

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, 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

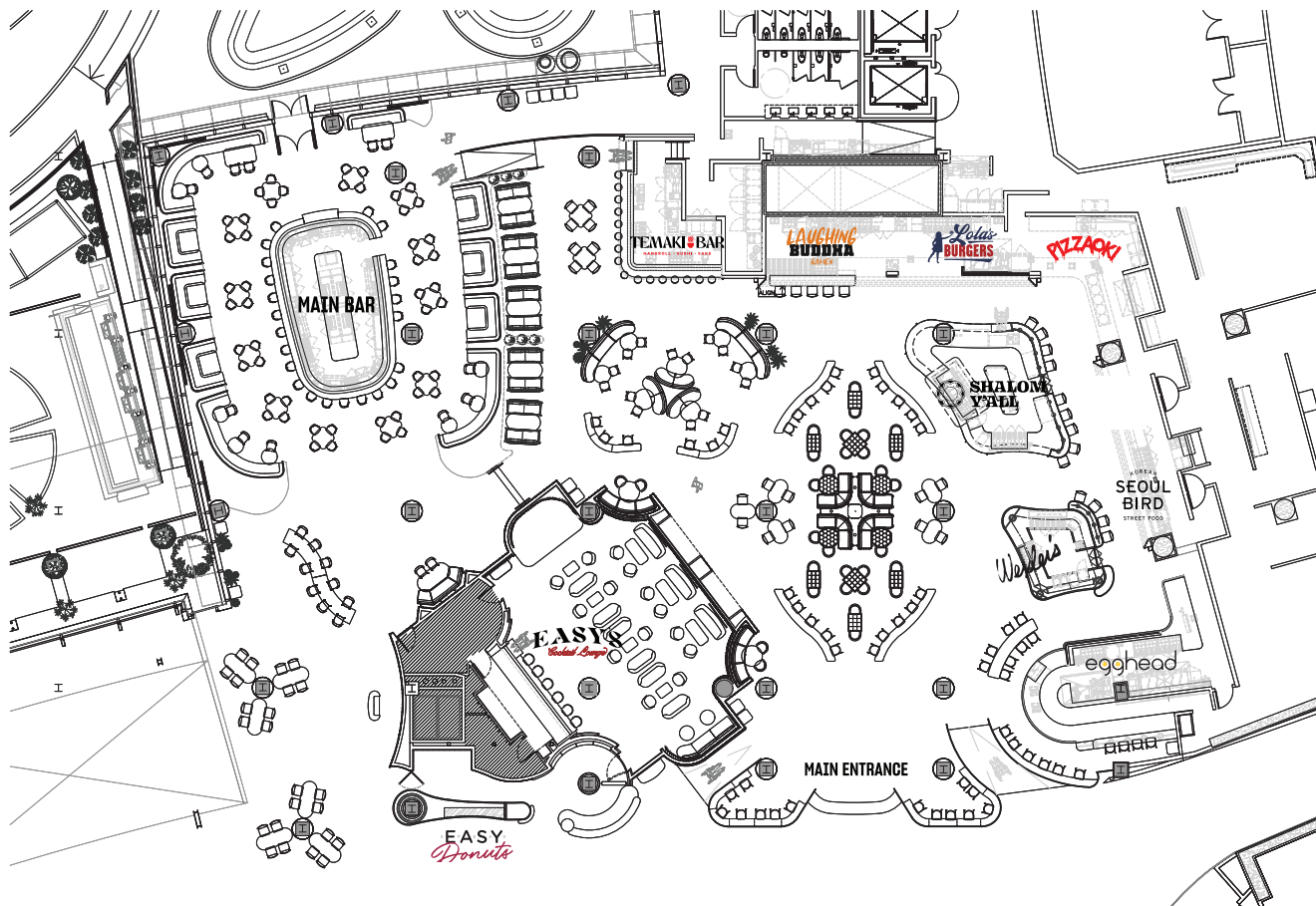
Aria Resort & Casino | Located On The Second Floor Promenada,
Conveniently Situated Just Steps From The Aria Convention Center

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.



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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.

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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

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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
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 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 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



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

Lola's Way

1/2 garlic truffle fries, 1/2 onion rings & crispy jalapeño
6

Garlic Truffle French Fries

6

Onion Rings

6

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

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TEMAKI BAR

HANDROLL • SUSHI • SAKE

EDAMAME \$5
smoked sea salt

SPICY TUNA CRISPY RICE \$6
fried sushi rice, chili garlic, citrus ponzu

CUT ROLLS

MOONLIGHT
Spicy tuna, shiso, bubuarae
\$5

THE KOOK
krab, avocado, cucumber
\$5

LOBSTA QUEEN
lobster, crispy onion
\$7

VEGGIE ROLL \$5
SALMON \$7

YELLOWTAIL \$6
SPICY TUNA \$5

BLUE CRAB \$8
BAY SCALLOP \$7

SHRIMP \$5
MAIN LOBSTER \$7

HAND ROLLS WITH SOY PAPER \$10
SPICY TUNA | SALMON | YELLOWTAIL



Mini Cheese Pizza
Vegetarian
\$5

Mini Pepperoni Pizza
\$6

Mini Veggie Pizza
cauliflower crust | vegan
\$7

AVAILABLE UPON REQUEST

CAULIFLOWER CRUST
\$2 per piece

VEGAN CHEESE
\$2 per piece



Sam Rothstein Slider \$10
pastrami, sauerkraut, swiss cheese,
russian dressing

Crispy Hash Brown \$10
smoke salmon, creme fraiche, chives
vegetarian option available

Bagel Bite \$6
plain or everything bagel
toasted, topped with cream cheese, smoked salmon, capers and red onion

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HOSPITALITY MENU



HOSPITALITY MENU

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

BREAKFAST



LIGHT BITES

Breakfast Parfait, Granola, Yogurt, Fruit

\$11

Seasonal Fruit Cup

\$10

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

Ham & Cheese Croissant

\$10

MINIMUM ORDER OF 12 • EACH ITEM PRICED PER PIECE

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HOSPITALITY MENU

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

BREAKFAST



BREAKFAST SANDWICHES

Assorted Breakfast Sliders from Egghead

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

\$9

CHEESY HASHBROWN

young pecorino cheese

\$4

CRISPY HASHBROWN

\$4



BREAKFAST SANDWICHES

Assorted Bagel Sandwiches from Wexler's

BAGEL & CREAM CHEESE \$6

choice of everything or plain bagel

BIG POPPA \$14

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

UNCLUE LEO \$14

lox, egg, onion, toasted bagel, cream cheese

CHEESY EGGS \$13

eggs, cheddar, toasted bagel, cream cheese

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LUNCH



SLIDERS

Smash Burger

double patty, american cheese, grilled onions, pickles, russian dressing

\$9

Backyard Classic

1/3 patty, American cheese, diced onions, lettuce, tomato, pickle, ketchup, mustard

\$9

Impossible Burger

Vegan American cheese, shredded lettuce & tomato, vegan burger sauce, avocado spread

\$10

SIDES

Garlic Truffle Fries

\$6

Crispy Onion Rings

\$6

Lola's Way

1/2 garlic truffle fries 1/2 crispy onion rings & crispy jalapenos

\$6



SEOUL BIRD

KOREAN STREET FOOD

SANDWICHES

Signature Seoul Chicken Slider

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

\$9

SIDE

Fried Cauliflower

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

\$5

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LUNCH



Turkey & Provolone Baguette

Ham & Butter Baguette

Tuna Salad Roll

\$110 per dozen



PIZZA

8 slices Per Pie

Pursuit of Happiness \$6

shredded mozzarella, marinara sauce, basil

Boneless \$7

ricotta oregano bianca sauce

Mic Drop \$7

mozzarella, parmesan, pepperoni, marinara sauce

Hiroquest \$7

mozzarella parmesan, pepperoni, sausage, capicola, tomato sauce

No Beef \$7

cauliflower crust, roasted vegetables, mushrooms, basil, ricotta, tomato sauce

AVAILABLE UPON REQUEST

CAULIFLOWER CRUST

\$2 per piece

VEGAN CHEESE

\$2 per piece

SALADS

Mini Tuscan Salad

mixed greens , blue cheese, toasted walnuts, balsamic vinaigrette

\$10

Mini Caesar Salad

crispy lettuce, toasted croutons, lemon pepper caesar dressing

\$10

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PROPER EATS

FOOD  HALL

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 *

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COCKTAILS ON DRAFT

COSMO 18 Grey Goose Vodka , Triple Sec, Cranberry, Lime	OLD FASHIONED 19 Basil Hayden Bourbon, Bitters, Sugar
MARGARITA 16 Tres Generaciones Tequila, Triple Sec, Lime, Agave	MOJITO 16 Cruzan Rum, Lime, Mint, Sugar
PALOMA 17 Don Julio Tequila, Grapefruit Juice, Lime, Agave, Fevertree Grapefruit Soda	ESPRESSO MARTINI 18 Absolut Vanilla, Cold Brew, Kailua, Simple Syrup

SPECIALTY COCKTAILS

SAKE TO ME 19 Ciroc Vodka, Strawberry Syrup, Nigori Sake, Lemon Juice	KOSHER STYLE 19 Haku Vodka, Raspberry Syrup, Iced Tea, Fever Tree Yuzu Lime Soda
GIN-Z 19 Botanist Gin, Aperol, Martini & Rossi Prosecco	EYE OPENER 19 Martini Rossi Prosecco, Orange Juice, Raspberry Syrup
GOOD SEOUL 19 Codigo Tequila, Watermelon Redbull, Aperol, Orgeat, Lemon	10 DAY CRUISE 19 Belvedere Vodka, Caravella Orangcello, Fever Tree Ginger Beer
TROPIC THUNDER 19 Bacardi Rum, Orgeat, Fever Tree Cola, Lime	SPECIAL SAUCE 19 Modelo Especial, Lime, Spiced Salt, Chili Sauce
I LOVE YOU MARY JANE 19 Tanqueray Gin, Mint, Agave, Lemon	

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Draft Beer

MODELO ESPECIAL	10	STELLA ARTOIS.	12
SAM ADAMS LAGER	10	CORONA PREMIER.	12
SHOCK TOP	12	PACIFICO.	12
SIERRA NEVADA IPA.	12	MICHELOB ULTRA.	10

Bottled Beer

MICHELOB ULTRA LAGER	10	BUD LIGHT	10
FIRESTONE 805 BLONDE ALE.	12	LAGUNITAS IPA	12
SHOCKTOP BELGIUM WHITE ALE	12	HEINEKEN	12
KONA LONGBOARD LAGER.	12	MODELO ESPECIAL	12
ELYSIAN SPACE DUST IPA	12	CORONA EXTRA	12
GUINNESS IRISH STOUT	12	DOGFISH 60 MIN	12
STELLA	12		

WINES BY THE GLASS

CHAMPAGNE MOET & CHANDON BRUT	25		
PROSECCO NINO FRANCO	15		
		6oz	9oz
SAUVIGNON BLANC KIM CRAWFORD	17		.23
CHARDONNAY FERRARI CARANO	19		.26
PINOT GRIGIO LIVIO FELLUGA	19		.26
ROSÉ WHISPERING ANGEL	18		.25
RED BLEND PESSIMIST DAOU	17		.24
CABERNET SAUVIGNON JUSTIN	18		.26
PINOT NOIR ERATH	17		.23