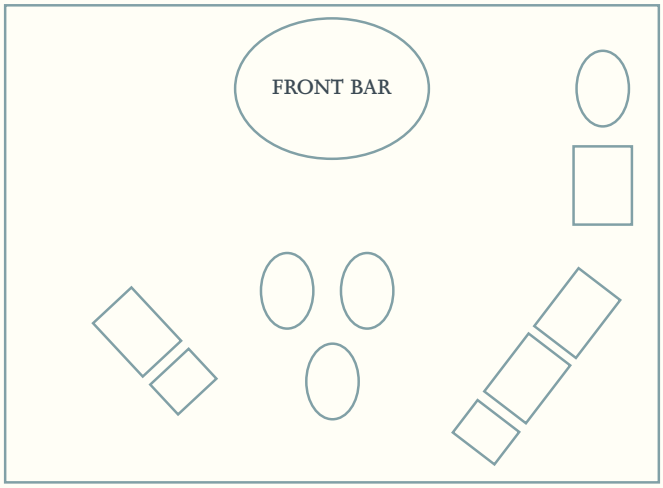


FRONT BAR

SEATING CAPACITY: UP TO 50 GUESTS

Our Front Bar is a charming space with a combination of high and low tables, complete with a bar exclusively for your group. The rich dark mahogany wood and elegant wine room create a welcoming atmosphere, perfect for hosting a cocktail event. This intimate space can comfortably hold up to 50 guests and can be partitioned for privacy.

50 GUESTS • SEMI-PRIVATE/PRIVATE






CAFE






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