

# PROPER EATS

— FOOD  HALL —

GROUP DINING OPTIONS

# PROPER EATS

— FOOD  HALL —

Experience the most eclectic and mouthwatering collection of food from around the world in one place. Proper Eats, an edgy and modern food hall, is located at the Aria Resort & Casino. Not only has Proper Eats imported many palate pleasing options, including London's famous Seoul Bird, Los Angeles staple Wexler's Deli, San Diego's Temaki Bar, New York's breakfast centric Egghead, the Italian favorites at Parm, and Steve Aoki's Pizzaoki, it will also feature several only in Vegas concepts, such as Lola Burgers, and Laughing Buddha. An eye appealing circular bar, in which mixologists perfect classic and modern cocktails, will serve as the hub to the contemporary food forum. Guests are not only expected to wander from place to place, they are encouraged, giving them the full global culinary scale of Proper Eats. Further, Easy Donuts, a donut and coffee shop, has a secretive story to tell—behind the shop will be a hidden high-end speakeasy bar focusing on high-end cocktails and live music. At last, it feels appropriate to be proper.



## FEATURES

23,847 sq ft.  
13,713 square-feet of Dining Room Space  
Standing Reception for up to 976  
Unique Culinary Experiences  
Secret Cocktail Lounge

Full Service Bar  
Onsite Catering  
State-of-the-art sound system  
AV & Branding Capabilities  
Wifi

Aria Resort & Casino | Located On The Second Floor Promenada,  
Conveniently Situated Just Steps From The Aria Convention Center

For All Inquiries, Please Contact [Groupsales@Cliquehospitality.com](mailto:Groupsales@Cliquehospitality.com)

Office: 702-489-2129 | @ProperEatsLasVegas



# PROPER EATS FLOOR PLAN



## TAKE A 360° TOUR

Expecting a larger crowd? A Food Hall Takeover allows up to 900 guests to personally experience global flavors in one extraordinary space and is the perfect way to give your guests a truly unique culinary experience.



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## SPACE AVAILABILITY

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### MAIN BAR

141 Seats | 200 Reception

### SOCIAL LOUNGE

100 Reception

\*This space is only available with a **Full Main Bar** event

Located steps away from the Aria Convention Center, is an eye-appealing main bar where mixologists specialize in creating perfect modern and classic cocktails. Proper Eats Food Hall's Main Bar is the perfect destination to let loose and relax after a long day of conferences. If you need to host a larger gathering, main bar buyouts are an option for up to 300 people. Impress your guests with amazing cocktails and unique food options that make this one of the best spots for your next event!

With its convenient location and upscale atmosphere, this main bar offers a luxurious experience for all who visit.

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# EASY'S

*Cocktail Lounge*

## THE SPEAKEASY

Behind the sweet is something saucy. Easy's Cocktail Lounge, a speakeasy tucked away behind a delicious, unassuming donut shop, is an intimate environment with a classic vibe and the mindset of a bygone era. The quaint speakeasy bar is a beautifully-crafted space featuring plush velvet seating, throwback energy, elusive spirits new to the market and perfectly-poured cocktails exclusive to Easy. With a beverage program designed by a master mixologist, Easy's cocktails are as palate pleasing as they are picturesque. The gin-based Happy Foraging, for instance, is a whimsical beverage served in a hand blown mushroom glass. Paired with fresh herbs and dramatic effects, guests inhale a forest scent while sipping the refreshing libation. Similarly, an over-the-top tequila-based cocktail feels akin to a day on the beach, as is served in a hand blown sea shell and surrounded by pink sea salt, mini shells and micro flowers

Whether your group is as small as 30 people or up to 90, Easy's has you covered. Plus, with a dedicated small stage, Easy's can provide live entertainment to take your experience to the next level!



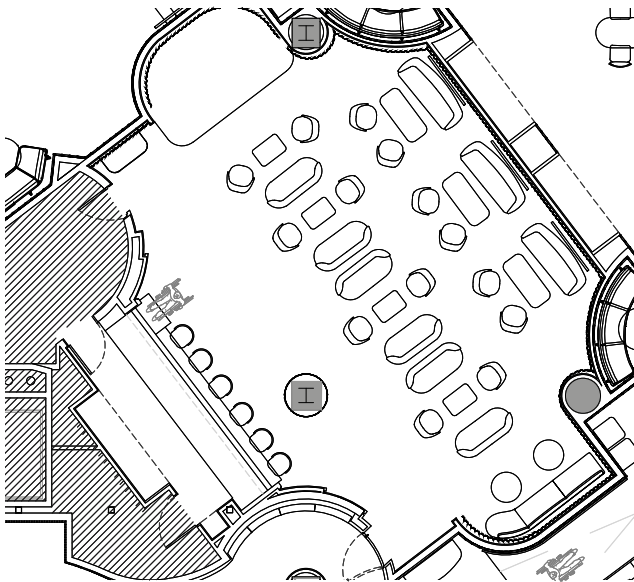
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# EASY'S

*Cocktail Lounge*



## FEATURES

1352 Sq Ft

65 Seats | 100 Reception

Onsite Catering

Full Service Bar

Performance Stage

State Of The Art  
Sound System

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# UNIQUE CULINARY EXPERIENCES



Lucky Bird, where every bite feels like you hit the jackpot. Serving up authentic Nashville-style fried chicken, we're all about bold flavor, perfect crunch, and crave-worthy heat.

Open 11am-11pm



Since the original location of Parm opened in New York City's Little Italy in 2011, the restaurant's takes on Italian-American soul food have reached iconic status.

Open 11am-11pm



Wexler's Deli stands for three things: tradition, craftsmanship, and quality. Born of a desire to bring classic Jewish deli food to Los Angeles made by people who care

Open 7am-2pm



Egghead by TAO Hospitality offers a modern spin on the classic breakfast, offering delicious egg-centric sandwiches from Manhattan.

Open 7am-2pm



Chef JoJo Ruiz's Temaki Bar celebrates traditional sushi-making prepared counter-side and made-to-order, highlighting the freshest seafood and ingredients and honors the tradition that all perfect hand rolls should be eaten within seconds of when the chef passes them across the counter to you.

Open 7am-2pm



Pizzaoki is the brainchild of Grammy-nominated artist/DJ/producer Steve Aoki. Inspired by traditional Italian pizza craftsmanship, Pizzaoki features a diverse and delicious takes on New York style pizzas using only the finest ingredients.

Open 11am-11pm



Lola's Burgers offer's classic mouthwatering backyard burgers using premium beef and time tested recipes dating back to 1964.

Open 11am-11pm



Laughing Buddha is the home of steamy, delectable ramen noodles and breathtaking broths that emphasizes traditional Japanese fare.

Open 11am-11pm



SunLife Organics is not just a juice bar- it is a wellness destination rooted in quality, intention, and a deep love for nourishing others.

Open 11am-11pm



Embark on a culinary adventure at Happy Leaf, where salads are elevated to art forms. Happy Leaf is more than a salad bar, it is plant powered happiness.

Open 11am-6pm

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## FEATURED CHEFS



**Chef Michael Kassar**

*Wexler's Deli*

Michael Kassar opened the original Wexler's Deli in 2014 to bring the iconic New York Deli flavors that he grew up with to Los Angeles. He aimed to restore quality and craftsmanship to a cuisine that had become more known for quantity than quality. Today Wexler's Deli is the only deli in Los Angeles that cures, smokes, and hand-slices all their meat and fish in-house.



**Steve Aoki**

*Pizzaoki*

2x-GRAMMY-Nominated artist/DJ/producer and Dim Mak Records founder Steve Aoki has become a global icon and trendsetting brand for events, lifestyle and apparel. Aoki will continue his success with a move into the culinary scene bringing us Pizzaoki.



**Chef Mario Carbone**

*Parm*

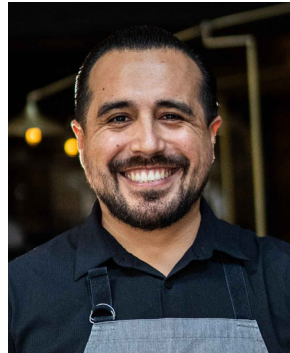
Major Food Group, founded by Jeff Zalaznick, Mario Carbone, and Rich Torrisi, has built a global hospitality empire with over 40 restaurants, bars, clubs, and hotels in just a decade. Celebrated for redefining industry standards, their concept Parm was named one of the "101 Best Places to Eat in North America" by Newsweek, and The New York Times praised its take on Italian classics as "better than you remember."



**Chef Jason Hall**

*Egghead*

Hall currently serves as the Executive Chef and Culinary Director for Tao Group Hospitality, which owns a number clubs, restaurants and hotels throughout the world. He works closely with the team at TAO to develop new concepts and menus including Egghead amongst many other world renowned concepts.



**Chef JoJo Ruiz**

*Temaki Bar*

Chef JoJo Ruiz, veteran chef born and raised in San Diego, is at the helm for Temaki Bar. Ruiz began his career as a sushi chef and is heading back to those roots, with the added bonus of his seafood sourcing and sustainability practices that earned him recognition with the James Beard Foundation as a Smart Catch Leader.



**Chef Jason McLeod**

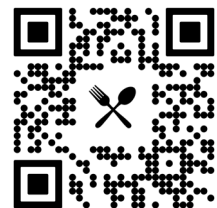
*Lola's, Laughing Buddha*

Two-star Michelin Chef and Culinary Director of Proper Eats Food Hall Jason McLeod has worked to curate a collection of incomparable destinations for the culinary-focused food hall. Previously corporate Executive Chef of Consortium Holdings, McLeod was behind many of San Diego's top dining destinations including Born & Raised and Ironside Fish & Oyster.

## HOW TO ORDER

- Scan QR code and order at the palm of your hand
- Add items to your cart from multiple different food stalls at one time
- Complete a multi food stalls order with one payment
- Receive text alerts from each stall as food is ready for pick up

*Enjoy!*





# PROPER EATS

— *FOOD*  *HALL* —

## RECEPTION





# RECEPTION

Reserved Seating & Full Service Catering included

## PASSED

Pricing Per Piece | 50 Piece Minimum



### Crispy Eggplant Bao Bun

vegetarian  
thai basil, pickled onions, soy bbq mayo

### Pork Belly Bao Bun

pickled cucumbers, hoisin

### Pickled Cucumber Salad Cups

vegetarian  
sesame seed ponzu dressing



### Smash Burger Slider

wagyu beef, american cheese, grilled onions,  
pickles, russian dressing

### Impossible Burger Slider

vegetarian  
vegan american cheese, tomato,  
vegan burger sauce, avocado spread

### Backyard Classic Slider

wagyu beef, american cheese, diced onions, lettuce,  
tomato, pickles, ketchup, mustard

### Truffle Slider

wagyu beef, mushroom, swiss cheese, truffle aioli

### Truffle French Fries

vegetarian

### Onion Rings

vegetarian

All group events are subject to prevailing tax and 26% service charge.

All food is made in an open kitchen where gluten is present.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. All items are subject to availability. All food is made in an open kitchen where gluten is present

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# RECEPTION

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## PASSED

50 Piece Minimum



### SPICY ROTINI

house made pasta, spicy vodka sauce  
vegetarian

### SPAGHETTI & MEATBALLS

Imported Pasta From Naples, Tomato Sauce,  
Meatballs

### MEATBALLS

mamma maria's prized recipe

### PIZZA KNOTS per dozen

Tossed In Garlic Butter & Pizza Spice

## TEMAKI BAR

HANDROLL • SUSHI • SAKE

### EDAMAME

smoked sea salt  
vegan

### SPICY TUNA CRISPY RICE

fried sushi rice, chili garlic, citrus ponzu

## CUT ROLLS

soy paper available upon request • 8 pieces per roll

### MOONLIGHT

Spicy tuna, shiso, bubuarae

### THE KOOK

krab, avocado, cucumber

### LOBSTA QUEEN

lobster, crispy onion

### VEGGIE ROLL

SALMON

### YELLOWTAIL

SPICY TUNA

### MAIN LOBSTER

BLUE CRAB



### Blini & Smoked Salmon

creme fraiche, and caviar

### Truffle Ricotta Crostini

caviar and chive

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## PASSED

Pricing Per Piece | 50 Piece Minimum



## TENDERS

Make Your Tenders Nashville Style Medium Heat or Mutha Cluckin Spicy

## TENDER SAMMYS SLIDERS

### THE LUCKY

Tenders On A Bun With Shredded Lettuce, Pickles & Lucky Sauce

### NASHVILLE HOTTIE

Nashville Hot Tenders On A Bun With Pickle Slices & Mayo

### OG BUFFALO

Buffalo Tossed Tenders On A Bun With Shredded Lettuce & Blue Cheese

## SIDES

### MAC SALAD

Elbow Macaroni, Classic Creamy Dressing

### ORGANIC CHOPPED COLESLAW

Chopped Green Cabbage & Kohlrabi, Sweet Tangy Sauce

### BBQ BAKED BEANS

Smoky Bacon & Jalapeno

## SAUCES

LUCKY SAUCE • CLASSIC RANCH • BUFFALO  
HOT HONEY MUSTARD • BACKYARD BBQ • BLUE CHEESE

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## PASSED

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**Mini Cheese Pizza**  
Vegetarian

**Mini Pepperoni Pizza**

**Mini Veggie Pizza**  
Cauliflower crust | vegan

AVAILABLE UPON REQUEST

CAULIFLOWER CRUST

VEGAN CHEESE



**Sam Rothstein Slider**  
pastrami, sauerkraut, swiss cheese,  
russian dressing

**Crispy Hash Brown**  
smoke salmon, creme fraiche, chives  
vegetarian option available

## SWEETS

**Assorted Donuts**  
DOZEN  
Custom donuts available upon request  
\*Additional fees may apply

**Donuthole Skewers**  
DOZEN  
(2) Donutholes per skewer  
Chocolate Glaze & Glazed

**Chef's Selection of Mini Desserts**  
DOZEN

**Cannolis**  
DOZEN

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**PROPER EATS**  
— *FOOD*  *HALL* —

**HOSPITALITY MENU**



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## BEVERAGE PACKAGES

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Beverages are unlimited during the duration of bar package either Premium or Super Premium and charged at the full guest guarantee

### BEER & WINE PACKAGE

TWO HOURS  
THREE HOURS  
FOUR HOURS

### PREMIUM BAR PACKAGE

TWO HOURS  
THREE HOURS  
FOUR HOURS

### SUPER PREMIUM BAR PACKAGE

TWO HOURS  
THREE HOURS  
FOUR HOURS

### HOUSE SPARKLING ADD ON

PER PERSON

### RED BULL & SPECIALTY COCKTAILS ADD ON

PER PERSON (3 SELECTION MAX)

### NON-ALCOHOLIC PACKAGE

Coffee, tea, assorted sodas & juices

TWO HOURS  
THREE HOURS  
FOUR HOURS

Beverage may be based on consumption and applied towards the f&b minimum or a per person bar package may be selected and applied towards the f&b minimum at the full guaranteed number of guests. Each additional hour past 4 hours would be per person per hour.

Red Bull, Shots, House Sparkling and Martinis are not included in any open bar package. House Sparkling, Red Bull and specialty cocktails can be added for an additional cost per person. A maximum of 3 specialty cocktails can be selected for beverage service. Tray Passed cocktails can be added to any event for a maximum of 30 minutes.

\* All brands are subject to availability \*

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## COCKTAILS ON DRAFT

### **COSMO** . . . . .

Grey Goose Vodka , Triple Sec, Cranberry, Lime

### **MARGARITA** . . . . .

Tres Generaciones Tequila, Triple Sec,  
Lime, Agave

### **PALOMA** . . . . .

Don Julio Tequila, Grapefruit Juice, Lime,  
Agave, Fevertree Grapefruit Soda

### **OLD FASHIONED** . . . . .

Basil Hayden Bourbon, Bitters, Sugar

### **MOJITO** . . . . .

Cruzan Rum, Lime, Mint, Sugar

### **ESPRESSO MARTINI** . . . . .

Absolut Vanilla, Cold Brew, Kailua,  
Simple Syrup

## SPECIALTY COCKTAILS

### **SAKE TO ME** . . . . .

Ciroc Vodka, Strawberry Syrup,  
Nigori Sake, Lemon Juice

### **GIN-Z** . . . . .

Botanist Gin, Aperol, Martini & Rossi Prosecco

### **GOOD SEOUL** . . . . .

Codigo Tequila, Watermelon Redbull,  
Aperol, Orgeat, Lemon

### **TROPIC THUNDER** . . . . .

Bacardi Rum, Orgeat, Fever Tree Cola, Lime

### **I LOVE YOU MARY JANE** . . . . .

Tanqueray Gin, Mint, Agave, Lemon

### **KOSHER STYLE** . . . . .

Haku Vodka, Raspberry Syrup, Iced Tea,  
Fever Tree Yuzu Lime Soda

### **EYE OPENER** . . . . .

Martini Rossi Prosecco, Orange Juice,  
Raspberry Syrup

### **10 DAY CRUISE** . . . . .

Belvedere Vodka, Caravella Orangcello,  
Fever Tree Ginger Beer

### **SPECIAL SAUCE** . . . . .

Modelo Especial, Lime, Spiced Salt, Chili Sauce

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## *Draft Beer*

MODELO ESPECIAL . . . . .	STELLA ARTOIS . . . . .
SAM ADAMS LAGER . . . . .	CORONA PREMIER . . . . .
SHOCK TOP . . . . .	PACIFICO . . . . .
SIERRA NEVADA IPA . . . . .	MICHELOB ULTRA . . . . .

## *Bottled Beer*

MICHELOB ULTRA LAGER . . . . .	BUD LIGHT . . . . .
FIRESTONE 805 BLONDE ALE . . . . .	LAGUNITAS IPA . . . . .
SHOCKTOP BELGIUM WHITE ALE . . . . .	HEINEKEN . . . . .
KONA LONGBOARD LAGER . . . . .	MODELO ESPECIAL . . . . .
ELYSIAN SPACE DUST IPA . . . . .	CORONA EXTRA . . . . .
GUINNESS IRISH STOUT . . . . .	DOGFISH 60 MIN . . . . .
STELLA . . . . .	

## WINES BY THE GLASS

CHAMPAGNE MOET & CHANDON BRUT . . . . .		
PROSECCO NINO FRANCO . . . . .		
	6oz	9oz
SAUVIGNON BLANC KIM CRAWFORD . . . . .		
CHARDONNAY FERRARI CARANO . . . . .		
PINOT GRIGIO LIVIO FELLUGA . . . . .		
ROSÉ WHISPERING ANGEL . . . . .		
RED BLEND PESSIMIST DAOU . . . . .		
CABERNET SAUVIGNON JUSTIN . . . . .		
PINOT NOIR ERATH . . . . .		