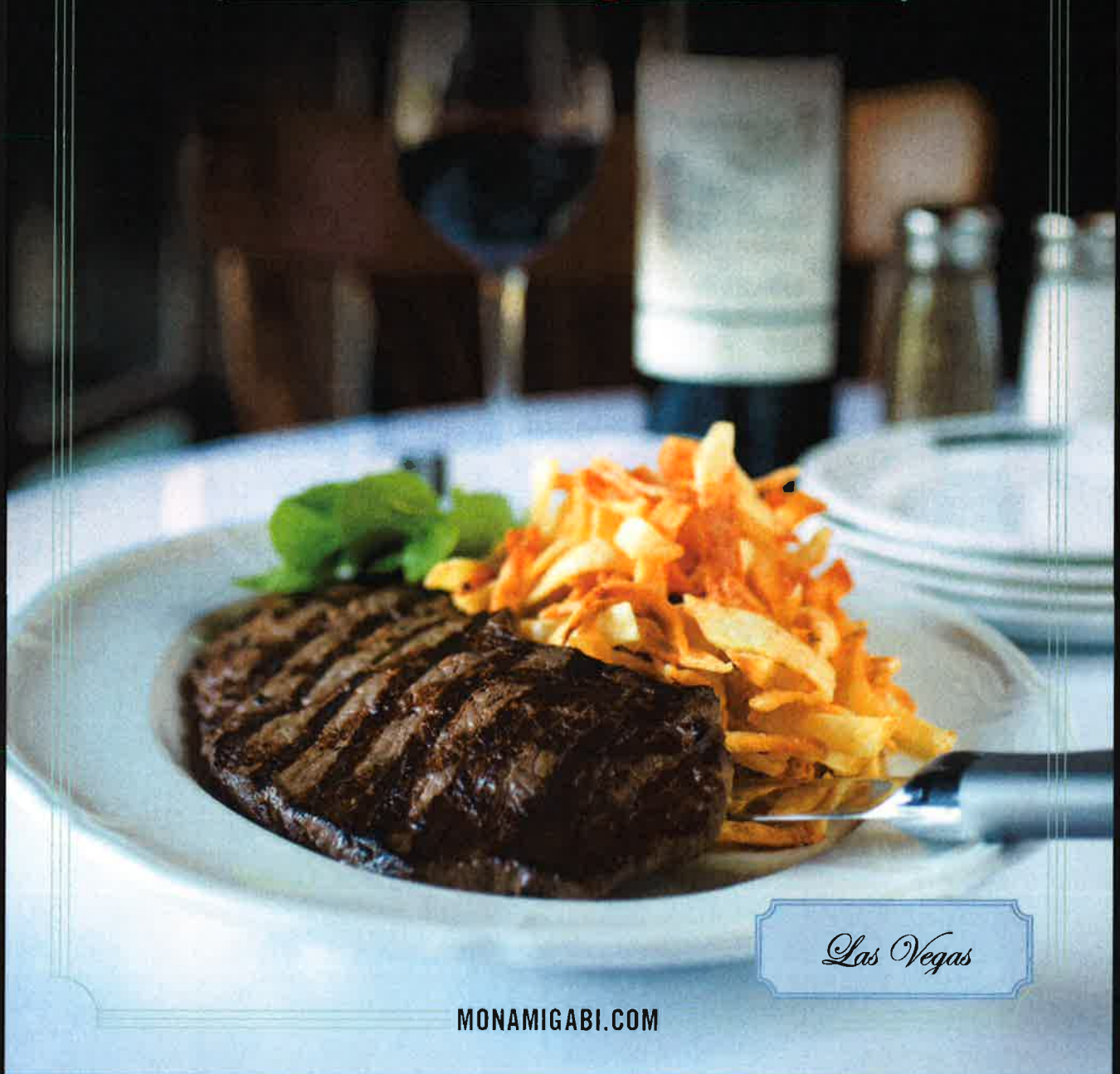


MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

Catering



Las Vegas

MONAMIGABI.COM

MON AMI GABI

A CLASSIC FRENCH BISTRO

FACILITIES

THANK YOU FOR CONSIDERING **MON AMI GABI LAS VEGAS** FOR YOUR EVENT!
TRANSLATING INTO "MY FRIEND GABE", MON AMI GABI IS A LIVELY FRENCH STEAK HOUSE WHICH CHEF / OWNER GABINO SOTELINO OPENED HIS FIRST LOCATION IN CHICAGO IN JUNE 1998. BLACK AND WHITE PHOTOS OF PARISIAN SCENES, PATTERN-TILED FLOORS, STAINED GLASS ENTRYWAYS AND PARTITIONS DECORATE THE INTERIOR, EXUDING THE FEEL OF A TRUE PARISIAN STEAK HOUSE. MON AMI GABI IS OPEN FOR BREAKFAST, LUNCH AND DINNER, SEVEN DAYS A WEEK.

WE HAVE GLASS ENCLOSED PRIVATE AND SEMI-PRIVATE FUNCTION FACILITIES LOCATED DIRECTLY ACROSS FROM THE BELLAGIO WATER SHOW, AS WELL AS PRIVATE ROOMS OFF OF OUR MAIN DINING AREA, WITH OVERSIZED CHANDELIERS, PLUSH RED VELVET DRAPES, AND RICHLY STAINED MAHOGANY. FROM CORPORATE EVENTS, TO FORMAL WEDDING RECEPTIONS, YOU'LL FEEL RIGHT AT HOME IN OUR ESTABLISHMENT.

FOOD & BEVERAGE MINIMUMS ARE PRIOR TO TAX, SERVICE CHARGE AND BANQUET FEE.
IF MINIMUM IS NOT MET, ANY REMAINING BALANCE WOULD BE CHARGED AS A ROOM RENTAL.
DEPOSITS ARE REQUIRED TO RESERVE THE ROOM, AND WILL APPLY TOWARDS FINAL PAYMENT.

DEPOSITS ARE DEDUCTED FROM THE FINAL BILL ON THE NIGHT OF THE EVENT.

FINAL PAYMENTS ARE DUE AT THE END OF THE EVENT.

FOOD & BEVERAGE MINIMUMS AVAILABLE UPON REQUEST.

CUISINE

MON AMI GABI IS A FRENCH BISTRO & STEAKHOUSE LOCATED IN THE PARIS RESORT ON "THE STRIP".

WE'RE KNOWN FOR OUR OUTSTANDING STEAKS, AS WELL AS A VARIETY OF FRESH SEAFOOD.

MON AMI GABI IS PERFECT FOR YOUR NEXT SPECIAL EVENT!

CAPACITY

OUR TWO PRIVATE DINING ROOMS HAVE SEATING FOR UP TO 30, 50 AND 80 GUESTS.

THE GLASS ENCLOSED PAVILION HAS SEMI PRIVATE AREAS, ACCOMMODATING GROUPS FROM 32 TO 70.

THE ENTIRE PAVILION AND OUTDOOR PATIO IS ALSO AVAILABLE FOR BUYOUTS OF UP TO 250.

MON AMI GABI IS ALSO AVAILABLE FOR COMPLETE BUYOUTS WITH A MAXIMUM CAPACITY OF 450 GUESTS.

CONTACT INFORMATION

SPECIAL EVENTS MANAGERS:

DREW BERRY | DUSTY KAISER

TEL: 702.942.8021 | FAX: 702.942.8017

DBERRY@LEYE.COM | DKAISER@LEYE.COM

WWW.MONAMIGABI.COM - LAS VEGAS

WE WILL CREATE CUSTOM MENU CARDS BASED ON THE ITEMS YOU SELECT TO OFFER YOUR GUESTS.

GUESTS WILL CHOOSE AN ITEM FROM EACH COURSE OF YOUR MENU ONCE THEY ARE SEATED. SET DINNER MENUS ARE ALSO AVAILABLE DURING LUNCH.

AVAILABLE UNTIL 3:00PM

MON AMI GABI®

A CLASSIC FRENCH BISTRO

LUNCH MENU

LUNCH PLATED MENU - TROIS

1ST COURSE

SELECT 2 FOR YOUR GUESTS' CHOICE DURING LUNCH

FOR GROUPS OF 50 OR MORE, ONLY ONE FIRST COURSE CHOICE CAN BE MADE

SOUP DU JOUR

ONION SOUP AU GRATIN

SEA SCALLOPS GRATINEES*

CHICKEN LIVER MOUSSE PATE, RED WINE MUSTARD, CORNICHONS

PETITE SALAD MAISON, MIXED GREENS & VEGETABLES, LEMON-DIJON VINAIGRETTE

ENTRÉE

SELECT 3 FOR YOUR GUESTS' CHOICE DURING LUNCH

MACARONI GRATIN

CHICKEN & MUSHROOM CREPE, KALE, BRIE

MAINE LOBSTER ROLL, TOASTED BRIOCHE ROLL*

CLASSIC QUICHE LORRAINE, BACON, CHEESE, ONIONS

PRIME STEAK SANDWICH, CARAMELIZED ONIONS & PEPPERCORN MAYO*

DESSERT

SELECT 2 FOR YOUR GUESTS' CHOICE DURING LUNCH

CHOCOLATE MOUSSE

CRÈME BRULEE

SORBET

\$40-\$45 PER PERSON BASED ON SELECTIONS

(*) DENOTES UPGRADED ITEM

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

THREE HOUR PREMIUM BAR PACKAGE AVAILABLE

\$65 PER PERSON

PRICING DOES NOT INCLUDE FOOD TAX OR GRATUITY

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

WE WILL CREATE CUSTOM MENU CARDS BASED ON THE ITEMS YOU SELECT TO OFFER YOUR GUESTS. GUESTS WILL CHOOSE AN ITEM FROM EACH COURSE OF YOUR MENU ONCE THEY ARE SEATED.

PLATED MENU - QUATRE

1ST COURSE CHOICES

SELECT 1 FOR YOUR GUESTS TO BEGIN WITH

MON AMI PLATEAU,*
FRESHLY SHUCKED OYSTERS & SHRIMP COCKTAIL
PETITE SALAD MAISON,
MIXED GREENS & VEGETABLES, LEMON-DIJON VINAIGRETTE
SOUP DU JOUR

2ND COURSE

SELECT 2 FOR YOUR GUESTS' CHOICE DURING DINNER

SEA SCALLOPS GRATINEES,
FENNEL - ONION- MUSSEL CREAM
WILD ESCARGOT DE BOURGOGNE,
OVEN-ROASTED SNAILS, GARLIC-HERB BUTTER
CHICKEN LIVER MOUSSE PATE,
BURGUNDY RED WINE MUSTARD, CORNICHONS
BAKED GOAT CHEESE,
TOMATO SAUCE, WARM HERB GARLIC BREAD

ENTRÉE

SELECT 3 FOR YOUR GUESTS' CHOICE DURING DINNER

CHICKEN GRANDMERE,
ALL-NATURAL HALF CHICKEN, BACON, MUSHROOMS, POMMES PUREE
GRILLED CHICKEN BREAST,
RATATOUILLE, ARUGULA-BASIL-PARSLEY PUREE, TOMATO VINAIGRETTE
SEARED SALMON,
MASHED PEAS & SHOOTS, CRÈME FRAICHE BEURRE BLANC
CASARECCIA PASTA
ASPARAGUS, PEAS, RADISHES, POACHED EGG, LEMON, GRANA PADANO
FILET MIGNON,
MERLOT BUTTER, MARKET VEGETABLES
NEW YORK BORDELAISE,
CARAMELIZED ONIONS, RED WINE SAUCE, SEASONAL VEGETABLES

DESSERT

SELECT 2 FOR YOUR GUESTS' CHOICE DURING DINNER

CRÈME BRULEE
CHOCOLATE MOUSSE
SORBET

\$75 - \$80 PER PERSON

BASED ON SELECTIONS

(*) DENOTES UPGRADED ITEM

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

MON AMI GABI®

A CLASSIC FRENCH BISTRO

DINNER MENUS

THREE HOUR PREMIUM BAR PACKAGE

\$65 PER PERSON

PLATED MENU - TROIS

1ST COURSE CHOICES

SELECT 3 FOR YOUR GUESTS' CHOICE DURING DINNER

PETITE SALAD MAISON,
MIXED GREENS & VEGETABLES, LEMON-DIJON VINAIGRETTE
SOUP DU JOUR
SEA SCALLOPS GRATINEES,
FENNEL - ONION- MUSSEL CREAM
CHICKEN LIVER MOUSSE PATE,
BURGUNDY RED WINE MUSTARD, CORNICHONS
BAKED GOAT CHEESE,
TOMATO SAUCE, WARM HERB GARLIC BREAD

ENTRÉE

SELECT 3 FOR YOUR GUESTS' CHOICE DURING DINNER

CHICKEN GRANDMERE,
ALL-NATURAL HALF CHICKEN, BACON, MUSHROOMS, POMMES PUREE
GRILLED CHICKEN BREAST,
RATATOUILLE, ARUGULA-BASIL-PARSLEY PUREE, TOMATO VINAIGRETTE
SEARED SALMON,
MASHED PEAS & SHOOTS, CRÈME FRAICHE BEURRE BLANC
CASARECCIA PASTA
ASPARAGUS, PEAS, RADISHES, POACHED EGG, LEMON, GRANA PADANO
FILET MIGNON,
MERLOT BUTTER, MARKET VEGETABLES

DESSERT

SELECT 2 FOR YOUR GUESTS' CHOICE DURING DINNER

CRÈME BRULEE
CHOCOLATE MOUSSE
SORBET

\$65 PER PERSON

BASED ON SELECTIONS

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

THREE HOUR PREMIUM BAR PACKAGE AVAILABLE

\$65 PER PERSON

PRICING DOES NOT INCLUDE FOOD, TAX OR GRATUITY

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS.
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

MON AMI GABI®

A CLASSIC FRENCH BISTRO

HORS D'OEUVRES

PRICED PER DOZEN, MINIMUM ORDER IS THREE DOZEN PER ITEM

FROID/COLD

MON AMI GABI CAESAR SALAD BITES, PARMESAN CHEESE	26.00 PER DOZEN
CREAMY FRENCH BRIE CHEESE, RAISIN NUT BREAD	26.00 PER DOZEN
SPINACH, APPLE, AND CELERY BITES WITH BLUE CHEESE AND WALNUTS	26.00 PER DOZEN
JUMBO SHRIMP COCKTAIL SHOOTERS, FRESH HORSERADISH	39.00 PER DOZEN
SMOKED SALMON TARTINE, CAPERS AND CRÈME FRAICHE	31.00 PER DOZEN
BEEF TENDERLOIN TARTARE WITH GAUFRETTE CHIPS	39.00 PER DOZEN
DEVEILED EGGS WITH SMOKE SALMON AND CHIVES	31.00 PER DOZEN
MINI NEW ENGLAND LOBSTER ROLLS	39.00 PER DOZEN
DIJON DEVEILED EGG WITH COUNTRY HAM	31.00 PER DOZEN
ASIAN STYLE "BAHN MI" SANDWICHES, CHICKEN LIVER OR COUNTRY PATE	31.00 PER DOZEN

CHAUD/HOT

GRUYERE CHEESE GOURGERES	26.00 PER DOZEN
CRISPY GOAT CHEESE CROQUETTES WITH TOMATO	26.00 PER DOZEN
VEGETABLE QUICHE IN HOUSEMADE TART SHELLS	26.00 PER DOZEN
MINI CRAB CAKES WITH GRIBICHE SAUCE	39.00 PER DOZEN
AHI TUNA "SLIDERS" WITH FRENCH TARTAR SAUCE	35.00 PER DOZEN
BACON WRAPPED SEA SCALLOPS WITH BASIL AND TOMATO	39.00 PER DOZEN
PRIME CHEESEBURGER "SLIDERS" WITH LETTUCE, TOMATO, AND DIJON	39.00 PER DOZEN
CROQUE MONSIEUR SANDWICHES WITH COUNTRY HAM AND SWISS	31.00 PER DOZEN
DUCK PRESS PANINI WITH RASPBERRY MUSTARD	35.00 PER DOZEN
QUICHE LORRAINE IN HOUSEMADE TART SHELLS	26.00 PER DOZEN

RECEPTION STYLE STATIONS - MINIMUM 50 GUESTS FOR SERVICE, ADDITIONAL SPACE REQUIRED FOR SETUP

FRENCH CHEESE & FRUIT PLATTER - SERVES 50	250.00 EACH
PAN-FRIED CRAB CAKE ACTION STATION, GRIBICHE SAUCE	15.00 PER PERSON
BEEF TENDERLOIN CARVING STATION, TRADITIONAL CONDIMENTS, FRESH ROLLS	34.00 PER PERSON

MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS.

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MON AMI GABI®

A CLASSIC FRENCH BISTRO

BREAKFAST AT MON AMI GABI

WE WILL CREATE CUSTOM MENU CARDS BASED ON THE ITEMS YOU SELECT TO OFFER YOUR GUESTS.
GUESTS WILL CHOOSE AN ITEM FROM EACH COURSE OF YOUR MENU ONCE THEY ARE SEATED.

STARTER

SHARED FOR THE TABLE

FRUIT & BERRY BOUQUET AND CROISSANTS

BREAKFAST CHOICES

PLEASE SELECT 3 ITEMS TO OFFER YOUR GUESTS

BLUEBERRY WAFFLE, WARM BLUEBERRY SYRUP

BANANAS FOSTER WAFFLE

CLASSIC QUICHE LORRAINE, BACON, CHEESE, ONIONS

EGGS BENEDICT, CANADIAN BACON, HOLLANDAISE SAUCE, BLISTERED TOMATOES

EGGS FLORENTINE, SPINACH, ARTICHOKE, HOLLANDAISE SAUCE, BLISTERED TOMATOES

BACON, EGG & CHEDDAR CHEESE SANDWICH, CIABATTA BREAD

SMOKED SALMON PLATTER, RUSTIC TOAST OR BAGEL

\$25 PER PERSON

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

BLOODY MARY - 13.95

MIMOSA - 12.95

BELLINI - 12.95

JUICE AND MORE

COFFEE DRINKS

FRESH-SQUEEZED ORANGE JUICE	4.50	GABI'S HOUSE BLEND	4.00
FRESH-SQUEEZED GRAPEFRUIT JUICE	4.50	ESPRESSO	4.00
TOMATO JUICE	4.50	CAPPUCCINO	5.00
APPLE JUICE	4.50	CAFÉ LATTE	5.00
HOT TEA	5.00	CAFÉ AU LAIT	5.00
EMERGEN-C DRINK - FRESH ORANGE	5.50	MACCHIATO	4.00

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS.
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WE WILL CREATE CUSTOM MENU CARDS BASED ON THE ITEMS YOU SELECT TO OFFER YOUR GUESTS. GUESTS WILL CHOOSE AN ITEM FROM EACH COURSE OF YOUR MENU ONCE THEY ARE SEATED.

MON AMI GABI®

A CLASSIC FRENCH BISTRO

BRUNCH MENUS

BRUNCH - 3 COURSES

1ST COURSE

SELECT 2 FOR YOUR GUESTS' CHOICE DURING DINNER

GROUPS OVER 50 GUESTS, ONLY ONE 1ST COURSE CHOICE CAN BE MADE

ORGANIC VANILLA YOGURT PARFAIT
 PETITE SALAD MAISON,
 MIXED GREENS AND VEGETABLES, LEMON-DIJON VINAIGRETTE
 ONION SOUP AU GRATIN

ENTRÉE

SELECT 3 FOR YOUR GUESTS' CHOICE DURING DINNER

BANANAS FOSTER WAFFLE
 BLUEBERRY FRENCH TOAST, WARM BLUEBERRY SYRUP
 CLASSIC QUICHE LORRAINE, BACON, CHEESE, ONIONS
 EGGS BENEDICT, CANADIAN BACON, HOLLANDAISE SAUCE
 CORNED BEEF HASH & POACHED EGGS, ROASTED RED PEPPER
 SMOKED SALMON PLATTER, RUSTIC TOAST OR BAGEL
 HAM & CHEESE CREPE
 CHEESEBURGER, HAND CUT FRITES

DESSERT

SELECT 2 FOR YOUR GUESTS' CHOICE DURING DINNER

CHOCOLATE MOUSSE
 CRÈME BRULEE
 SORBET

\$35 PER PERSON

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

BRUNCH - 2 COURSES

STARTER

SHARED FOR THE TABLE

FRUIT & BERRY BOUQUET AND CROISSANTS

BRUNCH CHOICES

PLEASE SELECT 4 ITEMS TO OFFER YOUR GUESTS

BANANAS FOSTER WAFFLE
 BLUEBERRY FRENCH TOAST, WARM BLUEBERRY SYRUP
 CLASSIC QUICHE LORRAINE, BACON, CHEESE, ONIONS
 EGGS BENEDICT, CANADIAN BACON, HOLLANDAISE SAUCE
 CORNED BEEF HASH & POACHED EGGS, ROASTED RED PEPPER
 SMOKED SALMON PLATTER, RUSTIC TOAST OR BAGEL
 HAM & CHEESE CREPE
 CHEESEBURGER, HAND CUT FRITES

\$25 PER PERSON

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

BLOODY MARY - 13.95

JUICE AND MORE

FRESH-SQUEEZED ORANGE JUICE
 FRESH-SQUEEZED GRAPEFRUIT JUICE
 TOMATO JUICE
 APPLE JUICE
 HOT TEA
 EMERGEN-C DRINK - FRESH ORANGE

MIMOSA - 12.95

4.50

4.50

4.50

4.50

5.00

5.50

BELLINI - 12.95

COFFEE DRINKS

GABI'S HOUSE BLEND

ESPRESSO

CAPPUCCINO

CAFÉ LATTE

CAFÉ AU LAIT

MACCHIATO

4.00

4.00

5.00

5.00

5.00

4.00

MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

LES VINS BLANCS

WHITE WINES

BIN CHAMPAGNE & SPARKLING

VARIETALS: *chardonnay, pinot noir, pinot meunier*

2100	MARQUIS DE LA TOUR - Brut, NV.....	65
2101	MARQUIS DE LA TOUR - Rosé Brut, NV.....	65
2102	DOMAINE CAMILLE BRAUN - Crémant d'Alsace Brut, NV.....	65
2103	DOMAINE CAMILLE BRAUN - Crémant d'Alsace Rosé, NV.....	70
2104	CANARD-DUCHÈNE - Authentic Brut, NV.....	115
2105	TAITTINGER "LA FRANÇAISE" - Brut, NV.....	130
2106	MOËT & CHANDON "IMPÉRIAL" - Brut, NV.....	135
2107	VEUVE CLICQUOT "YELLOW LABEL" - Brut, NV.....	150
2108	POL ROGER - Brut, NV.....	160
2109	TAITTINGER "PRESTIGE" - Rosé Brut, NV.....	170
2110	POL ROGER - Rosé Brut, 06.....	250
2111	PERRIER-JOUËT "FLEUR DE CHAMPAGNE" - Brut, 07.....	310
2112	DOM PÉRIGNON - Brut, 06.....	425

BIN BOURGOGNE

VARIETALS: *chardonnay*

2200	MÂCON-VILLAGES - Joseph Drouhin, 14.....	45
2201	MÂCON-VILLAGES CHAMEROY CHARDONNAY - Louis Latour, 14.....	50
2202	CHARDONNAY - Les Vignerons Réunis, 13/14.....	50
2203	CHABLIS - Maison Simonnet-Febvre, 14.....	55
2204	ST. VÉRAN - Joseph Drouhin, 13/14.....	60
2205	MONTAGNY IER CRU - Vignerons Réunis, 11/12.....	80
2206	POUILLY-FUISSÉ - Vincent "Marie Antoinette", 14.....	80
2207	CHABLIS - Simonnet-Febvre 1er Cru Vaillons, 12.....	85
2208	MERCUREY - Domaine Faiveley, 13.....	90
2209	POUILLY-FUISSÉ - Château-Fuissé Tête, 12/14.....	110
2210	CHABLIS IER CRU - Albert Bichot "Les Vaucopins", 13/14.....	120
2211	MEURSAULT - Louis Latour, 11/12.....	140
2212	CHASSAGNE-MONTRACHET - Louis Latour, 13.....	150
2213	PULIGNY-MONTRACHET - Louis Latour, 13.....	175

BIN BORDEAUX

VARIETALS: *sauvignon blanc, sémillon*

2300	BORDEAUX - Château La Moulinière, 15.....	40
2301	ENTRE-DEUX-MERS - Château Bonnet, 13/15.....	45
2302	GRAVES - Château Haut Selve, 14/15.....	60

BIN RHÔNE & SOUTHERN FRANCE

VARIETALS: *viognier, marsanne, roussanne*

2400	CÔTES DU RHÔNE - J. Luc Colombo "Les Abeilles", 14.....	45
2401	VIIGNIER - Vidal-Fleury, 12/15.....	50
2402	CROZES-HERMITAGE - Domaine Chevalier "Les Pends", 13/14.....	80
2403	CONDRIEU - E. Guigal, 13.....	160

BIN ALSACE

VARIETALS: *pinot blanc, riesling, gewurztraminer, muscat*

2500	PINOT BLANC - Trimbach, 13.....	55
2501	GEWURZTRAMINER - Emile Beyer "Tradition", 13/14.....	60
2502	RIESLING - Trimbach, 13.....	70
2503	PINOT GRIS - Gustave Lorentz, 14/15.....	70

BIN LANGUEDOC & LOIRE

VARIETALS: *sauvignon blanc, chenin blanc, melon de bourgogne*

2600	CHARDONNAY - Domaine Lafage "Novellum", 14/15.....	45
2601	MUSCADET - Domaine des Quatre Routes, 14/15.....	50
2602	VOUVRAY - Domaine Vigneau-Chevreau Vouvray Sec, 14.....	60
2603	SANCERRE - Domaine Roger Moreux, 13/14.....	70
2604	SAUVIGNON BLANC - Pascal Jolivet "Attitude", 14/15.....	75
2605	POUILLY-FUMÉ - Pascal Jolivet, 14/15.....	80
2606	SANCERRE - Domaine Moreux "Les Monts Damnés", 12.....	85

LES VINS ROSÉS

ROSÉ WINES

BIN PROVENCE, BORDEAUX & RHONE

VARIETALS: *grenache, syrah, merlot, cabernet franc*

2700	LOIRE D'ANJOU - Remy Pannier, 14/15.....	45
2701	CÔTES DE PROVENCE - "Le Provençal", 15.....	45
2702	CÔTES DE PROVENCE - Château D'Esclans, 15.....	55
2703	TAVEL - E. Guigal, 14.....	70

LES VINS ROUGES

RED WINES

BIN BORDEAUX

VARIETALS: *merlot, cabernet sauvignon, cabernet franc, petit verdot, malbec*

2800	BORDEAUX - Château La Moulinière, 12/13.....	55
2801	BORDEAUX SUPÉRIEUR - Château Loumelat, 12.....	60
2802	ST. ÉMILION - Château Les Vieilles Pierres, 11/12.....	60
2803	BORDEAUX SUPÉRIEUR - Château Barreyre, 12.....	65
2804	MÉDOC - Château Greysac, 11.....	70
2805	GRAVES - Château Haut Selve, 12/14.....	70
2806	HAUT-MÉDOC - Château Maurac, 11/12.....	75
2807	ST. ÉMILION GRAND CRU - Château Louvie, 11/12.....	85
2808	LISTRAC-MÉDOC - Château Fourcas Hosten, 06/10.....	100
2809	PAULLAC - Château Gaudin, 11.....	105
2810	FRONSAC - Château Les Trois, 10/11.....	110
2811	POMEROL - Château Rocher-Bonregard, 12.....	115
2812	ST JULIEN - Comtesse Clémence, 08.....	120
2813	ST. ÉMILION - Château St. Georges, 10.....	130
2814	MARGAUX - Château Laroque, 12.....	140
2815	PAULLAC - Domaine St. Guirons, 09.....	160

BIN BEAUJOLAIS

VARIETALS: *gamay*

2900	RÉGNIE - Henry Fessy "Château Des Reysniers", 10.....	45
2901	FLEURIE - Georges Dubouef, 14/15.....	50
2902	BEAUJOLAIS VILLAGES - Joseph Drouhin, 13.....	50
2903	MORGON - Henry Fessy, 13/14.....	55
2904	MORGON - Albert Bichot, 12/13.....	55
2905	CHÉNAS - Domaine Janodet, 13/14.....	60
2906	MOULIN-À-VENT - Domaine Les Fines Graves, 11/14.....	65
2907	BROUILLY - Joseph Drouhin, 11/13.....	70
2908	MOULIN-À-VENT - Château Des Jacques, 12/13.....	75

BIN BOURGOGNE

VARIETALS: *pinot noir*

3000	GAMAY - Louis Latour, 12/13.....	50
3001	LAFORÉ - Joseph Drouhin, 12/14.....	55
3002	MARSANNAY - Louis Latour, 13/14.....	60
3003	"SECRET DE FAMILLE" - Albert Bichot, 13/14.....	65
3004	SANTENAY 1er Cru - Jacques Girardin "Clos Rousseau", 12/13.....	95
3005	MERCUREY CLOS DES MYGLANDS IER CRU - Domaine Faiveley, 12/14.....	120
3006	GEVREY-CHAMBERTIN - Albert Bichot, 11/12.....	135
3007	CHASSANGE-MONTRACHET - Domaine Amiot "Vieilles Vignes", 11.....	140
3008	CÔTE DE BEAUNE - Maison Joseph Drouhin, 12/13.....	140
3009	VOLNAY - Albert Bichot, 11/13.....	145
3010	BEAUNE IER CRU - Louis Latour "Vignes Franches", 11.....	150
3011	POMMARD - Louis Latour, 10.....	170

BIN RHÔNE

VARIETALS: *syrah, grenache, mourvèdre*

3100	COSTIÈRES DE NÎMES - Ch. De Campuget "Tradition Red", 13/14.....	45
3101	CÔTES DU RHÔNE - Jaboulet "Parallèle 45", 13/14.....	50
3102	CÔTES DU RHÔNE - E. Guigal, 12/13.....	55
3103	CROZES-HERMITAGE - E. Guigal, 13.....	70
3104	VACQUEYRAS - Domaine Chamfort, 12/13.....	75
3105	COSTIÈRES DE NÎMES - Ch. De Campuget "Le Sommelier", 11.....	90
3106	GIGONDAS - Domaine Raspail-Ay, 12/13.....	95
3107	ST. JOSEPH - E. Guigal, 12/13.....	110
3108	CHÂTEAUNEUF-DU-PAPE - Château De La Cardine, 12.....	120
3109	CHÂTEAUNEUF-DU-PAPE - Château Mont-Redon, 12/13.....	130
3110	CÔTE-RÔTIE - E. Guigal "Brune Et Blonde", 10/11.....	170

BIN LANGUEDOC & LOIRE

VARIETALS: *syrah, grenache, malbec, mourvèdre, carignan, cinsault, merlot, cabernet franc, tannat*

3200	MINERVOIS - Château Ste. Eulalie "Plaisir", 13/15.....	45
3201	FITOU - Château de Segure, 12/14.....	50
3202	CHINON - Domaine Dozon, 13.....	55
3203	MALBEC - Château Armandière Cahors "Ancestral", 12.....	65
3204	MADIRAN - Château Peyros Vieilles Vignes, 09/10.....	70
3205	CÔTES DU ROUSSILLON-VILLAGES - Hecht & Bannier, 06/14.....	75

WINES BY THE GLASS

OFFERED ON OUR ROLLING CART

MON AMI GABI LAS VEGAS FAQ'S

SPECIAL AMENITIES & ADDITIONAL SERVICES

FOR OUR GUESTS, WE OFFER COMPLIMENTARY USE OF WHITE LINENS, VOTIVE CANDLES, CUSTOMIZED PRINTED MENUS

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A FOOD AND BEVERAGE MINIMUM IS THE MONETARY AMOUNT THAT MUST BE ACHIEVED WITHIN THE SPACE RESERVED, FOR THAT EVENT, PRIOR TO TAX AND SERVICE CHARGE. IF THE MINIMUM IS NOT MET, THE REMAINDER WILL BE PLACED ON THE FINAL BILL AS A ROOM FEE. FOOD AND BEVERAGE MINIMUMS CANNOT BE REACHED BY GIFT CERTIFICATES, CARRYOUT FOOD OR CARRYOUT BOTTLES OF WINE AND ONLY PERTAIN TO FOOD AND BEVERAGE CONSUMED DURING THE TIME OF THE EVENT. ITEMS PURCHASED OR RENTED THROUGH OUTSIDE VENDORS SUCH AS SPECIAL LINENS, FLORAL CENTERPIECES AND WEDDING CAKES, DO NOT APPLY TOWARDS THE MINIMUMS.

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

MON AMI GABI LAS VEGAS REQUIRES A DEPOSIT OF 50% OF THE FOOD AND BEVERAGE MINIMUM. IN THE UNFORTUNATE EVENT OF CANCELLATION, MON AMI GABI REQUIRES AT LEAST 30 DAYS ADVANCED NOTICE. IF CANCELLATION OCCURS LESS THAN 30 PRIOR TO YOUR EVENT, THE DEPOSIT IS NON-REFUNDABLE. IF A DEPOSIT WAS NOT REQUIRED, 50% OF THE FOOD AND BEVERAGE MINIMUM (OR EXPECTED AMOUNT) WILL BE CHARGED TO THE CREDIT CARD ON FILE.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

ALL CONTRACTED GROUPS ARE REQUIRED TO PROVIDE A GUARANTEED NUMBER OF ATTENDANCE THREE (3) DAYS PRIOR TO THE EVENTS. IN THE EVENT OF GUEST CANCELLATIONS AFTER THE GUARANTEE HAS BEEN SUBMITTED, THE HOST WILL BE CHARGED FOR THE GUARANTEED NUMBER.

WHEN DO I SELECT THE MENU?

GROUPS OF 25 OR MORE NEED TO CHOOSE WHICH SET MENU OPTIONS TO OFFER GUESTS, IDEALLY, ABOUT ONE MONTH PRIOR TO THE EVENT. FOR EVENTS THAT ARE BOOKED WITHIN ONE MONTH OF THE PARTY DATE, PLEASE SELECT AS SOON AS POSSIBLE. IN ADDITION, WE ARE SENSITIVE TO ANY DIETARY NEEDS AND ARE ABLE TO ACCOMMODATE MOST WITH ADEQUATE NOTIFICATION.

WHY IS IT SUGGESTED TO PRE-SELECT WINES FOR MY EVENT?

OUR WINE LIST IS EVER-CHANGING AND MANY OF OUR SELECTIONS ARE RARE AND EXCLUSIVE, AND THEREFORE LIMITED. CONSEQUENTLY, WE ASK THAT ALL OF OUR HOSTS PRE-PLAN THEIR BEVERAGE PROGRAMS AT LEAST A WEEK PRIOR TO THEIR EVENT DATE. THIS IS TO ENSURE THE MOST SEAMLESS SERVICE FOR YOUR GUESTS AND MINIMIZE LAST MINUTE STRESS FOR THE HOSTS. IN THE EVENT THAT A REQUESTED WINE IS NOT AVAILABLE, THE MOST APPROPRIATE SUBSTITUTION WILL BE MADE BY OUR SOMMELIER. IN THE CASE OF SUBSTITUTION, WE WILL NOTIFY THE HOSTS AS SOON AS POSSIBLE.

DO I NEED TO LEAVE A TIP?

A SERVICE CHARGE OF 18% AND A BANQUET FEE OF 4% IS ADDED TO ALL FOOD AND BEVERAGE CHARGES AND WILL BE APPLIED TO THE FINAL BILL. ADDITIONAL GRATUITY FOR YOUR SERVICE TEAM IS MORE THAN WELCOME. HOWEVER, IT IS NOT REQUIRED OR NECESSARY.

FINAL BILLING - SPLIT CHECKS

WE CAN SPLIT THE FINAL BILL INTO A MAXIMUM OF 4 CREDIT CARD PAYMENTS. ANY ADDITIONAL PAYMENTS MAY BE MADE WITH CASH. WE CAN SEPARATE THE FOOD & ALCOHOL ONTO 2 SEPARATE CHECKS IF NEEDED. PLEASE MAKE SURE TO DISCUSS SPECIAL PAYMENT NEEDS IN ADVANCE TO ENSURE A SMOOTH BILLING PROCESS. WE CANNOT PROVIDE INDIVIDUAL CHECKS FOR PRIVATE PARTIES AND LARGE GROUP EVENTS.

PATIO AND PAVILION SEATING FOR LARGE GROUPS

ONLY SPACES CONTRACTED WITH A FOOD & BEVERAGE MINIMUM ARE GUARANTEED SEATING IN SPECIFIC SECTIONS. UNFORTUNATELY, WE ARE UNABLE TO ACCEPT RESERVATIONS FOR THE OUTDOOR TERRACE UNLESS IT IS A BUYOUT OR CONTRACTED GROUP WITH A FOOD & BEVERAGE MINIMUM. SEATING OUTSIDE IS FIRST COME, FIRST SERVE.

MON AMI GABI®

A CLASSIC FRENCH BISTRO

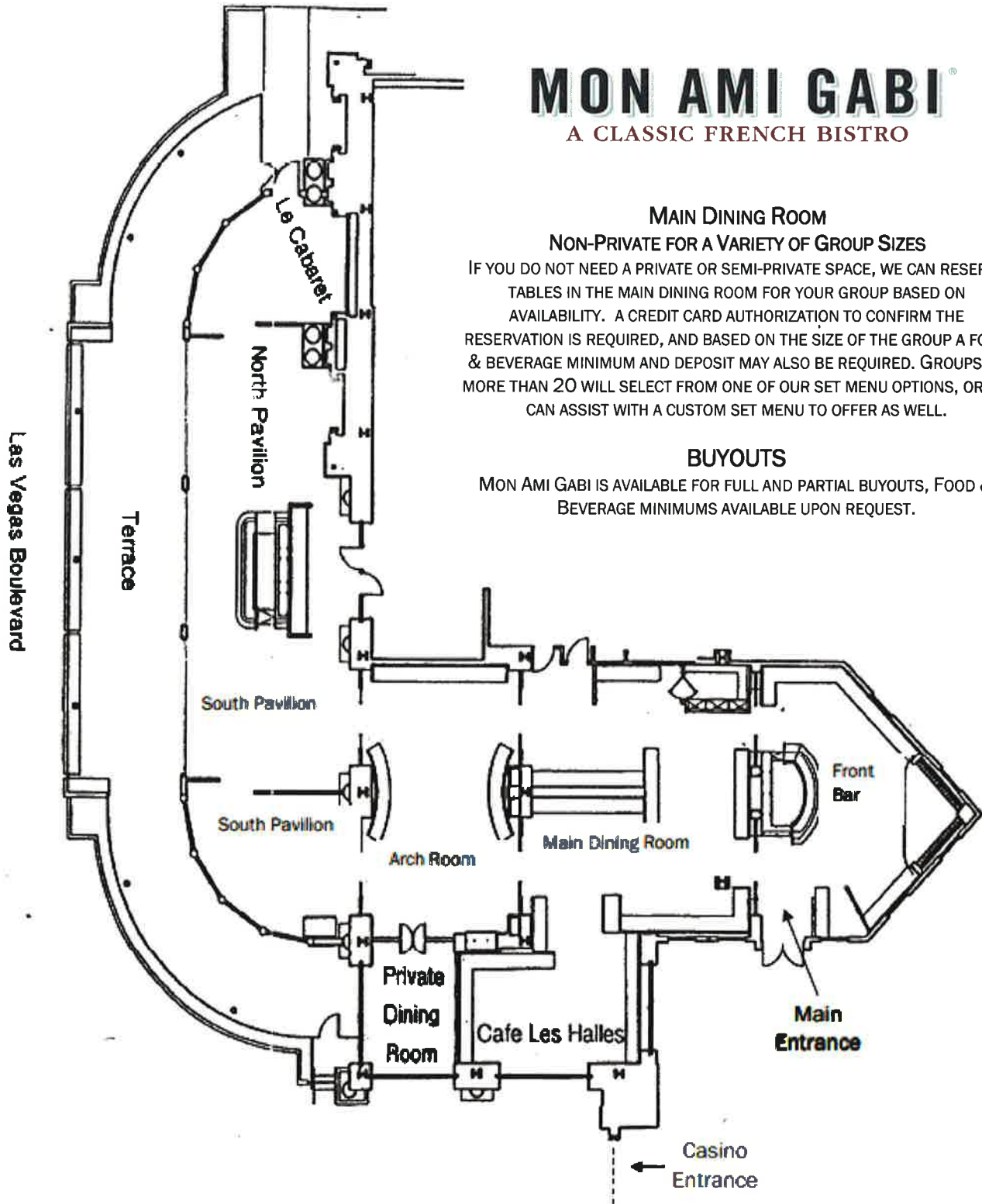
MAIN DINING ROOM

NON-PRIVATE FOR A VARIETY OF GROUP SIZES

IF YOU DO NOT NEED A PRIVATE OR SEMI-PRIVATE SPACE, WE CAN RESERVE TABLES IN THE MAIN DINING ROOM FOR YOUR GROUP BASED ON AVAILABILITY. A CREDIT CARD AUTHORIZATION TO CONFIRM THE RESERVATION IS REQUIRED, AND BASED ON THE SIZE OF THE GROUP A FOOD & BEVERAGE MINIMUM AND DEPOSIT MAY ALSO BE REQUIRED. GROUPS OF MORE THAN 20 WILL SELECT FROM ONE OF OUR SET MENU OPTIONS, OR WE CAN ASSIST WITH A CUSTOM SET MENU TO OFFER AS WELL.

BUYOUTS

MON AMI GABI IS AVAILABLE FOR FULL AND PARTIAL BUYOUTS, FOOD & BEVERAGE MINIMUMS AVAILABLE UPON REQUEST.



MON AMI GABI®

A CLASSIC FRENCH BISTRO

PRIVATE DINING ROOM

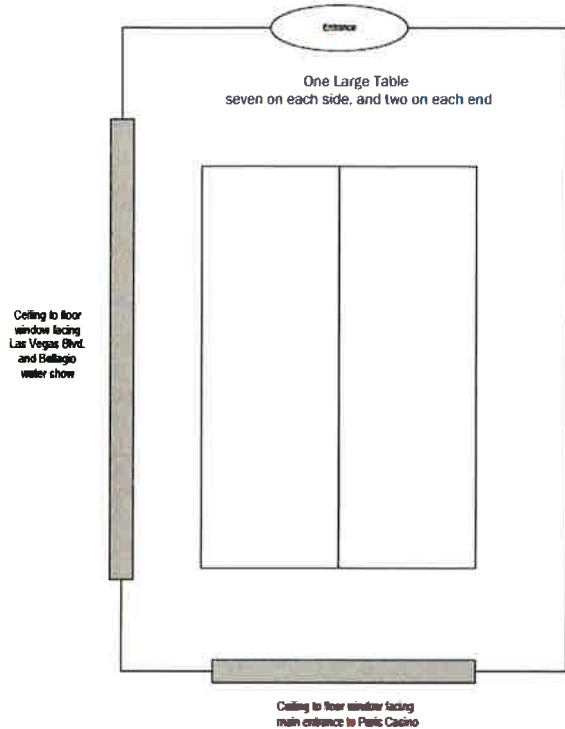
MAXIMUM CAPACITY 30 GUESTS SEATED
18 GUESTS BOARDROOM STYLE

FEATURES: LOTS OF NATURAL LIGHT 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.

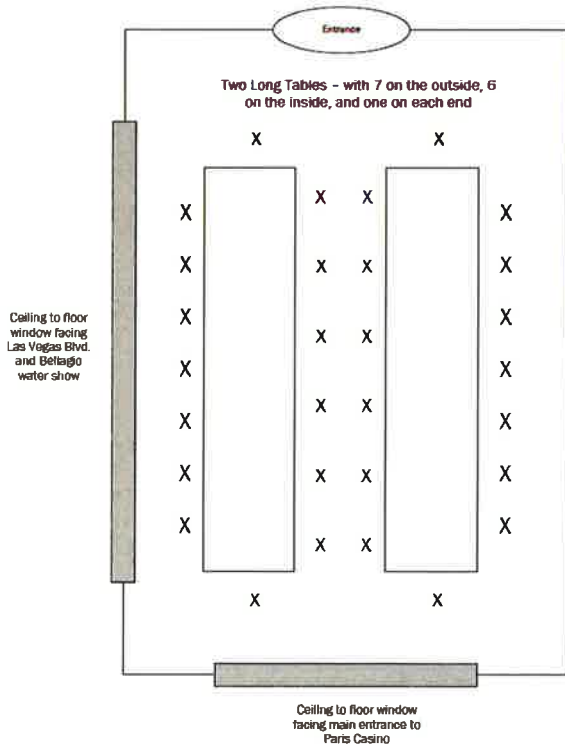
*CAN ALSO BE COMBINED WITH CAFÉ HALLE TO SEAT LARGER GROUPS.



Private Dining Room Boardroom Style for 18



Private Dining Room for 30



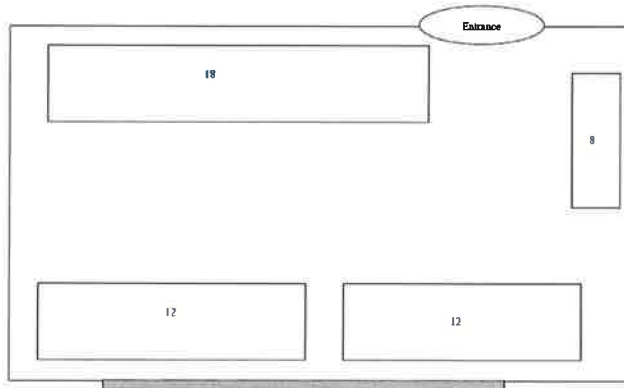
MON AMI GABI®

A CLASSIC FRENCH BISTRO

CAFÉ HALLE

MAXIMUM CAPACITY 50 GUESTS SEATED

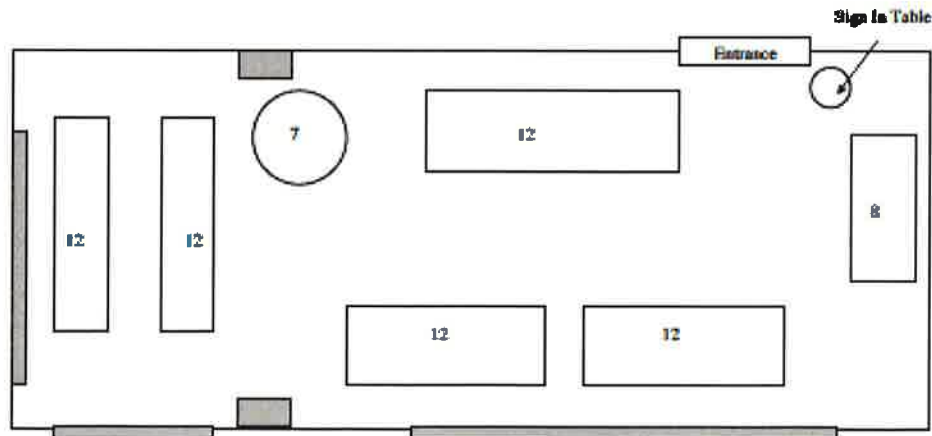
FEATURES: DRAMATIC 30-FOOT HIGH GLASS WALLS WITH A VIEW OF THE BASE OF THE EIFFEL TOWER. THE SPACE IS LIT WITH OVERSIZED CHANDELIERS, FRAMED BY PLUSH RED VELVET CURTAINS AND RICHLY STAINED MAHOGANY GIVING THE ROOM A FEELING OF GRANDEUR.



CAFÉ LES HALLE & PRIVATE DINING ROOM

MAXIMUM CAPACITY 80 GUESTS SEATED

THE TWO ROOMS CAN BE COMBINED TO OPEN UP AS ONE LONG SPACE, SEATING UP TO 60 WITH ROOM FOR MINGLING RECEPTION IN THE SPACE, OR UP TO 75 FOR A SEATED DINNER WITHOUT MINGLING. THE COMBINED SPACE HAS SPECTACULAR VIEWS OF THE BELLAGIO FOUNTAINS, THE STRIP, AND THE BASE OF THE EIFFEL TOWER.



Chairs in floor
window facing
main entrance to
Private Hotel

MON AMI GABI®

A CLASSIC FRENCH BISTRO



LE CABARET – SEMI-PRIVATE

MAXIMUM CAPACITY 32 GUESTS SEATED

FEATURES: GUESTS VIEW THE LAS VEGAS STRIP, AND BELLAGIO'S WATER SHOW THROUGH FRENCH STYLED DRAPED WINDOWS. LE CABARET IS NOT PRIVATE BUT IS SEPARATED FROM THE REST OF THE NORTH PAVILION BY TWO WAIST HIGH PARTITIONS GIVING LARGER PARTIES THE CHANCE TO SIT TOGETHER WHILE IMMERSSED IN THE AMBIANCE OF MON AMI GABI.

MON AMI GABI®

A CLASSIC FRENCH BISTRO



NORTH PAVILION

MAXIMUM CAPACITY 70 GUESTS SEATED

FEATURES: FLOOR TO CEILING WINDOWS LINE THE LAS VEGAS BOULEVARD SIDE OF THE AREA OFFERING A SPECTACULAR STREET LEVEL VIEW OF THE STRIP AND BELLAGIO WATER SHOW. THE NORTH PAVILION IS NOT PRIVATE, BUT IS SEPARATED FROM THE REST OF THE DINING ROOM BY THE MAIN BAR IN THE PAVILION.