



ROUGE
ROOM

EXCLUSIVE PARTY RESERVATIONS
Private



VENUE FEATURES

Full Venue Capacity: 839 | Square Footage 12,225

Indoor: 351 | Outdoor: 539

Performance Stage

Full Service Catering

Indoor Full Service Bar

Outdoor Full Service Bar

Champagne Specialty Bar

8 Private Cabanas

Private Pool

AV Capabilities

INDOOR

Indoor capacity: 350

Inside: 4,505 sqft

Indoor seating: 140

Performance Stage

6 Drop Down Screens

2 Built in Bars

Customizable Lighting

In House Catering

Private Restrooms

OUTDOOR

Outdoor capacity: 500

Outdoor Deck: 6,680

Cabanas: 900 sqft

Pool: 1,180 sqft

8 Cabanas with Screen

Wrap around Bar

Private Restroom

Private Entrance

For all booking inquiries, please contact rebecca@CliqueHospitality.com

rougeroomlv.com | [@rougeroomlv](https://www.instagram.com/rougeroomlv)

red rock
CASINO • RESORT • SPA

CLIQUE
HOSPITALITY



ENTRY BAR



BOOTHS



OUTSIDE



STAGE



BEVERAGE OPTIONS

HOSTED BEVERAGES ON CONSUMPTION

All beverages will be charged to the final bill, all beverages are charged per drink.

Full venue beverage menu available unless otherwise organized.

Bottle Service available upon request.

ADD-ON BOTTLE SERVICE

Mezcal

Del Maguey Vida \$275

Whiskey

Angel's Envy Bourbon \$440

Bulleit Bourbon \$275

Rye

WhistlePig 10 Year \$480

Japanese

Yamazaki 12 \$700

Scotch

Balvenie 14 Caribbean \$500

Macallan 12 \$540

Macallan 18 \$1,080

Cognac

Hennessy VSOP \$440

Remy Martin 1738 \$480

Vodka

Grey Goose \$350

Titos \$325

Gin

Bombay Sapphire \$250

Hendricks \$275

Rum

Diplomatico Reserva \$275

Tequila

Casamigos Blanco \$375

Don Julio 1942 \$500

Patron Silver \$350

Champagne

Veuve Clicquot Yellow Label, Reims, France \$175

Rosé Champagne

Telemont Rose Reserve, Damery

STANDARD MIXERS

Soda, Cranberry, Pineapple, Lemons, Limes

PREMIUM MIXERS

Grapefruit, Tomato, Olive Juice

ADD-ONS

Red Bull \$8

Bottled Water \$8



UNLIMITED HOURLY BEVERAGE PACKAGES (PER PERSON)

Beverages are unlimited during the duration of bar package

Charged Per Person, Per Hour

House Wine and Bottled beers are included in all Per Person Drink Packages.

Standard mixers of juices and sodas are included.

*Shots, doubles, martinis, energy drinks not included.

*House Wine and Bottled Beer under manager discretion

DELUXE

Two Hours: \$45 Per Person | Three Hours: \$60 Per Person
Four Hours: \$75 Per Person

Titos Vodka | Bombay Sapphire Gin
Bulleit Bourbon or Toki Suntory | Dalmore 12 Scotch
Havana Club Anejo Rum | Patron Silver Tequila

PREMIUM

Two Hours: \$52 Per Person | Three Hours: \$69 Per Person
Four Hours: \$86 Per Person

Grey Goose Vodka | Botanist Gin
Basil Haydens Bourbon | Balvenie 12 Doublewood Scotch
Diplomatico Reserva Rum | Casamigos Blanco Tequila
*Includes selection of one specialty cocktail
to add to the package*

SUPER PREMIUM

Two Hours: \$60 Per Person | Three Hours: \$80 Per Person
Four Hours: \$100 Per Person

Belvedere Vodka | Monkey 47 Gin
Michtners Small Batch Bourbon | Macallan 12 Scotch
Zapaca Rum | Casa Dragones Blanco Tequila
*Includes selection of two specialty cocktails
to add to the package*

SPECIALTY COCKTAILS

Spicy Margarita

Patron Tequila, Cointreau, Agave Syrup,
Fresh Jalapeño & Lime Juice

Hibiscus Paloma

Casamigos Tequila, Hibiscus Syrup, Fresh Lime Juice,
Topped Off with Grapefruit Soda

Espresso Martini

Grey Goose Vodka, Coffee Liqueur,
Fresh Espresso & Simple Syrup

The Rouge Martini

Absolut Elyx Vodka, Carpano Antica, Olive Brine

French 75 +10 per person

Veuve Clicquot Champagne, Botanist Gin,
Fresh Lemon Juice

Mojito

Bacardi Rum, Giffard Grapefruit Liqueur,
Fresh Lime Juice, Salers Aperitif, Mint

Sangria

Russels Reserve, Fresh Orange Juice & Lemon Juice

Clockwork

Knob Creek Bourbon, Bonal Quina, Lillet Blanc,
Orange Oils

Choose 1-2 specialty cocktails depending on package



CANAPES

SMALL INDIVIDUAL BITES



RECEPTION HAND PASSED CANAPES OR SHARED PLATES

COLD APPETIZER CANAPES

Passed or Displayed | Minimum 20 pieces per order | Priced per piece

CRUDITÉ CUP \$6

A variety of crisp, seasonal vegetables paired with house ranch or hummus
GF, V, (VG- upon request)

AVOCADO TOAST BITES \$7

Focaccia bread with avocado, tomato, and parsley

OYSTER ON THE HALF SHELL \$8

Fresh, succulent oysters served on the half shell, accompanied by a delicate
mignonette sauce, showcasing the pure flavors of the sea
Enhancement: Caviar Bump +\$5 PER OYSTER | GF

YELLOWTAIL SASHIMI \$9

Sliced yellowtail, ponzu sauce, jalapeno slice

TUNA CRISPY RICE \$8

Spicy tuna, green onions, roasted garlic ponzu

SHRIMP COCKTAIL \$10

Cocktail sauce, lemon | GF

CAVIAR BLINIS \$15

Premium caviar served atop an individual blini with creme fraiche and chive

CAVIAR SPOONS \$10

Premium caviar served on spoons for bumps and maximum flavors

WARM APPETIZER CANAPES

Passed or Displayed | Minimum 20 pieces per order | Priced per piece

WAGYU TACOS \$7

Crispy wonton, wagyu, roasted tomato ponzu

SLIDERS \$8

Toasted bun, cheddar cheese, onion, special sauce

LOLLIPOP WINGS \$6

Chicken wings, signature buffalo sauce, blue cheese dip | GF upon request

ROUGE FRIES \$6

With a hint of cajun seasoning and housemade sauce
V (GF, VG upon request)

BANG BANG SHRIMP \$8

Spicy harissa aioli, fresh chives

VEGAN SLIDERS \$9

Toasted pretzel bun, impossible slider patty, american cheese,
special burger sauce | V, VG

MUSHROOM ARANCINI \$9

Mushroom risotto, mozzarella, parmesan, rustic marinara, chives

V-Vegetarian VG-Vegan GF-Gluten Free

*All menu items are subject to availability & seasonality



DISPLAYS

Priced per person

TROPICAL FRUIT \$7

pineapple, mango, grapes, berries, melon
V, VG, GF

ROUGE ROOM MEZZE \$10

Tahini hummus, whipped feta cheese, salsa matcha, grilled vegetables,
marinated olives, grilled naan bread

CHARCUTERIE \$17

artisanal selections

SALADS

CAESAR SALAD \$9

creamy parmesan dressing, focaccia crouton

CAPRESE SALAD \$9

heirloom tomatoes, arugula, fresh mozzarella
V

ARUGULA SALAD \$8

pears, goat cheese, balsamic vinegar
V

SEAFOOD DISPLAY \$65

A variety of seasonal oysters, shrimp, crab, lobster served with cocktail sauce,
mignonette, and lemons
GF

CUSTOM ICE SCULPTURE UPON REQUEST (MP)

(can be placed on custom ice sculpture for additional cost)



V-Vegetarian VG-Vegan GF-Gluten Free

**All menu items are subject to availability & seasonality*

STATIONS

Priced per person

Enhancement: Carving Chef Fee \$225 per 100 people per station

ROASTED PRIME RIB

garlic au jus, horseradish cream

\$40 per person

GF

CEDAR PLANK SALMON

garlic beurre blanc, dill yogurt

\$29 per person

GF

HERB CRUSTED BEEF TENDERLOIN

rosemary, demi-glace

\$38 per person

GF

CHICKEN PICCATA

chicken breast, lemon, butter, capers

\$32 per person

PASTA STATION

priced per person \$20

Sauce: Bolognese (Contains beef), Mushroom Truffle Burrata, or
Lemon Pepper Cacio e Pepe

Noodle: Penne or Spaghetti

SUSHI STATION

priced per person \$25

Variety of cut maki rolls for display

California, Spicy Rouge Roll, Rock n Roll

*add Nigiri +\$10

*add Sashimi +\$15

accompanied by Soy Sauce, Wasabi and Citrus

Sushi Chef Fee Applies

LIVE ACTION SUSHI STATION \$500



V-Vegetarian VG-Vegan GF-Gluten Free

**All menu items are subject to availability & seasonality*

SIDES

\$11 per person

BREAD & BUTTER

MAC & CHEESE

CHARRED BROCCOLINI WITH LEMON

ROASTED BLACK VINEGAR BRUSSEL SPROUTS WITH BACON

ROASTED FINGERLING POTATOES

ROASTED CAULIFLOWER TANDOORI

GARLIC ROASTED GREEN BEANS

DECONSTRUCTED MASHED POTATOES

bacon, chive, sour cream, cheese

DESSERTS

LOGO COOKIES \$10 PER COOKIE

Minimum of 50 cookies

MINI CHOCOLATE ÉCLAIR \$36 PER DOZEN

A petite treat of light choux pastry filled with a luscious cream

ASSORTED SORBETS \$30 PER DOZEN

Coconut, Strawberry, Pineapple

Seasonal, GF

CHEFS SELECTION OF CAKES & CONFECTIONS \$25 PER PERSON

Variety of: Strawberry Tiramisu, Brownies

CUSTOM CHEF MENUS

Custom Items are available for order for complete venue buyouts.

All items must be confirmed within 60 days before the event.

Custom chef curated dessert stations and action stations available upon request.

V-Vegetarian VG-Vegan GF-Gluten Free

**All menu items are subject to availability & seasonality*