



Thank you for considering Mon Ami Restaurant and Historical Winery for hosting your event. Our staff at Mon Ami is a professional and dedicated team committed to exceeding your every expectation. We would be honored to host your event in a stimulating, warm and relaxing atmosphere with uncompromised quality.

Constructed in 1872, Mon Ami offers beauty, elegance, and charm with fine dining in a casual environment. Whether a family reunion, cocktail party, business luncheon or your wedding ceremony & reception, we offer many different settings for your event.

Should you have any additional questions or would like to schedule an appointment, please contact me directly at 419.960.4208 or by e-mail at banquets@monamiwinery.com.

We encourage you and your guests to visit and experience how much our venue has to offer. Again we thank you for taking the time to consider our historic establishment.

Sincerely,

Banquet & Special Events Coordinator



MON AMI RESTAURANT & HISTORIC WINERY

MEETING AND BANQUET POLICIES

GUARANTEE POLICY: Final meal guarantee (the guaranteed number attending the function) must be received by the Catering office by 12:00 noon, 3 Business days in advance of the function and are not subject to change. In the event the guarantee is not received within 3 Business days, the last number of guests reported will constitute the guaranteed number. The exact number given will be considered as the guarantee you will be charged for, unless the number guaranteed is exceeded by the number served. Mon Ami will provide seating and have food available for 5 percent over the guaranteed number. Should the number served fall below the guarantee, we will charge for the full guaranteed amount.

CANCELLATION AND DEPOSIT POLICY: On all functions, an advanced deposit is required. The advance deposit is not refundable for any cancellation received for: weekdays (Sunday through Thursday) less than thirty (30) days prior to the function; weekends (Friday and Saturday) less than ninety (90) days prior to the function. Should it become necessary for you to cancel after your Banquet Event Order has been signed, Mon Ami is entitled to any and all cancellation fees stated at the bottom of banquet event order.

FOOD: All food and beverage items (other than a wedding cake) must be supplied and prepared by Mon Ami. Due to licensing restrictions, leftover food must not be removed from the premises. A 20% service charge is added to food and beverage sales and is subject to appropriate state and local sales taxes. All prices are subject to change without notice sixty (60) days prior to your function date.

BEVERAGE: Mon Ami as licensee is responsible for the administration, sale and service of alcoholic beverages, in accordance with the prevailing liquor statutes. It is a policy that the Mon Ami supplies all liquor, beer and wine. It is further our policy to require identification of all guests attending a function serving alcoholic beverages. All prices are subject to the applicable taxes and a 20% service charge. A bartender fee of \$75.00 per bartender will be charged on all bars. All hosted bars are subject to applicable sales tax and a 20% service charge.

EVENT PAYMENT: Full payment of all charges (including estimated amounts and consumption items) must be made 7 days prior to the beginning of the event.

SALES TAX EXEMPTION: If your organization is exempt from Ohio State sales tax, your exemption form must be received prior to your event for this exemption to apply. We require a new form be submitted every year.

GENERAL LIABILITY: Mon Ami will not assume responsibility for the damage of loss of articles, equipment or merchandise left in the facility prior to or following your meeting or banquet. Special arrangements for security can be made with advance notice.

MULTI ENTREE FEE & BUFFET MINIMUMS: Split entrée choices for a group's plated meal are available at \$1 per person charge per split and guarantees for each entrée are required. See Banquet Menu for buffet minimums.

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Fees & Services

RENTALS

Loft Rental	(maximum 150 guests)	\$250.00
Wine Cellar Rental	(maximum 100 - 150 guests)	\$250.00
Chalet Lawn Rental	(maximum 250 guests)	\$500.00
Wine Cellar Lawn	(maximum 150 guests)	\$500.00

SERVICES

Cake Cutting Fee (per person)	\$1.95
Bartending Fee (per bartender)	\$75.00
Colored Napkins or specialty linens (each)	\$1.00

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Hot and Cold Hors d'oeuvres

Priced per 50 pieces unless otherwise indicated.

We will be happy to provide a guideline for quantities based on your function needs.

Crab Rangoon - \$115
(Served with sweet & sour sauce)

Hot & Spicy Buffalo Wings - \$55
(Served with bleu cheese dressing & celery)

Barbecue Buffalo Wings - \$65

Swedish Style Meatballs - \$45

Barbecue Meatballs - \$45

Fried Coconut Shrimp - \$95
(Served with sweet & sour sauce)

Bacon Wrapped Water Chestnuts - \$80

Bacon Wrapped Scallops - \$140

Bacon Wrapped Shrimp - \$120

Chicken Yakitori Skewers - \$70

Teriyaki Beef Kabobs - \$100

Chicken Fingers - \$80
(Served with ranch dressing & BBQ sauce)

Crab Stuffed Mushrooms - \$100

Mini Crab Cakes - \$85

Spring Rolls - \$55
(Served with hibachi & spicy mustard sauces)

Oriental Pot Stickers - \$40
(Served with ginger soy sauce)

Chicken Quesadillas - \$80
(Served with salsa and sour cream)

Deviled Eggs - \$45

Salami and Cream Cheese Coronets - \$65

A treat of fresh whipped cream cheese piped into mini-coronets of our delicious salami

Southwestern Pinwheels - \$85

Layers of southwestern seasoned sour cream, lettuce, ripe olives, tomatoes and peppers rolled into a fresh tortilla and sliced into a colorful treat.

Mini Croissant Sandwiches - \$125

Individual mini turkey and ham sandwiches dressed with mayonnaise on a buttery croissant

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Displays

Domestic Cheese and Sausage

A tantalizing display of cheddar, Swiss and pepper jack cheeses and sausage served with assorted crackers.

Small (25 people) – \$45 Large (50 people) – \$80

Deluxe International Cheese and Sausage

This succulent cheese display includes all of the cheeses and sausages from the domestic cheese display as well as assorted cheeses from around the world.

Small (25 people) – \$85 Large (50 people) – \$160

Vegetable Crudités

Assorted garden fresh vegetables served with our ranch style dressing.

Small (25 people) – \$45 Large (50 people) – \$75

Shrimp Cocktail

Jumbo chilled shrimp served with our tangy cocktail sauce and fresh lemons.

Small (25 pieces) – \$75 Large (50 pieces) – \$150

Fresh Fruit

A beautiful arrangement of seasonal fresh fruits.

Small (25 people) – \$65 Large (50 people) – \$125

Smoked Salmon

A delicately smoked whole fish served with assorted crackers. \$150 each

Assorted Canapés

A mouth watering assortment of handmade exquisite taste sensations which are as appealing to the eye as they are to the palate.

Small (50 pieces) – \$100 Large (100 pieces) – \$200

Carved Selections and Reception Stations

All chef attendant stations are subject to a \$100 per chef fee.

Tenderloin of Beef

A whole slow roasted beef tenderloin served with béarnaise sauce and carved by our talented culinary team.

Serves approximately 20 people -\$250

Roasted Turkey Breast

Chef-carved golden roasted turkey breast served with mayonnaise, cranberry relish & rolls.

Serves approximately 25 people -\$75

Pasta Bar

Two pastas with garlic scented olive oil prepared by a member of our culinary team and served with an assortment of fresh vegetables & assorted cheeses.

\$6 per person, minimum 25 people

Prime Rib of Beef

Exquisitely seasoned and roasted medium, carved by our talented culinary team and served au jus with fresh rolls.

Serves approximately 25 people -\$250

Roast Pork Loin

Herb crusted and slow roasted, carved by our talented culinary team, served au jus with whole grain mustard & fresh rolls.

Serves approximately 20 people -\$85

Glazed Ham

Slowly roasted, carved by our talented culinary team and served with whole grain mustard, sweet orange bourbon sauce, mayonnaise & fresh rolls.

Serves approximately 25 people -\$85

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Lunch

Plated Lunch Entrées

Plated lunches are served with fresh garden salad, chef's choice starch and vegetable, fresh assorted rolls and butter, fresh brewed coffee, tea, milk and cookies.

Split entrée choices are available at a \$1 per person charge, per split.

Guarantee numbers for each entrée are required.

Chicken

Chicken Marsala \$16

Sautéed breast of chicken with mushrooms, scallions and a mouth watering Marsala wine sauce

Chicken Teriyaki \$16

Our house-made teriyaki-glaze over a boneless chicken breast garnished with pineapple

Honey Mustard Chicken \$16

Our own succulent honey mustard sauce over a grilled breast of chicken

Chicken Parmigiana \$17

Breaded chicken breast pan fried and served with a marinara sauce, mozzarella and Parmesan cheeses

Wild Mushroom Chicken \$17

Sautéed breast of chicken with shiitake and portabella mushroom port demi-glace

Seafood

Breaded Lake Perch \$16

Our favorite light shore lunch breading enhances this selection of buttery filets

Pan Fried Walleye \$19

Lightly breaded with our chef's favorite seasonings and pan fried to perfection

Dill Salmon \$19

Baked filet of salmon served with a creamy dill sauce

Broiled Ocean Cod \$16

Oven broiled cod filet served with fresh herb compound butter

Seafood Alfredo \$19

Shrimp, scallops and crab sautéed with penne pasta and a rich, creamy Alfredo sauce

Beef & Pork

Beef Stroganoff \$17

Beef tips in a sour cream mushroom sauce over a bed of fettuccine

Lasagna \$16

Layers of seasoned beef, cheese, pasta and meat sauce

Herb Roast Pork Loin \$16

Herb crusted roasted pork loin served with a port demi-glace

Vegetarian

Pasta Primavera \$14

Steamed fresh vegetables tossed with Italian herbs & served over penne pasta with a creamy Alfredo sauce

Vegetable Stir-Fry \$14

Fresh seasonal vegetables stir-fried with rice in a delectable Oriental sauce.

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Dinner

Plated Dinners

Plated dinners are served with fresh garden salad, chef's choice starch and seasonal vegetable, fresh assorted dinner rolls and butter, coffee, tea and milk, plus your choice of New York Cheesecake or Chocolate Mousse Cake.

Split entrée choices are available at a \$1 per person charge, per split.

Guarantee numbers for each entrée are required.

Poultry

Chicken Marsala \$22

Sautéed breast of chicken with mushrooms, scallions and Marsala wine sauce

Chicken Oscar \$24

Pan-fried breast of chicken topped with fresh crab meat, asparagus & béarnaise sauce

Champagne Chicken \$21

Breaded chicken breast topped with our own Champagne Cream Sauce & strawberries

Seafood

Breaded Lake Perch \$24

Yellow Lake Erie Perch fried to a golden brown

Broiled Walleye \$26

Broiled to flakey perfection with our house seasoning

Cold-water Trio \$29

Jumbo shrimp, stuffed with crab meat and finished with lobster cream sauce

Orange Crusted Salmon \$25

North Atlantic salmon filet, lightly breaded, sautéed and finished with a citrus Buerre blanc

Seafood Alfredo \$29

Shrimp, scallops and crab sautéed with penne pasta and a rich, creamy Alfredo sauce

Beef & Pork

New York Strip Steak \$28

Classic New York strip steak grilled to perfection & finished with Portobello mushrooms

Cashew Glazed Pork Tenderloin \$21

Slow roasted pork tenderloin with our Chef's special cashew glaze

Beef Tenderloin \$32

Grilled and served with red wine demi-glace

Vegetarian

Pasta Primavera \$20

Steamed fresh vegetables tossed with Italian herbs & served over penne pasta with a creamy Alfredo sauce

Vegetable Stir-Fry \$20

Fresh seasonal vegetables stir-fried with rice in a delectable Oriental sauce

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Dinner

Grand Dinner Buffet

(Minimum of 50 guests or a \$100 charge applies)

All chef attendant stations are subject to a \$100 per chef fee.

Mon Ami Salad Bar including a selection of lettuce mixes, an array of toppings and dressings
Chef's choice seasonal vegetable
Chef's choice starch
Assorted rolls and butter
Mon Ami dessert display
Fresh brewed coffee and tea

Two Entrées \$24 or Three Entrées \$27

Chef Carved Slow Roasted Prime Rib of Beef, au jus & horseradish cream sauce (Add \$5 per person)	Chicken Dijon
Chef Carved Roast Leg of Spring Lamb with cabernet mint sauce (Add \$5 per person)	Champagne Chicken
Chef Carved Traditional London Broil with bordelaise sauce	Oven Roasted Chicken
Barbequed Ribs	Roast Turkey Breast with Gravy
Roast Beef, au jus & horseradish cream sauce	Salmon with dill cream sauce
Country Ham with sweet orange bourbon sauce	Oven Broiled Cod with fresh herb & garlic infused butter
Roasted Herb Pork Loin	Seafood Newburg
Pork Loin Dijon	Baked salmon with lobster cream sauce
Chicken Marsala	Meat Lasagna
	Pasta Primavera
	Vegetable Stir-Fried Rice
	Tortellini with grilled vegetables & pesto cream sauce

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Bar & Beverage Service

Mon Ami offers a variety of beverage services from full-service bars to beer and wine stations. \$350 minimum on all bars or a \$50 set-up charge applies. Cash bars and sponsored bar prices include sales tax. Sponsored bars are subject to 20% taxable service charge. Drink tickets and partially sponsored bars are available.

Plan 1

Host Bar per Person
(3 hours)

Call Brand Liquors \$27 per person
Premium Brand Liquors \$30 per person
(House Wine, Beer and Soda Included)

Plan 2

Host Bar by the Drink

Call Brand Liquors \$5 per drink
Premium Brand Liquors \$6 per drink

Plan 3

Cash Bar

Call Brand Liquors \$5 per drink
Premium Brand Liquors \$6 per drink

Domestic Beer \$3.50 each
Imported Beer \$4.50 each
Non-Alcoholic Beer \$3.50 each

Select Mon Ami Wines \$5.00 per glass
Cordials \$5 each
Assorted sodas \$2 each
Bottled Water \$2.50 each

Set-up and mixers are included for all plans at no additional charge. All plans require a Bartender.
All prices are per person unless otherwise noted.

House Bottled Wines

Chardonnay \$21
Merlot \$21
Cabernet \$21

Half Barrels of Beer

Domestic \$250
Micro & Imported \$325

Mon Ami Restaurant & Historic Winery is the sole alcoholic beverage licensee on the premises. It is subject to all state and local laws and violations of these may jeopardize the our license. You must be 21 years old to order alcohol from Mon Ami. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the facility. We reserve the right to decline service of alcohol for the safety of your guests. We urge you and your guests to drink responsibly.

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