

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!



FEATURES

Full Service Bar

1352 sq ft 50 Seats | 100 Reception Onsite Catering Performance Stage

For All Inquiries, Please Contact Groupsales@Cliquehospitality.com Office: 702-489-2129 | @ProperEatsLasVegas

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PROPER EATS

Proper Eats Food Hall is the perfect place to host all types of social and corporate events. Offering a variety of versatile and functional spaces–as well as unmatched event design, production, and menu creation–Proper Eats provides an unparalleled event experience.

For food, the sky's the limit at Proper Eats! With mouth-watering cuisine options like Seoul Bird of London, Wexler's Deli of Los Angeles, Temaki Bar of San Diego, Egghead's breakfast style from New York, Shalom Y'all Mediterranean Cuisine and Pizzaoki from Steve Aoki there's something for everyone. Vegas favorites such as Easy's Donuts, Lola's Burgers and Laughing Buddha are also sure to please any palate. Regardless of what type of gathering one is hosting or tastes one prefers – Proper Eat has it all!



- 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

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Expecting a larger crowd? 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. With an abundance of opportunities to explore and sample, each person will have the freedom to explore all kinds of flavors, textures and cuisines in one space. From classic dishes to innovative masterpieces – no matter what their taste buds desire – they're sure to come away impressed. Even the most discerning palates are guaranteed some serious food-envy; these delicious delights have been lovingly prepared by our expert chefs who have gone all out just for this special occasion. Be part of something truly exceptional and make memories that will last a lifetime!



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RECEPTION



Reserved Seating & Full Service Catering included

PASSED

Pricing Per Piece | 50 Piece Minimum



Mini Chicken Kabob

harissa dressing \$9

Mini Lamb & Beef Kabob

with tahina \$10



Pork Belly Bao Bun pickled cucumbers, hoisin

ş8

Crispy Eggplant Bao Bun

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

sesame seed ponzu dressing \$5

Pickled Cucumber Salad Cups



SEOUL BIRD

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.

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Reserved Seating & Full Service Catering included

PASSED

Pricing Per Piece | 50 Piece Minimum

INNEROLL SUGIN SAR

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

Wexlers

Sam Rothstein Slider

pastrami, sauerkraut, swiss cheese, russian dressing

\$10

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

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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 \$55 THREE HOURS \$75 FOUR HOURS \$90

Super Premium Bar Package

TWO HOURS \$81 THREE HOURS \$110 FOUR HOURS \$135

House Sparkling Add On \$15 PER PERSON

Red Bull & Specialty Cocktails Add On

\$10 PER PERSON (3 SELECTION MAX)

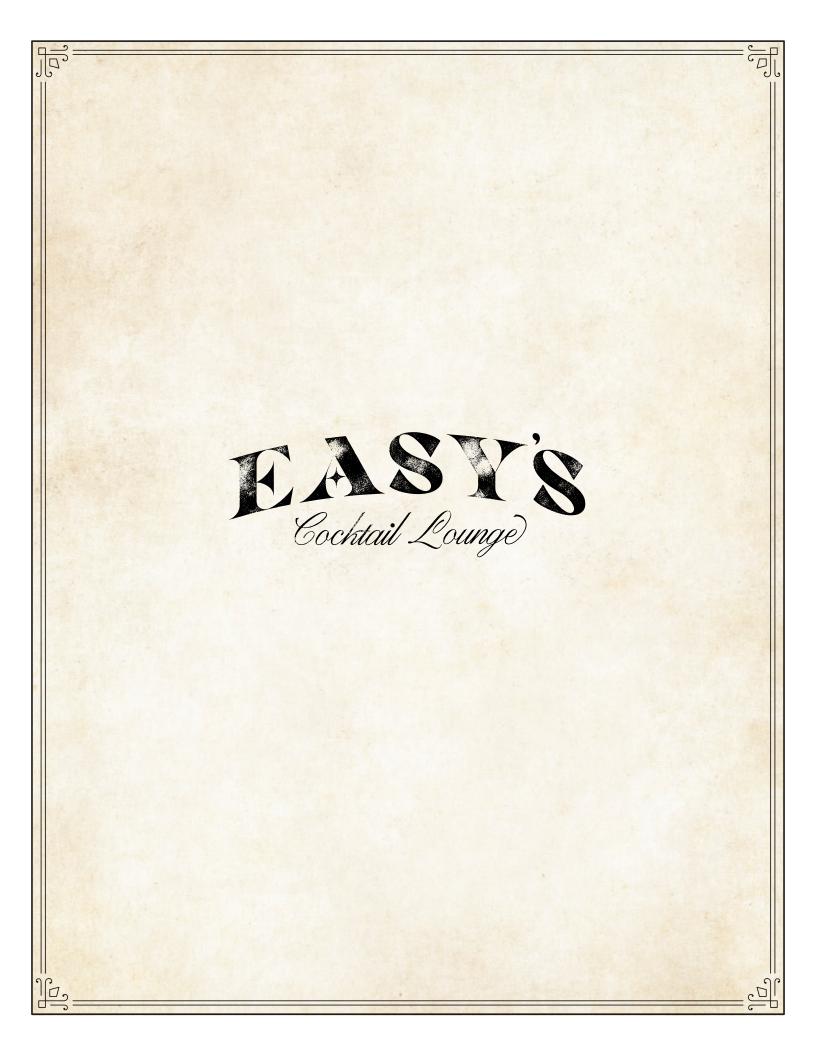
Non-Alcoholic Package

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 *



BOTTLE SERVICE

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VODKA															
Grey Goo <mark>s</mark> e															
Ciroc															
Stoli Elite															
RUM Bacardi															105
Bacardi Spiced															
Captain Morgan															
TEQUILA Casamigos															505
Clase Azul Reposado															
Don Julio 1942															
Patron El Alto															
Volcan XA	•	•	• •	•	•••	•	•••	•	•••	•	•	• •	•	•	1250
GIN															
Botanist Gin															
Bombay Sapphire															
SCOTCH															
Johnnie Walker Black															
Macallan 12 year Johnnie Walker Blue															
	·		•••		-			·			·		•	•	1100
BOURBON Maker's Mark															195
Bulleit (Bourbon & Rye)															
Four Roses Single Barrel		•	•••	•	• •	•	•••	•		•	•	• •	•	•	. 525
WHISKEY															
Jameson															
Jack Daniel's															
COGNAC															
Henne ss y VSOP															
Remy Martin VSOP	•	•	• •	•	• •	•	• •	•	• •	•	•	•••	٠	•	. 725

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Served with

Rose Sugar Rim, Fancy Flute

Served with

Mint Stem, Powdered Sugar, Strawberry, Coupe



