

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...



BREAKFAST MENU

FIRST COURSE

host pre-selects one to be served family-style

FRESH FRUIT SALAD

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

BACON, EGG & CHEDDAR CHEESE SANDWICH
ciabatta bread

\$35 PER PERSON

ADDITIONAL SIDES

priced a la carte

FRESH FRUIT BOUQUET (\$19.95 per order)

CROISSANTS - whipped butter & jam (\$5.95 per order)

CHICKEN & COUNTRY SAUSAGE (\$6.95 per order)

BACON (\$7.95 per order)

HASH BROWNS (\$5.95 per order)

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

CROISSANTS

whipped butter & jam

SMOKED SALMON

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

FRENCH TOAST & WAFFLES

BACON & COUNTRY SAUSAGE

SCRAMBLED EGGS

HASH BROWNS

\$35 PER PERSON

Buffet style breakfast available. Ask catering manager about options

TRAY PASSED OPTIONS

FRENCH TOAST

QUICHE LORRAINE BITES

YOGURT PARFAIT CUPS

CHICKEN & WAFFLE BITES

AVOCADO TOAST POINTS

FRESH FRUIT CUP

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

FIRST COURSE

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

FRESH FRUIT SALAD

ORGANIC VANILLA YOGURT PARFAIT fruit compote

PETITE GREEN SALAD 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

CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce

SMOKED SALMON PLATTER 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 • SORBET

or

MINI DESSERT PLATTER FOR TABLE

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

FIRST COURSE

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

FRESH FRUIT SALAD

ORGANIC VANILLA YOGURT PARFAIT fruit compote

PETITE GREEN SALAD 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

CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce

SMOKED SALMON PLATTER 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 • SORBET

or

MINI DESSERT PLATTER FOR TABLE

chef's choice of mini desserts (additional \$5 per person)

\$50 PER PERSON

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LUNCH MENU UN

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 lemon dijonnaise, cocktail sauce (additional \$5 per person)

PETITE GREEN SALAD 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 seasonal vegetable

SALMON, SPINACH & BABY KALE SALAD 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 • SORBET

or

MINI DESSERT PLATTER FOR TABLE

chef's choice of mini desserts (additional \$5 per person)

\$55 PER PERSON

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LUNCH MENU DEUX

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 lemon dijonnaise, cocktail sauce (additional \$5 per person)

PETITE GREEN SALAD 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 seasonal vegetable

SALMON, SPINACH & BABY KALE SALAD 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 • SORBET

or

MINI DESSERT PLATTER FOR TABLE

chef's choice of mini desserts (additional \$5 per person)

\$60 PER PERSON

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DINNER MENU UN

Three Course

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 lemon dijonnaise, cocktail sauce (additional \$5 per person)

PETITE GREEN SALAD avocado, herbs, verjus vinaigrette

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

SEA SCALLOP "ST. JACQUES" green apple, hazelnut, mornay au gratin (additional \$8 per person)

ENTRÉE

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

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

CAVATELLI & PRAWNS provençal style, tomato, lemon

FILET MIGNON bordeaux butter, red wine reduction & seasonal vegetable

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

SALMON seasonal vegetable

LEMON CHICKEN PAILLARD seasonal vegetable

DESSERT

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

CHOCOLATE MOUSSE • CRÈME BRÛLÉE • SORBET

or

MINI DESSERT PLATTER FOR TABLE

chef's choice of mini desserts (additional \$5 per person)

ADDITIONAL SIDES

priced a la carte, serves 2 per order

POMMES PURÉE (\$7.95 per order) • HAND-CUT FRITES (\$7.95 per order)

ASPARAGUS "MIMOSA" (\$11.95 per order) • SAUTEED MUSHROOMS (\$10.95 per order)

GARLIC SPINACH (\$9.95 per order) • RATAOUILLE (\$9.95 per order)

\$90 PER PERSON

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DINNER MENU DEUX

Four Course

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 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 lemon dijonnaise, cocktail sauce (additional \$5 per person)
SEA SCALLOP "ST. JACQUES" green apple, hazelnut, mornay au gratin (additional \$8 per person)

ENTRÉE

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

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

DESSERT

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

CHOCOLATE MOUSSE or MINI DESSERT PLATTER FOR TABLE
CRÈME BRÛLÉE • SORBET chef's choice of mini desserts
(additional \$5 per person)

ADDITIONAL SIDES

priced a la carte, serves 2 per order

POMMES PURÉE (\$7.95 per order) • HAND-CUT FRITES (\$7.95 per order)
ASPARAGUS "MIMOSA" (\$11.95 per order) • SAUTEED MUSHROOMS (\$10.95 per order)
GARLIC SPINACH (\$9.95 per order) • RATAOUILLE (\$9.95 per order)

\$115 PER PERSON

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DINNER MENU TROIS

Four Course

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 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 lemon dijonnaise, cocktail sauce (additional \$5 per person)
SEA SCALLOP "ST. JACQUES" green apple, hazelnut, mornay au gratin (additional \$8 per person)

ENTRÉE

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

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

DESSERT

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

CHOCOLATE MOUSSE or MINI DESSERT PLATTER FOR TABLE
CRÈME BRÛLÉE • SORBET chef's choice of mini desserts
(additional \$5 per person)

ADDITIONAL SIDES

priced a la carte, serves 2 per order

POMMES PURÉE (\$7.95 per order) • HAND-CUT FRITES (\$7.95 per order)
ASPARAGUS "MIMOSA" (\$11.95 per order) • SAUTEED MUSHROOMS (\$10.95 per order)
GARLIC SPINACH (\$9.95 per order) • RATAOUILLE (\$9.95 per order)

\$120 PER PERSON

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HORS D'OEUVRES

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

RECEPTION MENU

\$30 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 seasonal vegetable
MUSHROOM RISOTTO BALLS • DEVEILED EGGS dijon mustard
WILD MUSHROOM TARTARE cheese toast • BRIE TARTLETS seasonal berries
PRIME BEEF CHEESEBURGER "SLIDERS" lettuce, tomato & dijon
COUSCOUS & CUCUMBER SALAD • TRUFFLE POPCORN • VEGETABLE CRUDITE CUP

UPGRADED OPTIONS

Additional \$5 per person, per hour

BACON WRAPPED SEA SCALLOPS basil & tomato
SPICY SALMON TARTARE avocado • CRAB CAKES gribiche sauce
SHRIMP COCKTAIL SHOOTERS • MINI LOBSTER ROLLS
SMOKED SALMON TARTINE capers, crème fraîche
CHARCUTERIE CUP • CHEESE & BERIES CUP
STEAK TARTARE banana pepper aioli

LE GRAND SELECTION

price a la carte

GRAND PLATEAU maine lobster, shrimp, and oysters,
cocktail sauce, mignonette, dijon aioli - \$105.95 (serves 2)
CAVIAR SERVICE one ounce of golden kaluga caviar with
traditional garnish, crème fraîche & brioche toast - \$105.95
CHARCUTERIE & ARTISANAL CHEESE PLATTER
chef's country pâté, chicken liver mousse, rosette de lyon, mortadella,
selection of french cheeses & accoutrements - \$59.95

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

\$100 Chef Fee Per Station

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BAR PACKAGES

Includes

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

DRINK PACKAGES

BEER & WINE

includes select imported and domestic beers, select wines

\$60 PERSON FOR 2 HOURS

PREMIUM BAR

includes specialty cocktails, martinis, select wines & beer

\$80 PERSON FOR 2 HOURS

PLATINUM BAR

includes top shelf liquors & upgraded wine offerings

\$100 PERSON FOR 2 HOURS

MOCKTAILS PACKAGE

seasonal elixirs

\$20 PERSON FOR 2 HOURS • \$25 PERSON FOR 3 HOURS

BRUNCH COCKTAIL PACKAGE

available until 4pm

SPARKLING COCKTAILS

classic orange • grapefruit juice • seasonal elixirs • cranberry

GABI'S BLOODY MARY

house bloody mary mix, vodka, celery

BEER & WINE BY THE GLASS

\$60 PERSON FOR 2 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 available 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

Macarons - \$5

Podium - \$150

Uplighting (4 lights) - \$150

Custom Printing - Price based on print job

PRIVATE DINING ROOMS

CAFÉ 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.

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.

THE PAVILION & THE TERRACE

SEATING CAPACITY: 350

The Pavilion is separated from the Main Dining Room by two archways, framed with stained glass. The Pavilion Bar, located in the center of the room, offers a full bar and overlooks the Terrace and the Bellagio water show. Iron railings enclose the Terrace from the Strip. With rattan chairs, red umbrellas, round tables and lamp posts, the Terrace and the Pavilion allowing guests easy access between these two areas.

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 abiance 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.

LE CABARET

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.

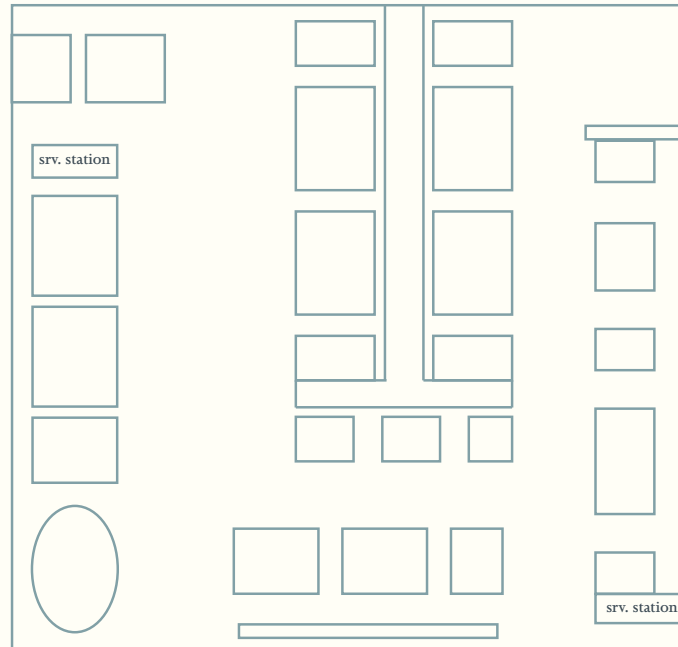
READ ON FOR ADDITIONAL ROOM CONFIGURATIONS,
FLOOR PLANS AND PHOTOS OF EACH SPACE.

MAIN DINING ROOM

SEATING CAPACITY: UP TO 120 GUESTS OR MORE

Rounds & rectangular tables available

120 GUESTS • NON PRIVATE

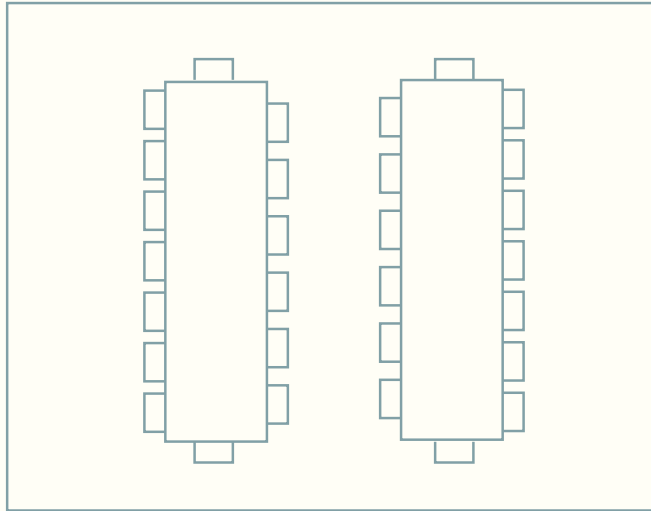


PRIVATE DINING ROOM

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

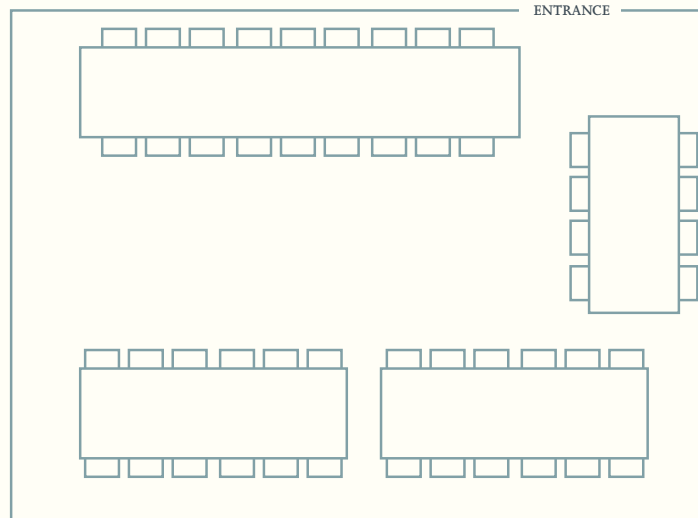


CAFE HALLE

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

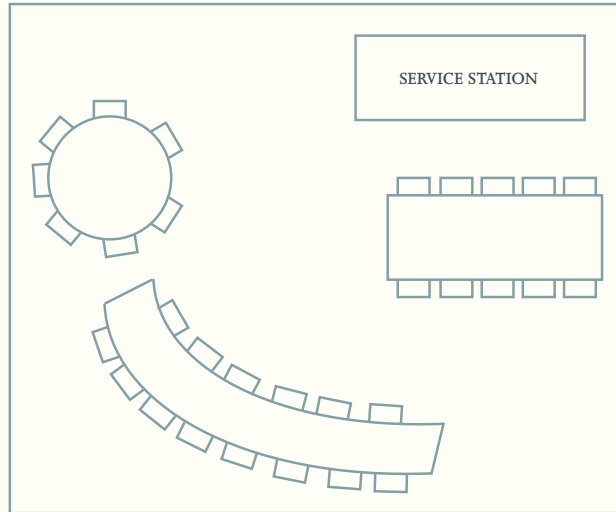


LE CABERET

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

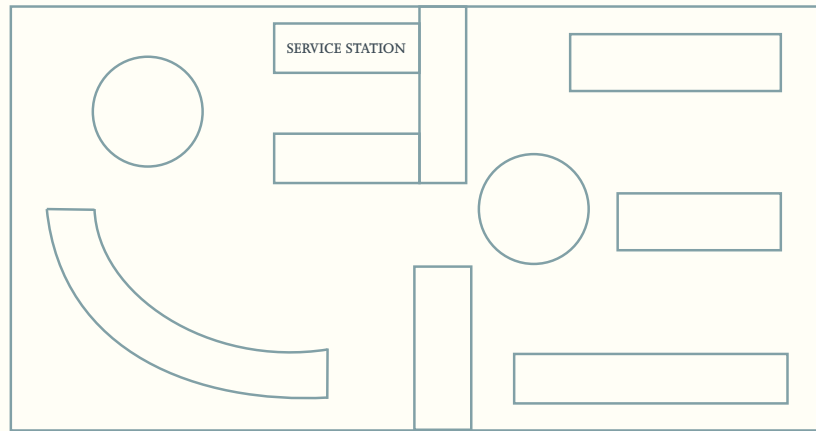


NORTH PAVILION

SEATING CAPACITY: 80

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80 GUESTS



FRONT BAR

SEATING CAPACITY: UP TO 50 GUESTS
Great for cocktail functions

50 GUESTS • SEMI-PRIVATE/PRIVATE

