

PRIVATE EVENT SERVICES

RESERVE YOUR EVENT SPACE, DATE & MENU ITEMS NOW! JUST GIVE US A CALL!

PHONE: 320.251.4047 X 6 WWW.REDCARPETNIGHTCLUB.COM

ROLL OUT THE RED CARPET FOR YOUR GUESTS!

Thank you for considering The Red Carpet Nightclub & Event Center for your big event!

Please view our Room and Menu options below.

SELECT YOUR FAVORITE ROOM OR PRIVATE DECK!



EVENT CENTER

Table Seating: 175 People Full Bar Service Several seating arrangements available. Standing Capacity: 220



MARTINI LOUNGE

Several seating areas available to fit parties of all sizes. ADA accessible lounge with elevator and several ramps.



LIVE MUSIC NIGHTCLUB

Live Music Band Room & Loft, Red Room, Pool Hall, Pub & Keller Bar. Reserve your favorite room. They are all available for your Event!



COVERED DECK

Enjoy the outdoor air with 50 of your closest friends! Heating units & grill available.







MENU



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A P P E T I Z E R S	;	APPETIZERS	
Beef Meatballs Serves approximately 30–40 people Five pounds/160 count	120	Toasted Ravioli 120 Served with Italian Sausage Sauce. 100 Count.	
Swedish Meatballs Serves approximately 30-40 people	135	Pulled BBQ Chicken Sandwiches Serves approximately 30 people Pulled BBQ Pork Sandwiches Serves Approximately 30 people Butterfly Shrimp Serves approximately 20 people, 65 count. Served with cocktail sauce and saltine crackers.	
Homemade Sloppy Joes Serves approximately 30-40 people	210		
Chicken Wings with sauce Available with seasoning & no sauce:	135 120		
Buffalo Wings Includes celery & dipping sauce (Ranch or Blue Cheese available) Approxomately 40 per order.	155		
Boneless Chicken Wings	75	Coconut Shrimp Serves Approximately 20 people,	
Serves approximately 25 people, 80 pieces. With Sauce :	90	55 count.	
Grilled Chicken Skewers For Large Order. Choose your sauce. 80 count. HALF ORDER 40 count.	265	Spinach & Artichoke Dip 125 Served with Pita Bread, Serves	
	135	approximately 30-40 people.	

SAUCES

Teriyaki - Zesty Orange - BBQ - Bourbon BBQ - Honey Garlic Buffalo - Sweet & Spicy Plum

S M A L L B I T E S	Q U I C K E A T S
Mini Corn Dogs 90	Chips & Salsa 60
BBQ Lil Smokies 90	Potato Chips & Dip 60
Pork Egg Rolls 90	Gardettos Snack Mix 45
Deviled Egg Platter 75	Traditional Chex Mix 40



*** Serves approximately 30-35 people ***



M E N U



COLD		COLD	
A P P E T I Z E R S		APPETIZERS	
Vegetable Platter Assorted vegetables and served with Ranch Dressing. Serves 30 people.	85	Meat & Cheese Platter For Large order. Serves 50. Served with assorted specialty crackers. Includes; Turkey, Ham, Swiss, Provolone and	
Fresh Fruit Platter	150	Chedder. Small Serves 35. 150	
Large Fruit Platter: Serves 50 people. Small: Serves 30 people.	90	Cream Cheese Platter 80 Served with assorted specialty crackers.	
Cheese Platter Assorted & cubed cheeses including; Chedder, Colby, Swiss & Pepper Jack. Serves 35 people.	105	Serves 30 people. Choose from one of the following:	
		 Bacon Ranch: Bacon, Cheddar cheese, green onion, garlic and ranch dressing. Italian: Parmesan, bleu cheese and 	
Cocktail Croissant Sandwiches Choose your ingredients: Turkey, Ham, Swiss American Cheese, Romaine Lettuce. 20 individual servings.	140	 garlic. Southwest: Black olive, cheddar cheese. green onion, and taco seasoning. Mediterranean: Green olive and Pimento. 	
Bruschetta Petite Naan Serves approximately 30 people.	105	Spinach Dip Served with Hawaiian Bread. Serves 35 people.	
Shrimp Cocktail Large Order: 110 count, Served with cocktail sauce Small Order: 55 count.	200	Seven Layer Taco Dip Includes: Refried Beans, Sour Cream,	
	110	Guacamole, Lettuce, Onions, Black Olives, Cheddar Cheese, and Tomatoes. Served with Tortilla Chips.	
PAST	Α	S A L A D S	
Greek Bowtie Pasta Salad Made with fresh red and green peppers,	105	Creamy Chicken Pasta Salad 120 Sweet and creamy pasta salad with	
red onions, black olives, feta cheese,		chicken breast, celery and onions. Serves	



and Greek Vinaigrette dressing. Serves

Made with fresh red and green peppers,

pepperoni, mozzarella, Italian Vinaigrette

red onions, tomatoes, artichokes,

approximately 40 people.

Italian Pasta Salad

dressing. Serves 40 people.

110

approximately 40 people.

** Gluten Free Pasta

Available Upon Request **



MENU



TACO BAR

Seasoned Ground Beef Tacos w /or Shredded Chicken Tacos

Includes the following items:

- Soft Flour Tortillas
- Hard Yellow Corn Tortillas
- Shredded Cheeses
- Lettuce
- Black Olives
- Chopped Onions
- Guacamole
- Sour Cream
- Salsa
- Tortilla Chips
- Warm Nacho Cheese sauce
- Spanish Rice
 - (1) Meat = \$14.50 / Person
 - (2) Meat = \$16.50 / Person

PLEASE NOTE

A \$450 Minimum or 31 person minimum is required for the Taco Bar.

DESSERTS

Chocolate Brownie Bites 90 Assorted Cookie Platter
Topped with fresh Raspberry. 18 cookies.

Topped with fresh Raspberry. 48 Pieces.

Chocolate Brownies 65 Mini Cheese Cakes 65

48 individual pieces.

Plain, Raspberry Swirl, Chocolate Chip.
60 Individual Pieces.

Assorted Dessert Buffet: Includes assorted dessert bars, cookies, cakes and candies. 185

Serves 50 People.



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PRIVATE EVENT POLICIES | MENU & PRICING

- Each one of our seven rooms & deck can be reserved for your private event. A \$500 bar minimum is required for larger parties of 50+ people.
- The Red Carpet Private Events Food Menu consists of: Hot & Cold Appetizers, Taco Bar, Cold Pasta Salads, Small Bites, Snacks, and Desserts.
- > Your food order is required two weeks prior to your scheduled event.
- > Any party cancelling their menu order seven days prior to scheduled event will be responsible for cost of goods expense.
- > Please add \$0.45 per person for plates, napkins and utensils.
- > Please add \$4.75 for banguet table linen.
- Evening food tables will be taken down by 10 PM in the Martini Lounge.
- An 18% food service fee, a 0.8625% sales tax and 0.11125% liquor tax (if purchasing liquor) will be added to your final bill.
- > We will be validating your Guests' IDs before serving them alcoholic beverages.
- > A 4% transaction fee will be added to your invoice if using a credit card to purchase.
- > Private Outdoor Deck Seasonal Grill Menu available months May September.
- > Due to catering liability insurance, remaining food items are not allowed to be boxed up and/or leave the Red Carpet premises.
- The Red Carpet reserves the right to increase menu pricing according to market fluctuations.



