Thank you for considering Mon Ami Restaurant and Historical Winery for hosting your memorable event. The staff of 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 or a wedding fit for a princess, we can offer you many different settings for your event.

You will find many answers to your questions throughout this presentation. Should you have any additional questions, please contact me directly at 419-960-4208 or by e-mail at banquets@monamiwinery.com. We encourage you and your loved ones to visit and experience how much our venue has to offer.

Again we thank you for taking the time to consider our fine establishment for a day you will never forget. Please allow us to assist you in any way possible in order to make this an event that everyone will remember for years to come.

Sincerely,

Shaina Frisch
Banquet & Events Coordinator

Banquet Policies

Thank you for considering Mon Ami to host your special event! Please review the following information, if you have any questions please feel free to ask for clarification. We look forward to working with you and making your event very successful!

DEPOSIT, PARTIAL, & FINAL PAYMENT

A deposit equivalent to the rental fee(s) of the desired space(s) is required to reserve a definite date. In addition to the deposit, 50% of the estimated contract is due 30 days prior to the event date. **All deposits are non-refundable but will be applied to your final bill**. The final bill must be paid at the conclusion of the event. Any payment must be made via check, money order, or credit/debit card. In addition, a credit card is to be provided and kept on file.

GUARANTEES

Final menu selections are required sixty (60) days in advance and a guaranteed number of guests is required two (2) weeks prior to your event date and must be submitted in writing. All charges will be based on the guaranteed guest count and final menu selections. A 5% variance in the guaranteed number may be made no later than 48 hours prior to the start of the function.

PRICING

All prices are subject to change without notice. Prices agreed to on a signed banquet event order are binding.

ADDITIONAL CHARGES

Requests for food items or services not listed or in addition to set menus will result in additional charges.

GRATUITIES & TAXES

All food, beverages, alcoholic beverages, and rental fees will receive a 20% gratuity. All food, beverages, alcoholic beverages, and services fees are subject to the current sales tax. Tax exempt status will be granted if Mon Ami is furnished with proper documentation at the time of booking the event.

It has been explained and acknowledged by the host of the event signing that they have received and understand the banquet policies.

Name:_____ **Signature:**_____ **Date:**_____

Please return signed copy to the Event Coordinator at Mon Ami. Fax:614-448-1273 Email: banquets@monamiwinery.com
3845 E Wine Cellar Road ~ Port Clinton, OH 43452

Banquet Policies

DAMAGES & SECURITY

Liability for damages incurred by guests attending an event at Mon Ami Restaurant is the responsibility of the hosts booking the event and will be billed accordingly. Mon Ami is not responsible for the delivery or pick-up of any equipment, displays, decorations, cakes, or any other items necessary for any function.

BRINGING FOOD, BEVERAGES or OUTSIDE CATERING

Mon Ami Restaurant requires that all food and beverages served (with the exception of a wedding cake) must be purchased directly from the restaurant.

REMOVING BEVERAGES

Any liquor or wine purchased by the bottle remaining after the event will be inventoried, boxed and available for pick up the following day. The alcohol must be picked up and signed for by a designated individual.

PLATED DINNERS

Any party choosing to serve plated entrees at their reception will be required to provide colored place cards that indicate, to Mon Ami staff, the food destination. Guests will only be permitted to choose 2 (two) main entrees for their guests . A vegetarian dish will be available for those with special needs as an addition to the entrees. Children's meals will also be available, guests will be permitted to choose 1 (one) option.

It has been explained and acknowledged by the host of the event signing that they have received and understand the banquet policies.

Name:_____**Signature:**_____ **Date:**_____

Please return signed copy to the Event Coordinator at Mon Ami. Fax:614-448-1273 Email: banquets@monamiwinery.com
3845 E Wine Cellar Road ~ Port Clinton, OH 43452

Fees & Services

RENTALS & FEES

Loft Rental Fee (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..... $50.00

Bartending Fee (per hour/per bartender)..... $12.00

Colored Napkins or specialty linens (each)..... $1.00

Hors D'ourves & Desserts

COLD HORS D'OEUVRES

(price per 50 pieces)

Imported Cheese Display	$140.00
Deluxe Cheese Display	$95.00
Raw Vegetable Crudités Display	$75.00
Assorted Seasonal Fruit Display	$90.00
Melon Wrapped with Prosciutto	$85.00
Assorted Canapé Display	$90.00
Salami Cornets	$60.00
Assorted Croissant Salad Sandwiches (ham, chicken & tuna)	$90.00
Jumbo Cocktail Shrimp Display	$137.50
Decorated Salmon Display	$137.50

HOT HORS D'OEUVRES

(price per 50 pieces)

Spinach & Artichoke Dip	$65.00
Chicken Drummettes	$57.50
Sauerkraut Balls	$75.00
Swedish Meatballs	$62.50
Assorted Mini Egg Rolls (chicken or shrimp)	$75.00
Chicken Brochettes	$75.00
Mini Beef Wellington Bites	$125.00
Crab Stuffed Mushroom Caps	$125.00
BBQ Riblettes	$87.50
Bacon Wrapped Scallops	$125.00

DESSERTS

Assorted Cakes & Pies	$6.95
Pecan Pie	$6.95
Crème Brule Cheesecake	$6.95
Chocolate Seduction Cake	$6.95
Caramel Apple Cheesecake	$6.95
Carrot Cake	$6.95
Tiramisu	$6.95
Apple Crisp Ala Mode	$7.95
Key Lime Pie	$7.95
Assorted Mini Finger	$150.00

The stated prices do NOT include gratuity or current sales tax.

Hors d'oeuvres *per 100 pieces*

COLD HORS D'OEUVRES

(price per 100 pieces)

Imported Cheese Display	$280.00
Deluxe Cheese Display	$190.00
Raw Vegetable Crudités Display	$150.00
Assorted Seasonal Fruit Display	$180.00
Melon Wrapped with Prosciutto	$170.00
Assorted Canapé Display	$180.00
Salami Cornets	$120.00
Assorted Croissant Salad Sandwiches (ham, chicken & tuna)	$180.00
Jumbo Cocktail Shrimp Display	$275.00
Decorated Salmon Display	$275.00

HOT HORS D'OEUVRES

(price per 100 pieces)

Spinach & Artichoke Dip	$130.00
Chicken Drummettes	$115.00
Sauerkraut Balls	$150.00
Swedish Meatballs	$125.00
Assorted Mini Egg Rolls (chicken or shrimp)	$150.00
Chicken Brochettes	$150.00
Mini Beef Wellington Bites	$250.00
Crab Stuffed Mushroom Caps	$250.00
BBQ Riblettes	$175.00
Bacon Wrapped Scallops	$250.00
Fruit, Cheese & Vegetable Spill *(150 servings)*	$375.00

DESSERTS

Assorted Cakes & Pies	$6.95
Pecan Pie	$6.95
Crème Brule Cheesecake	$6.95
Chocolate Seduction Cake	$6.95
Caramel Apple Cheesecake	$6.95
Carrot Cake	$6.95
Tiramisu	$6.95
Apple Crisp Ala Mode	$7.95
Key Lime Pie	$7.95
Assorted Mini Finger *(150 pieces)*	$150.00

The stated prices do NOT include gratuity or current sales tax.

Plated Luncheons & Lunch Buffets

Plated Luncheons

Chicken Caesar Salad.....$14.00
Grilled chicken set atop a bed of Romaine Lettuce tossed in our own Caesar dressing with croutons & parmesan cheese.

Tuna Salad.....$14.00
Homemade tune salad on a croissant with lettuce, tomato, and a pickle spear. Served with potato salad or chips.

Chef Salad.....$13.00
A bed of lettuce topped with ham, turkey, cheddar & Swiss cheese, tomato and boiled eggs

Hot Brown.....$14.00
Juicy roast beef on Texas toast with home-made mashed potatoes, gravy and fried onion tangles.

Chicken Club Sandwich.....$12.00
Grilled chicken breast topped with sautéed mushrooms & Swiss cheese, served on a toasted Kaiser roll. Served with French Fries or chips.

Turkey Club Sandwich.....$12.00
Thinly sliced smoked turkey on swirled rye bread with lettuce, tomato & garlic basil dressing. Served with French fries or chips.

Open Faced Prime Rib.....$14.00
Slow roasted & served open-faced with Au Jus and horseradish sauce

Walleye Sandwich.....$16.00
Served fried, sautéed or broiled with French fries or chips.

Lake Erie Perch.....$16.00
Yellow Lake Erie Perch fried until golden brown. Served with French fries or chips.

Chicken Broccoli Alfredo.....$19.00
Sauteed strips of chicken with steamed broccoli over a bed of fettuccine in our own alfredo sauce.

Lunch Buffets

25 person Minimum

Entrees

Baked Scrod
Pasta Primavera
Beef Stroganoff with Noodles
Chicken Marsala
Hawaiian Ham
Baked Salmon
Lasagna
Swiss Steak
Chicken Dijon
London Broil
Roasted Pork Tenderloin

Potatoes

Bunn's Potatoes
Baked Potatoes
Oven Roasted New Potatoes
Horseradish Mashed Potatoes
Whipped Mashed Potatoes
Rice Pilaf

Vegetables

Buttered Sweet Corn
Broccoli Au Gratin
Glazed Carrots
Green Beans Almandine
Prince Edward Vegetables
Spring Medley
Harvest Medley
Key Largo Medley

Buffet Includes

Garden Salad with Celery Seed & Ranch Dressing
Dinner Rolls with Butter
Regular & Decaf Coffee
Ice Water
Ice Tea

Choice of Two Entrees with choice of two sides.....$16.95
Choice of Three Entrees with choice of two sides.....$19.95

The stated prices do NOT include gratuity or current sales tax.

Plated Dinners

Chicken Broccoli Alfredo.....$19.00
Sautéed strips of chicken with steamed broccoli over a bed of fettuccine in our own alfredo sauce.

Champagne Chicken.....$21.00
Breaded chicken breast topped with our own Champagne Cream Sauce & strawberries

Chicken Parmesan.....$19.00
Breaded chicken breast topped with marinara sauce, mozzarella cheese and served with a side of spaghetti

Cashew Glazed Pork Tenderloin.....$21.00
Slow roasted pork tenderloin with our Chef's special cashew glaze

Lake Erie Yellow Perch Platter.....$24.00
Yellow Lake Erie Perch fried to a golden brown

Baked Salmon with Lobster Cream Sauce.....$23.00
Baked Salmon topped with our Chefs special Lobster Cream Sauce.

Slow Roasted Prime Rib 12 oz…….....$23.00
Slow roasted for tenderness with our Chef's special seasoning

Crab Stuffed Flounder.....$23.00
Baked flounder "stuffed" with crab meat stuffing

Orange Crusted Salmon.....$25.00
North Atlantic salmon filet, lightly breaded, sautéed and finished with a citrus Buerre blanc

New York Strip Steak.....$25.00
12 oz. Strip Steak grilled to perfection and topped with Portobello mushrooms

All Entrees Include

Garden Salad with Celery Seed & Ranch Dressing
Potato (where appropriate)
Vegetable
Dinner Rolls & Butter
Regular & Decaf Coffee
Ice Tea
Ice Water

The stated prices do NOT include gratuity or current sales tax.

Custom Designed Dinner Buffets

30 Person Minimum

The Vineyard Buffet

Baked Salmon with Lobster
Cream Sauce
Apple Glazed Roasted Pork Tenderloin
Champagne Chicken
Chicken Marsala
Ranch Chicken
Chicken Dijon
Sliced Roast Beef Au Jus
Tilapia Almandine
Seafood Pasta Primavera
Steak Tips with Madeira

The Riesling Buffet

Crab Stuffed Flounder
Chicken Cordon Bleu
Grilled Salmon
London Broil
Veal Parmesan
Seafood Newburg
Chicken Milano

Chef Options

Chef Carved Prime Rib
Add $5.00 per person

Chef Carved Beef Wellington
Add $6.00 per person

Potatoes

Bunn's Potatoes
Baked Potatoes
Oven Roasted New Potatoes
Horseradish Mashed Potatoes
Whipped Mashed Potatoes
Cheddar Mashed Potatoes
Garlic Smashed Red Skin Potatoes
Rice Pilaf

Vegetables

Buttered Sweet Corn
Broccoli Au Gratin
Glazed Carrots
Green Beans Almandine
Prince Edward Vegetables
Spring Medley
Harvest Medley
Key Largo Medley

Buffet Includes

Garden Salad with Celery Seed & Ranch Dressing
Dinner Rolls with Butter
Regular & Decaf Coffee
Ice Water
Ice Tea

The Vineyard Buffet.....$21.95
Choice of two total entrees from the Vineyard Buffet and Chef Options.

The Riesling Buffet.....$27.95
Choice of three total entrees from the Vineyard, Riesling, and Chef Options.

The stated prices do NOT include gratuity or current sales tax.

Theme Buffets

A Day at the Park (lunch only)

$10.95

Vegetable Crudités
Hamburgers & Hot Dogs
Boston Baked Beans
Potato Chips & Pretzels
Sliced Tomato & Onions
Assorted Cheese
Macaroni & Potato Salad
Sliced Watermelon

Erie Dearie

$42.95

Vegetable Crudités
Lake Erie Chowder
Walleye & Perch
Chicken Chardonnay
Bunn's Potatoes
Key Largo Vegetable Medley
Seafood Pasta
Garden Salad with Two Dressings
Assorted Desserts

Great Lakes Clam Bake

$39.95

Vegetable Crudités
Steamed Clams & Mussels
Barbecued Ribs & Chicken
Clam Broth
Red Skin Potatoes
Corn on the Cob
Cole Slaw & Macaroni Salad
Assorted Desserts

A Trip to Italy

$23.95

Lasagna or Rigatoni
Chicken Marsala
Red Skin Potatoes
Vegetable Medley
Garlic Bread
Garden Salad with two dressings
Anti Pasta Salad
Assorted Desserts

New York Deli (lunch only)

$12.95

Vegetable Crudités
Soup d'jour
Assorted Breads & Cheeses
Sliced Roast Beef, Ham & Turkey
Garden Salad with Two Dressings
Potato & Pasta Salad
Fresh Fruit Salad
Assorted Desserts

Surf & Turf Buffet

$39.95

Vegetable Crudités
Chef Carved Prime Rib
Snow Crab Legs
Steamed Mussels
Baked Salmon with Seafood Sauce
Champagne Chicken
Harvest Vegetable Medley
Mashed Potatoes
Garden Salad with Two Dressings

Country Style Barbecue

$37.95

Vegetable Crudités
Barbecue Ribs & Chicken
Red Skin Potatoes
Corn on the Cob
Baked Beans
Garden Salad
Cole Slaw and Macaroni Salad
Sliced Watermelon

Buffet Includes:

Regular & Decaf Coffee
Ice Tea
Ice Water

The stated prices do NOT include gratuity or current sales tax.

Bar Tiers

Option 1 - By the Bottle

You may purchase all Liquor, Wine & Beer on a bottle basis.
Any unused, unopened alcohol that Mon Ami carries in stock may be credited to your final bill.
All opened bottles of liquor and beer except for kegs, will be charged to your account in full and may be picked up the day following the event

Liquor

House Brands.....$50.00
Call Brands.....$75.00
Premium Brands.....$90.00

Beer

Domestic Beers.....$3.00 per bottle
Imported Beers.....$4.00 per bottle
Kegs.....$250.00 per keg

Wine

Please see Mon Ami Wine List & Imported Wine List

Option 2 - Per Person

Minimum of 25 guests

$8.00 per person per hour for House Liquor
$9.00 per person per hour for Call Liquors
$10.00 per person per hour for Premium Liquors
This unlimited bar for one full hour includes:
A Vodka, Rum, Gin, Tequila, Bourbon & Whiskey, Cordial, Beer, & Wine.
If you choose to extend the time period, the cost will be prorated on a quarterly time bases only and will be charged to the final bill at the conclusion of the event.
If bar exceeds 3 hours, the hourly price per person will be reduced by $1.00

Option 3 - Cash Bar

Selection of Liquor, Wine and Beer will be chosen on a most popular selection basis.

All mixers and fruits will be provided for all options at no additional charge.
One bartender per 100 guests is required and will be provided by Mon Ami for each option, for a fee of $12.00 per hour, which will be charged to your final bill.

The stated prices do NOT include gratuity or current sales tax.

Mon Ami Wine List

White Wines

Chablis, Mon Ami $14.00
A medium-dry blend of selected white wines fresh & delicious.

Chardonnay, Mon Ami Reserve $20.00
A nice, well rounded wine, with enough ripe, apple fruit and oak to satisfy. Dry & Crisp, this grape's subtle character

Gewurztraminer, Mon Ami $20.00
Medium-dry with a fruity , floral aroma and characteristic spiciness.

Haut Sauterne, Mon Ami $14.00
Golden white and full bodied blend of choice varieties; moderately sweet.

Niagara, Mon Ami $14.00
Fresh-off-the-vine grape flavor, semi-sweet & distinctive.

Pinot Grigio, Mon Ami $20.00
Light, fruity & clean with a pale, straw yellow color.

Riesling, Mon Ami $19.00
Medium-dry, fresh and delicate with a light floral bouquet.

Walleye White, Mon Ami $16.00
An aromatic, medium-dry wine with a crisp and balanced finish.

White Catawba, Mon Ami $14.00
Rich and sweet, complemented by excellent fruit character.

Blush Wines

Blush Chablis $15.00
A blush color highlights delicate flavor; medium-dry

Pink Catawba $14.00
Well rounded and full of distinctive Catawba flavor; semi-sweet.

Rose $14.00
Refreshing blend of French- American varietals; rich pink color semi-sweet

White Zinfandel, Mon Ami $15.00
Medium dry blush with a hint of strawberries

Red Wines

Cabernet Franc, Mon Ami $18.00
Fragrant & dry accented by lightly spicy undertones

Cabernet Sauvignon, Mon Ami $21.00
A classic full bodied complex wine.

Cellar Master's Red, Mon Ami $17.00
A blend of selected varietals results in a versatile, medium-dry.

Concord, Mon Ami $14.00
Sweet & full bodied reflecting the characteristic Concord flavor.

Pinot Noir, Mon Ami $20.00
Medium bodied, dry & well balanced with berry tones.

Merlot, Mon Ami California $20.00
Deep & full body with firm tannins and ample acidity. The nose of raisin, mint and licorice draws you in

Merlot, Mon Ami Semi-Sweet $17.00
Fresh & fruity with a berry overtone and a hint of sweetness.

Shiraz, Mon Ami California $20.00
Deep, rich with spice, Smokey nose followed by flavors of plum.

Champagne

Brut, Mon Ami $22.00
Fresh, light and dry with a crisp finish.

Cuvee, Mon Ami Reserve $25.00
Elegant Pinot Noir & Chardonnay premium blend, dry.

Extra Dry, Mon Ami $22.00
Medium-dry, light & refined with a subtle bouquet.

Pink Champagne, Mon Ami $22.00
Delicate and elegantly sweet with a blush of color

Spumante, Mon Ami $13.00
Distinctive sparkler with characteristic sweetness.

Champagne

Non- Alcoholic Concord Grape Juice	$6.00
Non- Alcoholic Catawba Grape Juice	$6.00
Sparkling Juices	$6.00

The stated prices do NOT include gratuity or current sales tax.

Import Wine List

White Wines

Armonya Moscato D'Asti $27.00
A lovely light sparkly, aromatic with a taste of tropical fruits. Perfect for desserts. Served Chilled

Chardonnay, Ca' Ronesca 2002 $50.00
Rich, buttery, & forward fruity. Lemon Custard & apple flavors with a hint of vanilla on the finish.

Gavi, Giustiiniana 2003 $31.00
Citrus, grass notes and a firm structure, leaves almond impressions.

Pinot Grigio, Ca' Ronesca 2003 $35.00
It has peach and nut aromas with flavor, rich texture & acid structure which is well integrated. Long finish.

Marna', Ca'Ronesca $40.00
A supple white wine with butter, vanilla, pear & toasted oak complexity.

Arneis, Cayega $31.00
Aromas of melon and peach are clear in this wine.

Champagne

Prosecco Brut, De Faveri $32.00
A dry, refreshing, lemony sparkling wine with just a hint of bread dough. Earthy note and soft texture finishing.

Prosecco Frizzante, De Faveri $28.00
Floral & apple aromas and flavors mark this prosecco. A slight fizz & sweetness gives it a round, soft structure.

Prosecco Sparkling Rose $28.00
Extra dry with citrus overtones and a nutty aftertaste.

Red Wines

Armonya Barbera D'Asti $43.00
A firm Italian red with an appealing core of sweet cherry, plum & vanilla scents. Aged 18 months in French Barrels

Armonya Dolcetto D'acqui $28.00
A light & fruity red with berry, cherry, and tobacco flavors & a nice combination of spice notes on the finish.

Amorone Classico, Azienda Split 2000 $46.00
Split, bold & silky, sporting complex prune, chocolate & mushroom character. Full, ripe, velvety tannins.

Barbaresco Bordino Tenuta Carretta $86.00
Sharp black cherry aroma carries notes of cocoa & leather. typically light & tannic with flavors of plum, earth & cherry.

Barbaresco 2001 Tenuta Carretta $62.00
Aromas of leather & mushroom, prune & black cherry flavors.

Barolo Cannubi 2000 $99.00
The nose melds raisin, leather & cedar while on the palate you get a mix of plum, cherry and raspberry.

Sariz, Ca' Ronesca $35.00
A dry red wine aged in oak with selections of Pinot Noir & Refosco dal Peduncolo Rosso.

Blush Wine

Blush Wine, Rendezvous $14.00
A medium bodied, rose blend with floral undertones.

Sangria, Lonz Winery $13.00
A refreshing blend of red wine & natural flavors.

The stated prices do NOT include gratuity or current sales tax.

Contact List

Hotels

Holiday Inn	419-732-7322
Fairfield Inn	419-732-2434
Sleep Inn	419-732-7707
Comfort Inn	419-732-2929
Best Budget Inn	419-734-5633

Bed & Breakfast

Sunny Side Tower	419-797-9315

Florist

Otto & Urban	419-734-4456
Victoria's Garden	419-797-1701
Colonial Gardens	419-625-5318
Mary's Blossom Shoppe	419-734-4442

Photographers & Videographers

Photo maker Studios	419-734-2427
Focus Point	419-732-3412
Kyle Omlor (Artistry Viedography)	419-902-6577

Cake

Linda's Decorated Cakes	419-798-5347
Tonya's Decorated Cakes	419-684-9000
Just Desserts	419-732-1679
Mary Poppins Cake Factory *(& Chocolate Fountains)*	419-849-2997

Decorator ~ Rentals

Simply Elegant (Becky Rofkar)	419-797-4195

Instrumental

Firelands Symphony (Ann Weiss)	419-656-4499

Disc Jockey

DNA Entertainment (Dave Sehl)	419-663-7014
Midnight Special Entertainment	419-262-5050
The Class Act	419-472-4465

Limo Service

Richie's Limousine	419-797-0903

Wedding Officiate

Kim L. Sutter	419-547-8148

Tent Rental

UNew Tent Rental	419-355-8329