

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 Mediterranean centric Shalom Y'all, and Steve Aoki's Pizzaoki, it will also feature several only in Vegas concepts, such as Lola Burgers, the health-conscious Happy Leaf 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

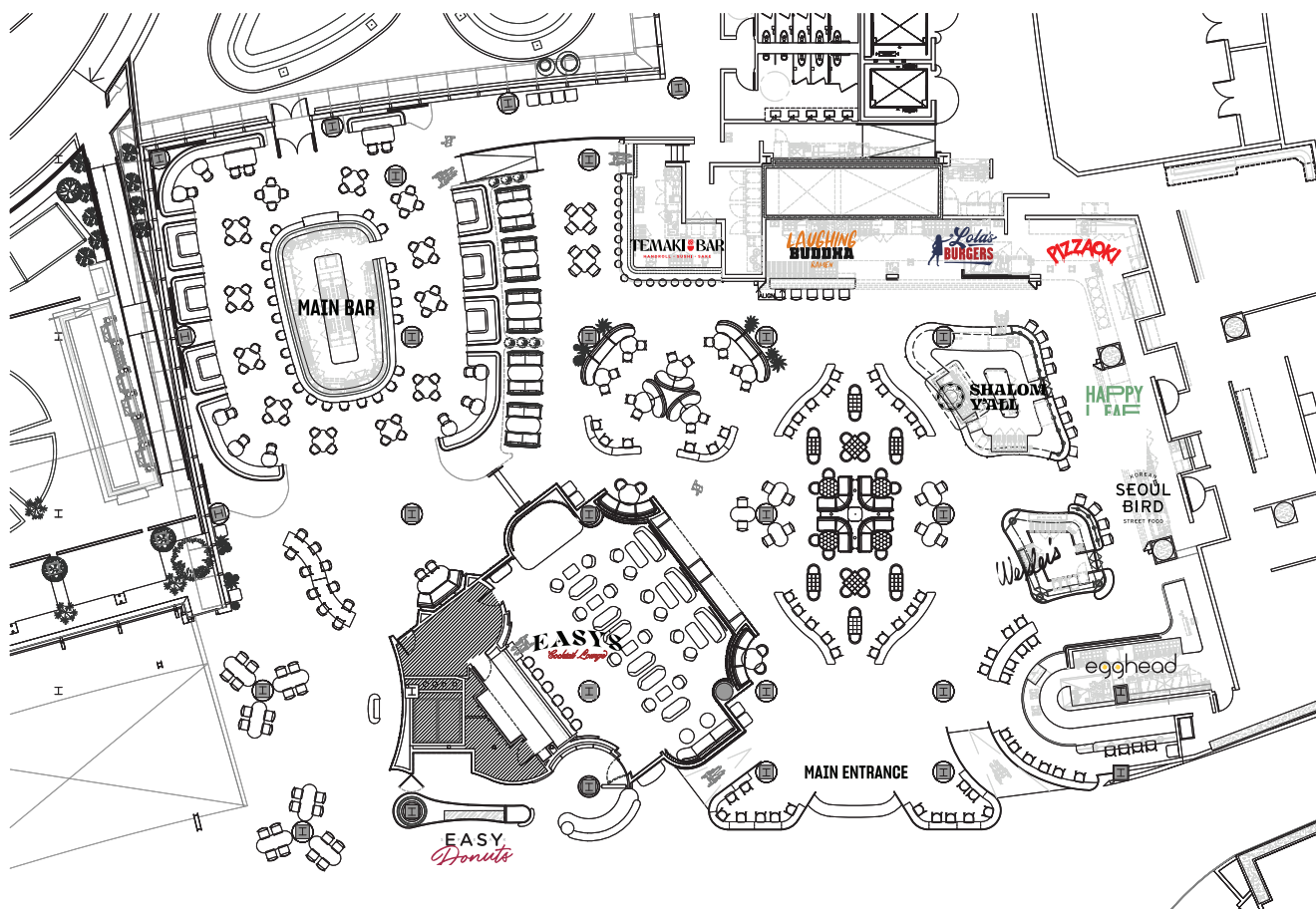
Aria Resort & Casino | Located On The Second Floor Promenada,
Conveniently Situated Just Steps From The Aria Convention Center

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



PROPER EATS FLOOR PLAN



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.



For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



SPACE AVAILABILITY



MAIN BAR

141 Seats | 200 Reception

SOCIAL LOUNGE

100 Reception

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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas

UNIQUE CULINARY EXPERIENCES



SEOUL BIRD

KOREAN STREET FOOD

Seoul Bird is Korean soul food created by Chef Judy Joo and Andrew Hales in the heart of London. Serving high quality chicken bursting with flavor Seoul Bird is built on the foundations of Korean cooking and flavors.

Open 11am-11pm



SHALOM Y'ALL

Shalom Y'all is a Portland founded Mediterranean restaurant famous for dishes like shawarmas, grilled kebabs, falafel and warm hummus served with our pillowy soft, fresh baked pita all made with love and respect.

Open 11am-11pm



Wexler's

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

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

Open 7am-2pm



TEMAKI BAR

HANDROLL • SUSHI • SAKE

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

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

Open 11am-11pm



Lola's BURGERS

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 RAMEN

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

Open 11am-11pm



EASY'S

Cocktail Lounge

Easy's Cocktail Lounge, a quaint speakeasy tucked away behind a delicious, unassuming donut shop, is an intimate environment with a classic vibe and the mindset of a bygone era. With a beverage program designed by a master mixologist, Easy's cocktails are as palate pleasing as they are picturesque.

Open 6pm-2am

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas

FEATURED CHEFS



Chef Judy Joo
Seoul Food

Seoul Bird was created by celebrity chef Judy Joo and Andrew Hales, who have worked together for over 10 years to create a number of exciting restaurants. Inspired by both Judy's Korean-American heritage and the duo's food tours across South Korea, Seoul Bird is built on the foundations of Korean cooking and flavors. Their passion for Korean food, particularly Korea's famous fried chicken, led them to create this unique concept, serving high quality chicken bursting with flavor.



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
Pizzaaoki

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 Pizzaaoki.



Chef Kasey Mills
Shalom Ya'll

Kasey Mills is co-owner and executive chef of Sesame Collective restaurant group in Portland, Oregon, whose restaurants include Mediterranean Exploration Company, Shalom Y'all, Yalla, and Dolly Olive and Bless Your Heart Burgers. Kasey and partners Jamal Hassan and Laura Amans set out to create their own restaurant group, Sesame Collective. Born from the unique challenges and revelations learned from the past, Sesame Collective is a new style of operation, one focused on transparency, inclusion, and community.



Chef Jason Hall
Egghead

Hall currently serves as the Executive Chef and Culinary Director for Tao Group Hospitality, which owns a number of 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.



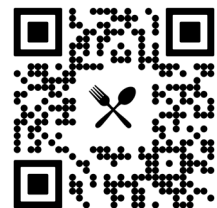
Chef Jason McLeod
Lola's, Laughing Buddha

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 Inside 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



SHALOM Y'ALL

Mini Chicken Kabob

harissa dressing
\$9

Mini Lamb & Beef Kabob

with tahina
\$10



Pork Belly Bao Bun

pickled cucumbers, hoisin
\$8

Crispy Eggplant Bao Bun

vegetarian
thai basil, pickled onions, soy bbq mayo
\$7

Pickled Cucumber Salad Cups

sesame seed ponzu dressing
\$5



SEOUL BIRD

KOREAN STREET FOOD

Signature Seoul Chicken Slider

double fried chicken breast, American cheese lettuce,
red onion, umami signature sauce, kewpie mayo
\$9

Chicken Tender Bites

Korean BBQ sauce
\$9



Smash Burger Slider

double patty, american cheese, grilled onions,
pickles, russian dressing
\$9

Impossible Burger Slider

vegan
vegan american cheese, shredded lettuce & tomato,
vegan burger sauce, avocado spread
\$10

Backyard Classic Slider

patty, american cheese, diced onions,
lettuce, tomato, pickles, ketchup, mustard
\$9

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



RECEPTION

Reserved Seating & Full Service Catering included

PASSED

Pricing Per Piece | 50 Piece Minimum

TEMAKI BAR

HANDROLL • SUSHI • SAKE

Cut Rolls

\$6 Per Piece

MOONLIGHT

Spicy tuna, shiso, bubuarae

THE KOOK

krab, avocado, cucumber

LOBSTA QUEEN

lobster, crispy onion



Mini Cheese Pizza

Vegetarian

\$5

Mini Pepperoni Pizza

\$6

Mini Veggie Pizza

cauliflower crust | vegan

\$7



Sam Rothstein Slider

pastrami, sauerkraut, swiss cheese, russian dressing

\$10

Crispy Hash Brown

smoke salmon, creme fraiche, chives

vegetarian option available

\$10

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



PROPER EATS

— FOOD  HALL —

TO - GO





TO GO CATERING

Reserved seating available upon request - Must be requested at time of ordering

BREAKFAST



LIGHT BITES

Breakfast Parfait, Granola, Yogurt, Fruit

\$145 per dozen

Seasonal Fruit Bowl

\$65 per platter (serves 10-12)

DONUTS

Maple Old Fashion, Plain Cake, Chocolate Bar, Maple Bar, Glazed, Jelly Filled, Apple Fritter, Bavarian Cream, Fruity Pebbles, Cinnamon Toast Crunch

\$90 per dozen

BREAKFAST TREATS

Assorted Muffins & Croissants

Banana Nut Muffin, Blueberry Muffin, Plain Croissant, Chocolate Croissant, Cherry Danish, Cheese Danish, Almond Croissant

\$90 per dozen

Quiche Lorraine

\$90 per dozen

Quiche Florentine

\$90 per dozen

Ham & Cheese Croissant

\$90 per dozen

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



TO GO CATERING

Reserved seating not included – if you would like reserved seating there will be a F&B minimum required

BREAKFAST



BREAKFAST SANDWICHES

Assorted Breakfast Sandwiches from Egghead– Choose 2

SOHO

scrambled eggs, american cheese, spicy aioli, chives

THE MIDTOWN

fried egg, crispy bacon, american cheese, fried shallots, spicy aioli

CHELSEA

fried egg, sausage patty, crispy hashbrown, american cheese, fried shallots, spicy aioli

THE GREENWICH VILLAGE

scrambled egg whites, kale, avocado, caramelized onions, tomato, american cheese

\$105 per dozen

CHEESY HASHBROWN

young pecorino cheese

Serves 4-6 | \$30

CRISPY HASHBROWN

Serves 4-6 | \$20



BREAKFAST SANDWICHES

Assorted Bagel Sandwiches from Wexler's

BIG POPPA

crispy pastrami, eggs, cheddar, toasted bagel, cream cheese

UNCLUE LEO

lox, egg, onion, toasted bagel, cream cheese

\$145 per dozen

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



TO GO CATERING

Reserved seating not included – if you would like reserved seating there will be a F&B minimum required

LUNCH



BURGERS

Smash Burger

double patty, american cheese, grilled onions, pickles, russian dressing
\$140 per dozen

Backyard Classic

1/3 patty, American cheese, diced onions, lettuce, tomato, pickle, ketchup, mustard
\$150 per dozen

Impossible Burger

Vegan American cheese, shredded lettuce & tomato, vegan burger sauce, avocado spread
\$175 per dozen

SIDES

Serves 4-6

Garlic Truffle Fries

dijon aioli | \$25

Crispy Onion Rings

bbq ranch | \$40

Lola's Way

1/2 garlic truffle fries 1/2 crispy onion rings & crispy jalapenos
\$50



SEOUL BIRD

KOREAN STREET FOOD

SANDWICHES

Signature Seoul Chicken

double fried chicken breast, American cheese lettuce, red onion, umami signature sauce, kewpie mayo
\$165 per dozen

Kimchee Chicken

double fried chicken breast, kimchi slaw, bread & butter pickles, mayo, koren bbq sauce
\$165 per dozen

K- Stack

2 pieces of fried chicken breast, american cheese, lettuce, red onion, bread & butter pickles, kewpie mayo, signature sauce
\$195 per dozen

SIDES

Serves 4-6

Tater Tots

gochujang mayo | \$25

K-Tots

tater tots, melted cheese, kimchi, hot sauce, sour cream, pico de gallo & chives | \$40

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



TO GO CATERING

Reserved seating not included – if you would like reserved seating there will be a F&B minimum required

LUNCH



SANDWICHES

Turkey & Provolone Baguette

Ham & Butter Baguette

Tuna Salad Roll

\$110 per dozen



**SHALOM
Y'ALL**

LUNCH PLATES

Serves 12 | Choose 2 | \$216

Chicken Shawarma Pita Sandwich

Roasted cabbage, green chilies, tahina

Nazereth Kebab Plate

Lamb & beef kebab, hummus, labneh, roasted pepper salad, olives, lemon

Shalom Y'all Plate

Falafel, hummus, labneh, tomato salad, pita

Harissa Marinated Salmon Skewer

Grapefruit, cucumber, green chili, feta

* \$3 upcharge for Salmon per plate

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas



TO GO CATERING

Reserved seating not included – if you would like reserved seating there will be a F&B minimum required

LUNCH



PIZZA

Whole 18" Pizza | 8 slices Per Pie

Pursuit of Happiness \$27
shredded mozzarella, marinara sauce, basil

Boneless \$29
ricotta oregano bianca sauce

Mic Drop \$29
mozzarella, parmesan, pepperoni, marinara sauce

Hiroquest \$32
mozzarella parmesan, pepperoni, sausage, capicola, tomato sauce

No Beef \$29
cauliflower crust, roasted vegetables, mushrooms, basil, ricotta, tomato sauce

SALADS

Tuscan Salad
mixed greens , blue cheese, toasted walnuts, balsamic vinaigrette
Serves 4-6 | \$60

Caesar Salad
crispy lettuce, toasted croutons, lemon pepper caesar dressing
Serves 4-6 | \$60

All group events are subject to prevailing tax and 25% service charge. *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.

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas

BEVERAGE PACKAGES

BEVERAGES ON CONSUMPTION

All beverages are charged on consumption and charged per drink, all beverage charges will be applied towards food and beverage minimum

BEVERAGE PACKAGES

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 \$40
THREE HOURS \$55
FOUR HOURS \$70

Premium Bar Package

TWO HOURS \$55
THREE HOURS \$80
FOUR HOURS \$90

Super Premium Bar Package

TWO HOURS \$70
THREE HOURS \$85
FOUR HOURS \$100

House Sparkling Add On

\$10 PER PERSON

Red Bull & Specialty Cocktails Add On

\$7 PER PERSON (3 SELECTION MAX)

Non-Alcoholic Package

Coffee, tea, assorted sodas & juices

TWO HOURS \$15
THREE HOURS \$25
FOUR HOURS \$35

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 \$15 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 *

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com

Office: 702-489-2129 | @ProperEatsLasVegas

PROPER EATS

FOOD  HALL

COCKTAILS ON DRAFT

COSMO 16

Grey Goose Vodka , Triple Sec, Cranberry, Lime

MARGARITA 16

Patron Tequila, Triple Sec, Lime, Agave

PALOMA 16

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

OLD FASHIONED 16

Bulleit Bourbon, Bitters, Sugar

MOJITO 16

Selvay Rum, Lime, Mint, Sugar

ESPRESSO MARTINI 16

Stoli Vanilla, Cold Brew, Kailua, Simple Syrup

SPECIALTY COCKTAILS

SAKE TO ME 16

Grey Goose Vodka, Strawberry Syrup, Nigori Sake, Lemon Juice

GIN-Z 16

Botanist Gin, Aperol, Martini & Rossi Prosecco

GOOD SEOUL 16

Casamigos Tequila, Watermelon Redbull, Aperol, Orgeat, Lemon

TROPIC THUNDER 16

Mt Gay Rum, Orgeat, Fever Tree Cola, Lime

I LOVE YOU MARY JANE 16

Bombay Gin, Mint, Agave, Lemon

KOSHER STYLE 16

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

EYE OPENER 16

Martini Rossi Prosecco, Orange Juice, Raspberry Syrup

10 DAY CRUISE 16

Ciroc Vodka, Caravella Orangello, Fever Tree Ginger Beer

SPECIAL SAUCE 16

Modelo Especial, Lime, Spiced Salt, Chili Sauce

PROPER EATS

FOOD  HALL

Draft Beer

HEINEKEN	10
MODELO ESPECIAL	8
SAM ADAMS LAGER	8
SHOCK TOP	9
SIERRA NEVADA IPA	9
STELLA ARTOIS	10

Bottled Beer

MICHELOB ULTRA LAGER	9
SAM ADAMS WINTER LAGER	9
FIRESTONE 805 BLONDE ALE	9
SHOCKTOP BELGIUM WHITE ALE	9
KONA LONGBOARD LAGER	9
MAUI BIKINI BLONDE LAGER	9
ELYSIAN SPACE DUST IPA	9
GUINNESS IRISH STOUT	9

WINES BY THE GLASS

SAUVIGNON BLANC KIM CRAWFORD	18
CHARDONNAY FERRARI CARANO	18
PINOT GRIGIO LIVIO FELLUGA	18
RED BLEND PESSIMIST DAOU	18
CABERNET SAUVIGNON JUSTIN	18
PINOT NOIR ERATH	18
CHAMPAGNE MOET & CHANDON BRUT	25
PROSECCO NINO FRANCO	13