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Phantom gala is vision in red

t was Phantom meets
Vegas at Saturday's gala
party of "Phantom: The
Las Vegas Spectacular."
At every turn, phantomesque touches transformed
The Venetian's main ballroom
into a red velvetine-draped
19th-century Paris opera
house.

The cavernous room was abloom with 5,000 roses, most of them in table centerpieces, on ornate candelabra at the buffet or attached individually to the backs of chairs.

Overhead, in the center of the room, the star of the party: a massive chandelier formed with 20,000 red carnations.

"It took 13 people three days to assemble it," said **David Tapper**, catering conference manager for The Venetian.

Overlooking the revelers from one of two opera boxes were phantom royalty, creator Andrew Lloyd Webber and director Hal Prince, seated with comedy icon Carol Burnett.

Wearing a black suit and pink tie, **Brent Barrett**, Friday's opening-night phantom, worked the room like the phantom, popping up everywhere.

All the bars were built on ice blocks amid ice sculptures portraying show scenes. Phantinis, a pomegranate juice martini with raspberry vodka, were poured down an ice luge that resembled the mask of the phantom.

Guests indulged in a variety of fare from executive banquet chef Oliver DuBreuil's kitchen, including foie gras lollypop with black truffle and macadamia crust; vichyssoise shooters with fried leek; golden fig and marzipan tarts; satchel of duck with apricots; and pear mousse martinis.

Partygoers entered the ballroom through the phantom's lair, a candle-lit "tunnel" with rolling kneehigh fog.