

HOST YOUR CORPORATE EVENT AT RED

PROFESSIONAL SPACES. ELEVATED CUISINE. SEAMLESS EXECUTION.



RED



RED

WHY HOST AT RED

Planning a corporate event shouldn't be stressful—it should be seamless. At RED, we make it easy to impress your team or clients with an experience that's polished, professional, and elevated. From team dinners to networking mixers and holiday parties, our modern spaces, refined menu options, and expert service make every event feel effortless.

- Private and semi-private spaces available
- Customizable menus and beverage packages
- Dedicated event team for smooth planning
 - Convenient downtown location

EVENT SPACES

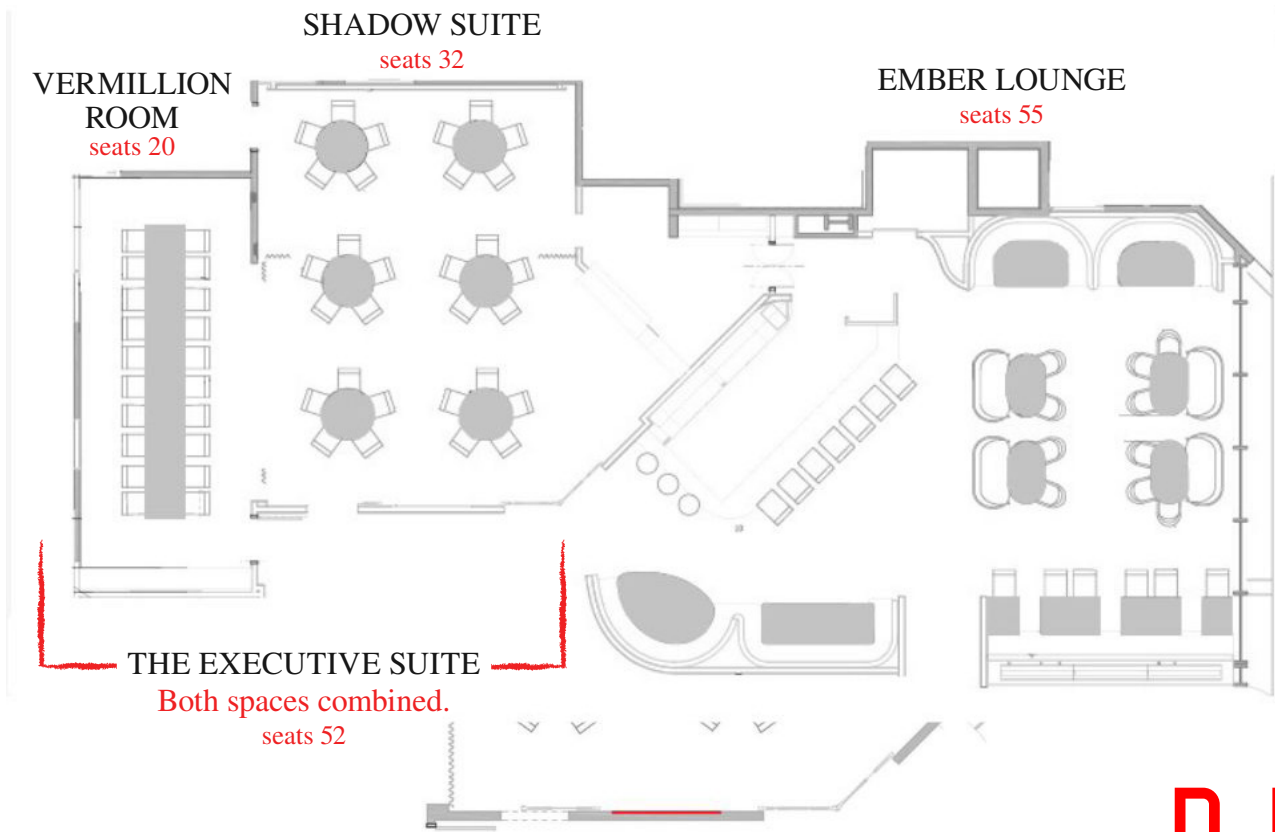
VERMILLION
20 GUESTS

SHADOW
32 SEATED
50 STANDING

THE EMBER LOUNGE
55 SEATED
75 STANDING



FLOOR PLAN



RED

EVENT ROOMS

These rooms are most popular for corporate events & team meetings:

THE VERMILLION ROOM



Vibe: Warm and intimate—ideal for team dinners or executive gatherings. Tucked away just enough to create a sense of privacy.

Great for: Seated corporate dinners, small group meetings, or client presentations.

Capacity: 20 guests

Privacy: Semi-private (sectioned off by a semi-sheer curtain).

Amenities: TV for presentations

Vibe: Sophisticated and moody, with lounge-style ambiance and a private bar. Designed for blending business and socializing in a relaxed yet refined setting.

Great for: Networking mixers, company milestones, or casual corporate receptions.

Capacity: Seats up to 32 / 50 standing.

Privacy: Semi-private (sectioned off by a semi-sheer curtain).

Amenities: TV for presentations, private bar, option to staff a private bartender.

THE SHADOW SUITE



THE EMBER LOUNGE



Vibe: Bold and social, with dramatic lighting and cozy fire features. A standout space for corporate gatherings with personality.

Great for: High-energy mixers, brand activations, or large-format team events.

Capacity: Seats up to 55 / 75 standing.

Privacy: Semi-private

Amenities: Stylish lounge seating and open flow for mingling.

The Vermillion Room combined with The Shadow Suite is The Executive Suite.
We also offer full buyouts (115 seated / 155 standing). Please reach out for more details.
See F&B minimums on Page 8.

MENU OPTIONS

Most corporate groups opt for one of our plated dinner menus for a polished, seated experience showcasing the best of RED. Choose from three tiers—each featuring a curated selection of starters, entrées, and desserts designed to impress.

All menus are served individually and include warm house bread & butter.

[See Events Menu for additional details](#)



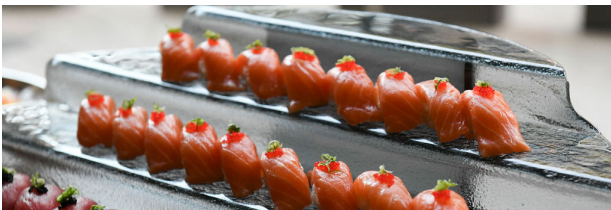
PASSED HORS D'OUVRES

Priced per dozen. One dozen minimum.
Recommended minimum order 6 pieces per hour per person.

STATION PACKAGES

PRICED PER PERSON

A curated selection of heavy appetizers, perfect for cocktail receptions and social gatherings where mingling is encouraged. Available as stationed displays or passed bites.



SIGNATURE STATIONS

MINIMUM OF 30 GUESTS REQUIRED

Curate your own banquet spread with our à la carte signature stations.

SUSHI

CURATE YOUR PERFECT
SUSHI SPREAD



MINI DESSERTS

Priced per dozen. One dozen minimum.
Recommended 2 mini desserts per person.

BEVERAGE PACKAGES

Keep the party flowing with one of our hosted bar packages—a simple way to treat your guests to a variety of beer, wine, and cocktails without the hassle. Choose the package that fits your celebration:

BEER & WINE - \$20 PER GUEST, PER HOUR

Select Wines & Beers, Hot Sake, Soft Drinks

CLASSIC BAR - \$25 PER GUEST, PER HOUR

Classic Cocktails, Select Spirits, Select Wines, Sakes & Beer, Soft Drinks

SIGNATURE BAR - \$30 PER GUEST, PER HOUR

Includes Classic Bar + RED Signature Cocktails

2-hour beverage minimum



FAQ

CAN I BRING DECORATIONS?

Light decorating is welcome! Our team can help advise.

CAN WE BRING OUR OWN CAKE?

Yes, as long as it's from a commercial kitchen (we'll provide plates + forks).

CAN I BRING MY OWN ALCOHOL?

Unfortunately, outside beverages are not allowed due to Wisconsin law.

WHERE DO GUESTS PARK?

We recommend several nearby lots, including the Overture ramp.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

This price reflects the base amount that needs to be spent in food and beverage during your event time. This minimum excludes rentals, service fees, sales tax, and gratuity.

HOW DO I SECURE MY DATE?

In order to confirm your event, we require a signed contract and deposit of 50% of the food and beverage minimum.

WHAT OTHER CHARGES MAY I EXPECT?

5.5% tax, 20% gratuity and a 3% administrative fee.

FOOD & BEVERAGE MINIMUMS

OFF PEAK (JAN-JUNE)

	VERMILLION ROOM	SHADOW SUITE	EXECUTIVE SUITE	EMBER LOUNGE
Sun-Wed	1,000.00	2,000.00	2,000.00	3,000.00
Thurs	1,000.00	2,500.00	3,000.00	Requires Full Buyout 5,000.00
Fri & Sat	1,200.00	2,500.00	3,000.00	Requires Full Buyout 8,000.00

PEAK SEASON (AUG-DEC)

	VERMILLION ROOM	SHADOW SUITE	EXECUTIVE SUITE	EMBER LOUNGE
Sun-Wed	1,000.00	2,000.00	2,000.00	2,000.00
Thurs	1,000.00	2,500.00	3,000.00	Requires Full Buyout 5,000.00
Fri & Sat	2,000.00	4,500.00	6,500.00	Requires Full Buyout 10,000.00