

# MON AMI GABI<sup>®</sup>

A CLASSIC FRENCH BISTRO

*Large Party Menu Packages*



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

[MONAMIGABI.COM](http://MONAMIGABI.COM)



## MON AMI GABI

A CLASSIC FRENCH BISTRO

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...



MONAMIGABI.COM • 702.942.8021  
MONAMIVEGASPARTIES@LEYE.COM



# BREAKFAST MENU

~~\$25.00~~ PER PERSON

*pricing does not include beverages, tax or gratuity*

## APPETIZERS

host selects one, served family style

FRESH FRUIT SALAD

CROISSANTS  
whipped butter & jam

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

## SELECTION OF ENTRÉE

host selects three,  
your guests will select during the event

BLUEBERRY FRENCH TOAST  
blueberries, chantilly cream

WAFFLE BANANA FOSTER  
caramel sauce, whipped cream

QUICHE LORRAINE  
bacon, cheese, onion

CLASSIC EGGS BENEDICT  
canadian bacon, poached eggs,  
hollandaise sauce

BACON, EGG & CHEDDAR  
CHEESE SANDWICH  
ciabatta bread

SMOKED SALMON PLATTER  
toasted brioche, crème fraîche  
capers, chives

BUFFET STYLE BREAKFAST AVAILABLE -  
ASK CATERING MANAGER ABOUT OPTIONS.

# BREAKFAST MENU

\$25<sup>00</sup> PER PERSON

*pricing does not include beverages, tax or gratuity*

## FAMILY STYLE

all served family style on table

FRESH FRUIT SALAD

CROISSANTS  
whipped butter & jam

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

FRENCH TOAST

WAFFLE

BACON, EGG & CHEDDAR  
CHEESE SANDWICH  
ciabatta bread

BACON & COUNTRY SAUSAGE

SCRAMBLED EGGS

HASH BROWNS

# BRUNCH MENU

WEEKDAYS BEFORE 11 & SATURDAY /SUNDAY UNTIL 3

~~\$35.00~~ PER PERSON

*pricing does not include beverages, tax or gratuity*

## APPETIZERS

host selects two, your guests will select during the event

FRESH FRUIT SALAD

ORGANIC VANILLA YOGURT PARFAIT  
fruit compote

LITTLE GEM SALAD  
roquefort cheese, walnuts,  
grapes, walnut vinaigrette

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

ONION SOUP AU GRATIN  
baked with gruyère cheese

## SELECTION OF ENTRÉE

host selects three, your guests will select during the event

BLUEBERRY FRENCH TOAST  
blueberries, chantilly cream

WAFFLE BANANA FOSTER  
caramel sauce, whipped cream

QUICHE LORRAINE  
bacon, cheese, onion

CORNED BEEF HASH & POACHED EGGS  
roasted red pepper

CLASSIC EGGS BENEDICT  
canadian bacon, poached eggs, hollandaise sauce

HAM & CHEESE CRÊPE  
mornay sauce

SMOKED SALMON PLATTER  
toasted bagel, cream cheese, capers, chives

CHEESEBURGER  
hand-cut fries

## DESSERTS

host selects two, your guests will select during the event

CHOCOLATE MOUSSE • CRÈME BRÛLÉE • SORBET

# LUNCH MENU

~~\$45.00~~ PER PERSON

*based on selections*

*pricing does not include beverages, tax or gratuity*

## APPETIZERS

host selects two, your guests will select during the event

### SOUP DU JOUR

#### BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

#### ONION SOUP AU GRATIN

baked with gruyère cheese

#### SEA SCALLOPS GRATINÉES

(additional \$3 per person)

#### LITTLE GEM SALAD

roquefort cheese, walnuts  
grapes, walnut vinaigrette

#### CHICKEN LIVER MOUSSE PÂTÉ

red wine mustard, toasted baguette

## SELECTION OF ENTRÉE

host selects three, your guests will select during the event

### CHEESEBURGER

hand-cut fries

### CROQUE MONSIEUR

warm ham & cheese,  
mornay sauce

### QUICHE LORRAINE

bacon, cheese, onion

### LEMON CHICKEN PAILLARD

seasonal vegetables

### SALMON, SPINACH & BABY KALE SALAD

avocado, blueberries, walnuts, citrus vinaigrette  
(additional \$3 per person)

### STEAK & FRITES

classique-maitre d'hôtel butter  
(additional \$7 per person)

### CHICKEN & MUSHROOM CRÊPE

kale, brie cheese

## DESSERTS

host selects two, your guests will select during the event

CHOCOLATE MOUSSE • CRÈME BRÛLÉE • SORBET

# DINNER MENU

3 COURSE: \$70<sup>00</sup> PER PERSON  
*pricing does not include beverages, tax or gratuity*

## SELECTION OF 1<sup>ST</sup> COURSE

host selects two  
your guests will select during the event

**LITTLE GEM SALAD**  
roquefort cheese, walnuts  
grapes, walnut vinaigrette

**BAKED GOAT CHEESE**  
tomato sauce,  
warm herb garlic bread

**SOUP DU JOUR**  
seasonal daily selection

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

**ONION SOUP AU GRATIN**  
baked with gruyère cheese

**SEA SCALLOPS GRATINÉES**  
fennel, onion, mussel cream  
(additional \$3 per person)

## SELECTION OF ENTRÉE

host selects three, your guests will select during the event

**ROAST CHICKEN GRAND-MÈRE**  
half chicken, bacon, mushrooms, pommes puree

**CAVATELLI PASTA & TIGER SHRIMP**  
à la provençale, cherry tomatoes, spicy lemon sauce

**FILET MIGNON**  
bordeaux butter, red wine reduction  
& seasonal vegetables

**NEW YORK BORDELAISE**  
16 oz., caramelized onion, red wine sauce,  
seasonal vegetables (additional \$7 per person)

**SALMON**  
confit potatoes, onion soubise

**LEMON CHICKEN PAILLARD**  
seasonal vegetables

## DESSERTS

host selects two, your guests will select during the event

CHOCOLATE MOUSSE • CRÈME BRÛLÉE • SORBET

# DINNER MENU

4 COURSE: \$80<sup>00</sup> PER PERSON  
*pricing does not include beverages, tax or gratuity*

## APPETIZERS

host selects two, your guests will select during the event

CHICKEN LIVER MOUSSE  
burgundy red wine mustard,  
cornichons, toasted brioche

WILD ESCARGOTS DE BOURGOGNE  
oven-roasted snails, garlic-herb butter

SHRIMP COCKTAIL  
lemon dijonaise, cocktail sauce  
(additional \$4 per person)

SMOKED SALMON  
brioche, crème fraîche, egg, capers

BAKED GOAT CHEESE  
tomato sauce, warm herb garlic bread

SEA SCALLOPS GRATINÉES  
fennel, onion, mussel cream  
(additional \$3 per person)

## SOUP OR SALAD

host selects two • your guests will select during the event

LITTLE GEM SALAD  
roquefort cheese, walnuts  
grapes, walnut vinaigrette

SOUP DU JOUR  
seasonal daily selection

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

ONION SOUP AU GRATIN  
baked with gruyère cheese

## SELECTION OF ENTRÉE

host selects three, your guests will select during the event

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

CAVATELLI PASTA & TIGER SHRIMP  
à la provençale, cherry tomatoes, spicy lemon sauce

FILET MIGNON  
bordeaux butter, red wine reduction  
& seasonal vegetables

NEW YORK BORDELAISE  
16 oz., carmelized onion, red wine sauce,  
seasonal vegetables (additional \$7 per person)

SALMON  
confit potatoes, onion soubise

LEMON CHICKEN PAILLARD  
seasonal vegetables

## DESSERTS

host selects two, your guests will select during the event

CHOCOLATE MOUSSE • CRÈME BRÛLÉE • SORBET





# PASSED HORS D'OEUVRES

all items are priced per dozen, minimum 2 dozen per item

## SAVORY

- |  |   |
|--|---|
| SMOKED SALMON TARTINE - \$31<br>capers, crème fraîche                | BACON WRAPPED SEA SCALLOPS - \$39<br>basil & tomato                 |
| CLASSIC CROQUE MONSIEURS - \$31<br>ham, gruyère cheese, mornay sauce | DEVILED EGGS - \$31<br>dijon mustard                                |
| SHRIMP COCKTAIL SHOOTERS - \$39                                      | QUICHE LORRAINE - \$26  |
| MINI LOBSTER ROLLS - \$39  | STEAK TARTARE - \$39<br>banana pepper aioli                         |
| CHICKEN LIVER MOUSSE - \$31<br>onion marmalade                       | BRIE TARTLETS - \$26<br>seasonal berries                            |
| CAESAR SALAD BITES - \$26<br>parmesan cheese                         | WILD MUSHROOM TARTARE - \$28<br>cheese toast                        |
| GRUYÈRE CHEESE GOUGÈRES - \$26                                       | PRIME BEEF CHEESEBURGER "SLIDERS" - \$39<br>lettuce, tomato & dijon |
| CRISPY GOAT CHEESE<br>CROQUETTES - \$26<br>tomato                    | CHICKEN KABOB - \$31<br>seasonal vegetable                          |
| DUCK PRESS PANINI - \$35<br>raspberry mustard                        | CRAB CAKES - \$39<br>gribiche sauce                                 |
| MUSHROOM RISOTTO BALLS - \$28  | SPICY SALMON TARTARE - \$35<br>avocado                              |

## SWEET

- |  |                        |
|--|------------------------|
| DARK CHOCOLATE MOUSSE - \$24<br>in mini cups | MACARONS - \$48        |
| LEMON TARTLETS - \$24                        | PECAN BAR BITES - \$24 |

*French Cheese & Fruit Platter - Serves 50 - 250.00 each*

*stations available upon request*

*beef carving station, crudite station, dessert station*

*pricing does not include tax and gratuity. menu presentations are seasonal, and may change to feature the freshest ingredients of the season.*

# BAR PACKAGES

prices do not include sales tax or gratuity  
all packages include select imported and domestic beers, select wines, soft drinks and tea

## BEER & WINE BY THE GLASS

3 hour 60<sup>00</sup> per person

## PREMIUM BAR

specialty cocktails, martinis,  
wine by the glass & beer  
\*excludes shots, top shelf liquor, bottles of wine

3 hour 80<sup>00</sup> per person



## BRUNCH COCKTAILS

### MOCKTAIL PACKAGE

seasonal elixirs

2 hour 20<sup>00</sup> per person

additional hour 5<sup>00</sup> per person

### COCKTAIL PACKAGE

#### SPARKLING COCKTAILS

classic orange or grapefruit juice  
pear & ginger  
blood orange & cardamom  
cranberry - campari forest

#### BEER & WINE BY THE GLASS

#### GABI BLOODY MARY

house bloody mary base,  
vodka, olive, celery

2 hour 50<sup>00</sup> per person

additional hour 10<sup>00</sup> per person

# LES VINS BLANCS

## CHAMPAGNE & SPARKLING

|   |    |     |
|---|----|-----|
| 2100 MARQUIS DE LA TOUR - Brut.....                             | 15 | 70  |
| 2101 MARQUIS DE LA TOUR – Rosé Brut, NV.....                    | 15 | 70  |
| 2104 CANARD-DUCHÉNE – AUTHENTIC BRUT, NV.....                   | 25 | 124 |
| 2012 CRÉMANT D'ALSACE BRUT, NV - Crémant d'Alsace Brut, NV..... | -  | 75  |
| 2108 VEUVE CLICQUOT "YELLOW LABEL" – Brut, NV.....              | -  | 160 |
| 2109 TAITTINGER “PRESTIGE” – Rosé Brut, NV.....                 | -  | 225 |
| 2113 DOM PERIGNON – Brut, 06/09.....                            | -  | 450 |

### LIGHTER

crisp, bright fruit and acidity

|   |    |    |
|---|----|----|
| SAUVIGNON BLANC, - Saint Bris, 17.....                          | 14 | 56 |
| PINOT BLANC - Gustave Lorentz, 17/18.....                       | 16 | 64 |
| RIESLING – Emiley Beyer, 16/17.....                             | 15 | 60 |
| 2501 GEWURZTRAMINER - Emile Beyer "Tradition", 16/17.....       | -  | 65 |
| 2502 PINOT GRIS - Gustave Lorentz, 16/18.....                   | -  | 70 |
| 2603 VOUVRAY – Domaine Vigneau-Chevreau Vouvray Sec, 15/16..... | -  | 65 |
| 2301 SAUVIGNON BLANC – Dourthe La Grand Cuvee, 17/18.....       | -  | 50 |
| 2200 MÂCON-VILLAGES – Joseph Drouhin, 17/18.....                | -  | 50 |

### MEDIUM

a touch rounder, great fruit & aromatics

|  |    |    |
|--|----|----|
| CHARDONNAY, Mon Ami Gabi, 16/17.....                               | 12 | 56 |
| POUILLY-FUISSÉ – Gilles Noblet, 16/17.....                         | 15 | 68 |
| SANCERRE –(Sauvignon Blanc) Domaine Roger Moreux, 16/17.....       | 17 | 76 |
| 2400 CÔTES DU RHONE RHÔNE - J. Luc Colombo "Les Abeilles", 16..... | -  | 50 |
| 2302 GRAVES - Château Haut Selve, 16/17.....                       | -  | 70 |
| 2605 POUILLY-FUMÉ - Le Domaine Chatelain Les Cailloux, 16.....     | -  | 85 |
| 2600 CHARDONNAY - Domaine Lafage "Novellum", 17.....               | -  | 50 |
| 2207 CHABLIS – Simmonet-Febvre 1er Cru Vaillons, 15/17.....        | -  | 95 |

### FULLER AND RICHER

|   |   |     |
|---|---|-----|
| 2210 MEURSAULT - Louis Latour, 12/14.....                         | - | 135 |
| 2206 POUILLY-FUISSÉ - Vincent "Marie Antoinette", 17.....         | - | 85  |
| 2212 CHASSAGNE-MONTRACHET - Louis Latour, 14/16.....              | - | 195 |
| 2402 CROZES-HERMITAGE – Domaine Chevalier "Les Pends", 13/16..... | - | 85  |
| 2403 CONDRIEU – E.Guigal, 13/17.....                              | - | 160 |

### ROSE WINES

|   |    |    |
|---|----|----|
| CHÂTEAU DE CAMPUGET - Provence, 17/18.....    | 14 | 56 |
| 2700 LOIRE D'ANJOU - Remy Pannier, 17/18..... | -  | 50 |

# LES VINS ROUGES

## LIGHTER

bright fruit and acidity, easier on the tannins.

|   |    |    |
|---|----|----|
| PINOT NOIR – Mon Ami Gabi, 15/16 .....              | 14 | 56 |
| MERLOT – Mon Ami Gabi, 15/17 .....                  | 14 | 56 |
| COTES DU RHÔNE – Vidal Fleury, 15/16.....           | 15 | 60 |
| BORDEAUX – La Mouliniere, 15/16.....                | 15 | 60 |
| 3002 Mercurey – Louis Latour.....                   | -  | 80 |
| 2901 FLEURIE – Georges Duboeuf, 16/17.....          | -  | 55 |
| 2906 MORGAN – Albert Bichot, 17.....                | -  | 70 |
| 3203 CHINON – Domaine Dozon, 17.....                | -  | 70 |
| 3201 FITOU – Château de Segure, 15/16 .....         | -  | 55 |
| 2803 LUSSAC – Château Les Vieilles Pierres, 14..... | -  | 65 |

## MEDIUM

rounder, great fruit, and some tannins

|  |    |    |
|--|----|----|
| PINOT NOIR – Hob Nob, 17/18 .....                          | 15 | 60 |
| MALBEC – Château ArmandierCahors, 16/17 .....              | 18 | 72 |
| 3001 "SECRET DE FAMILLE" – Albert Bichot, 15/17 .....      | -  | 75 |
| 2904 CHÉNAS – Domaine Janodet, 15/16 .....                 | -  | 65 |
| 2908 MOULIN-À-VENT – Château Des Jacques, 15/16.....       | -  | 90 |
| 3102 CÔTES DU RHÔNE – E. Guigal, 15/16 .....               | -  | 65 |
| 2802 BORDEAUX SUPÉRIEUR – Château Loumelat, 14/15 .....    | -  | 65 |
| 2804 BORDEAUX SUPÉRIEUR – Château Barreyre, 14/15.....     | -  | 70 |
| 3204 MADIRAN – Château Peyros Vieilles Vignes, 13/14 ..... | -  | 75 |
| 2806 GRAVES – Château Haut Selve, 15/16.....               | -  | 80 |
| 2807 MÉDOC – Château Greysac, 12/14.....                   | -  | 90 |

## FULLER AND RICHER

bigger body, more structure and bigger tannns

|  |   |     |
|--|---|-----|
| 3004 SANTENAY 1er Cru – Jacques Girardin Maladiere, 15 ..... | - | 112 |
| 3010 VOLNAY – Louis Latour “En Chevret”, 14.....             | - | 190 |
| 3009 GEVREY-CHAMBERTIN – Albert Bichot, 14/15.....           | - | 160 |
| 2805 HAUT-MÉDOC – Château Maurac, 14/16.....                 | - | 80  |
| 2808 St. ÉMILION GRAND CRU – Château Louvie, 14/15 .....     | - | 90  |
| 2815 PAUILLAC – Château Gaudin, 12 .....                     | - | 130 |
| 2810 POMEROL – Château Rocher-Bonregard, 14/15 .....         | - | 105 |
| 2814 St. ÉMILION – Château St. Georges, 10/15 .....          | - | 130 |
| 3107 GIGONDAS – Domaine Raspail-Ay, 15/16.....               | - | 105 |
| 3109 CHATEAUNEUF-DU-PAPE – Château Mont Redon, 15.....       | - | 140 |

---

*Private & Semi Private*  
**ROOMS**

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.

---

**ADDITIONAL SERVICES**

flipchart & markers \$10 each

LCD projector rental \$200

microphone & sound system \$150 (not always needed in private room)

LED Monitor with stand \$400

champagne split & madeleine favors \$15 per person

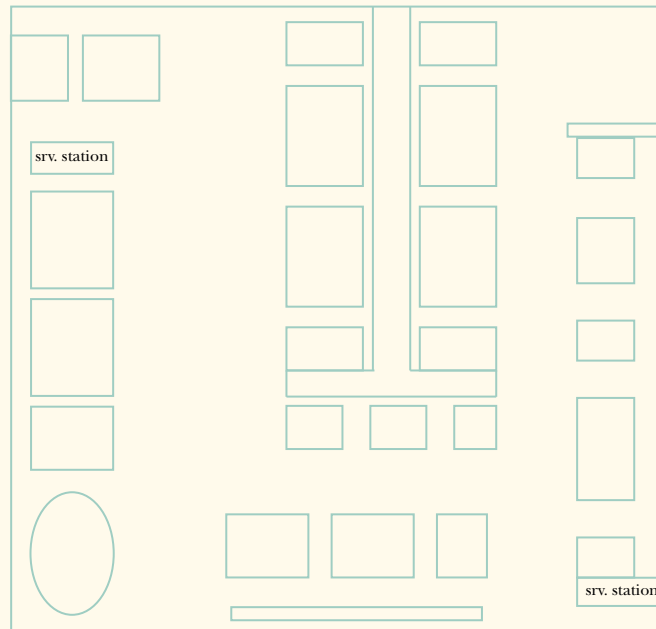
screen rental \$75

# MAIN DINING ROOM



Seating Capacity: up to 120 guests or more  
Rounds & rectangular tables available  
Non Private

120 GUESTS



MONAMIGABI.COM • 702.942.8021  
MONAMIVEGASPARTIES@LEYE.COM

# PRIVATE DINING ROOM

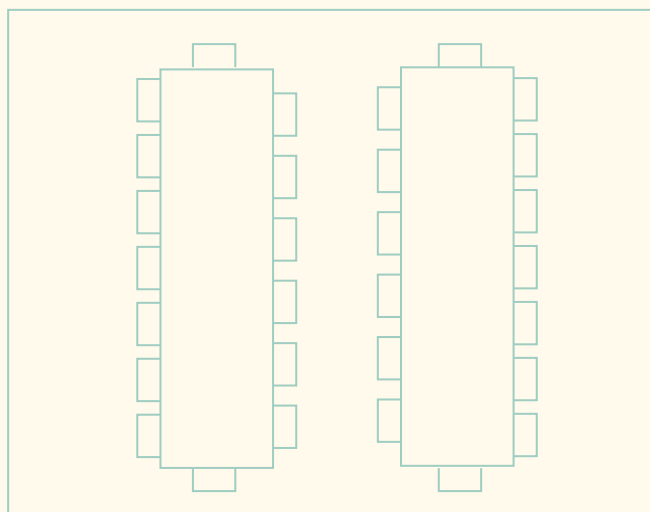


Seating Capacity: 30

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



MONAMIGABI.COM • 702.942.8021  
MONAMIVEGASPARTIES@LEYE.COM



# CAFE HALLE DINING ROOM



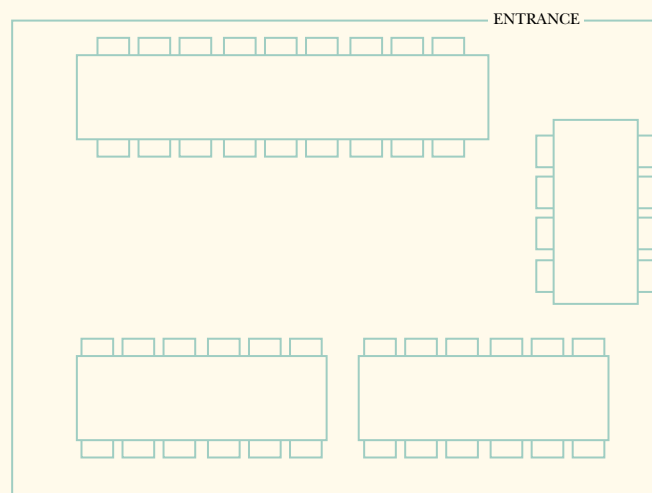
Seating Capacity: 50

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



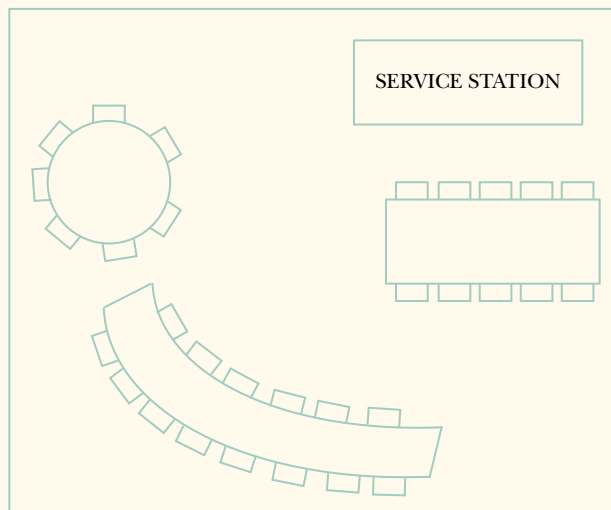
# LE CABERET DINING ROOM



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



MONAMIGABI.COM • 702.942.8021  
MONAMIVEGASPARTIES@LEYE.COM

# NORTH PAVILION DINING ROOM

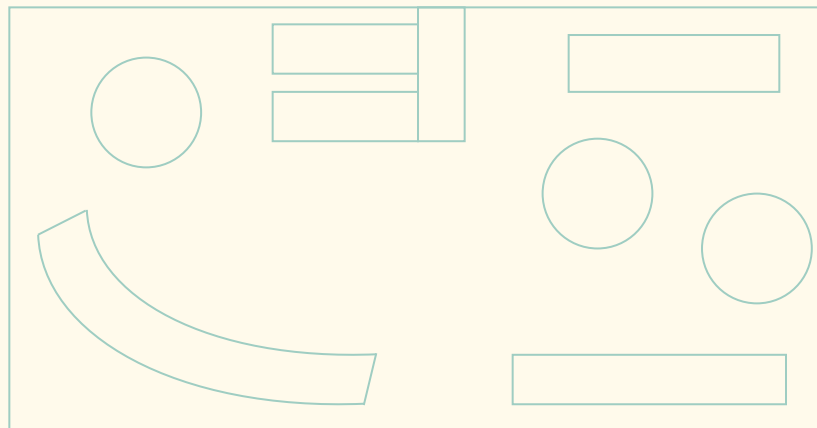


Seating Capacity: 80

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 bassier between the north and south sides of the Pavilion.

80 GUESTS



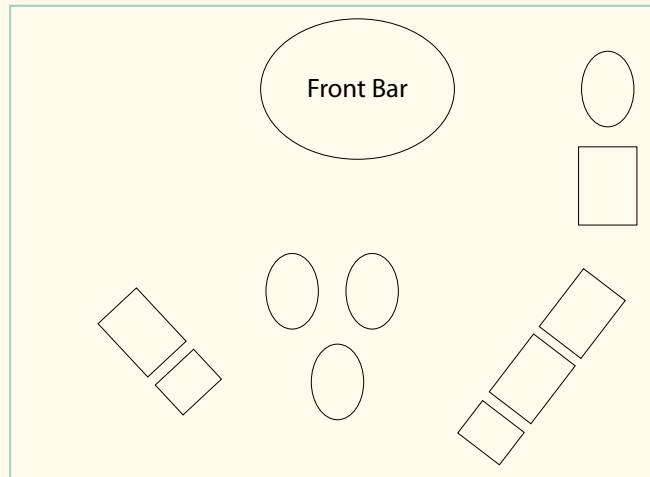
MONAMIGABI.COM • 702.942.8021  
MONAMIVEGASPARTIES@LEYE.COM

# FRONT BAR DINING ROOM



Seating Capacity: seats up to 50 guests  
Semi-private/Private  
Great for cocktail functions

50 GUESTS



MONAMIGABI.COM • 702.942.8021  
MONAMIVEGASPARTIES@LEYE.COM