Phantom gala is vision in red

It was Phantom meets Vegas at Saturday’s gala party of “Phantom: The Las Vegas Spectacular.”

At every turn, phantom-esque 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 lollipops with black truffle and macadamia crust; vichyssoise shooters with fried leek; golden fig and marzipan tarts; satchel of duck with apricots; and pear mouse martini.

Partygoers entered the ballroom through the phantom’s lair, a candle-lit “tunnel” with rolling knee-high fog.