

PRIVATE EVENTS & PARTIES



west | TASTING
ROOM

1867 E. THOUSAND OAKS BLVD.

WESTTASTINGROOM.COM



CURATED WINE & FOOD

Whether you're savoring crave-worthy, artisanal pizzas pulled fresh from the oven, lingering over curated boards, or sharing a family-style spread with your favorite bottles—one thing is for sure: we've crafted private dining that celebrates connection.

Every sip and every bite is intentionally chosen to make your gathering unforgettable. West Tasting Room isn't just a space; it's a dedicated private dining experience where flavor, service, and togetherness come to the table.



SEMI-PRIVATE ROOM

SEATING FOR UP TO 12 GUESTS

WINE DINNERS

SOMMELIER WINE TASTINGS

PRESENTATIONS & LUNCHES

*Includes flat screen TV for presentations
Vestaboard for personalized messages*



MAIN TASTING ROOM

FOR UP TO 60 GUESTS

HOLIDAY PARTIES
PRIVATE HAPPY HOURS
CORPORATE GATHERINGS
BIRTHDAYS & ENGAGEMENTS

FOOD



CHARCUTERIE BOARDS

Our party-sized charcuterie boards served on four-foot wooden boards are the perfect compliment to wine



ARTISANAL PIZZAS

Artisanal pizzas cooked at 800 degrees fresh from the fire oven made with only the best, high-quality ingredients



SEASONAL SALADS

Catering-sized salads served on hand-made wooden boards with seasonally-driven ingredients



BITE-SIZED DESSERTS

A selection of single-serve treats and bites to end your event with a sweet finish

DRINKS



SOMM-FOCUSED WINES

Wine offerings curated by our Owner and Wine Director from the most reputable wineries from around the world



LOCAL CRAFT BEERS

Selection of seasonally-driven craft beers in all styles from California's best breweries



SPRITZES & MARGARITAS

A spritzer or margarita station offers hand-made, seasonal libations for any event



MOCKTAILS & N/A

Our non-alcoholic program includes mocktails, N/A beers, N/A wines, sparkling water and choice of sodas

FOOD OFFERINGS

BOARDS

PARTY SMORGASBOARD a selection of cheeses, meats, nuts, olives, jam, honey, bread

BURRATA SMORGASBOARD burrata cheese, prosciutto di parma, arugula, balsamic, heirloom tomatoes, bread

SPANISH SMORGASBOARD spanish cheeses, chorizo, marcona almonds, spanish olives, peppers, bread

***CAVIAR SMORGASBOARD** caviar, creme fraiche chive dip, kettle potato chips, market price

SALADS

MIXED GREENS PISTACHIO & CRANBERRY gorgonzola cheese, dried cranberries, crushed pistachios, orange vinaigrette

CHOPPED KALE CAESAR kale, parmesan reggiano, toasted breadcrumbs, house-made dressing

SIMPLE ARUGULA SALAD arugula, fresh lemon olive oil dressing, parmesan reggiano

PIZZAS

MUSHROOM TRUFFLE SAGE shiitake mushrooms, fontina cheese, truffle oil, fresh sage

LEEK & RICOTTA mozzarella, garlic olive oil, roasted leeks, ricotta, lemon zest

BURRATA & PROSCIUTTO crispy prosciutto, burrata, orange blossom honey, arugula

SPICY SALAMI calabrese salami, mozzarella, chili oil, crushed red pepper, fresh basil

RIGGIO SPECIAL sweet and spicy, chorizo, chili flakes, ricotta, honey, mozzarella, fresh basil

HOUSE CHEESE mozzarella, parmesan reggiano, cracked black pepper, fresh oregano

DESSERT

OLIVE OIL CAKES choice of mini olive oil cakes; chocolate, orange almond, bourbon pecan, matcha green tea, spanish almond

WEEKDAY LUNCH PACKAGES

PIZZA & SALAD

\$30 per person

Includes seasonal salads and one of our hand-crafted pizzas served family-style. Perfect for casual weekday gatherings and team lunches. **Wine, beer and all beverages additional.**

CHARCUTERIE, PIZZA & SALAD

\$40 per person

Enjoy a party-sized charcuterie board of cheeses, cured meats, jam, nuts, and more followed by a spread of artisanal pizzas and seasonal salads. **Wine, beer and all beverages additional.**

LUNCH SPREAD + WINE FLIGHTS

\$65 per person - includes wine flight

An elegant but casual experience that includes a full lunch spread of charcuterie, pizzas and salads, complimented with a three-wine tasting flight. Guests can select and build their own wine flights from a curated list of wines.

SOMMELIER-LEAD TASTING + LUNCH

\$95 per person - includes sommelier wine experience

A more formal wine tasting where guests are walked through a flight of four wines from our Certified Sommelier. This mini-educational class includes a wine tasting paired with charcuterie followed by a full lunch of pizza and salads. Perfect for team building, client appreciation and office parties.

Optional add-on: sparkling welcome glass or toast (\$10 per person)

Optional add-on: mini dessert cakes (+\$5 per person)

PARTY PACKAGES

CHARCUTERIE + ALA CARTE DRINKS

\$20 per person

A spread of our party-sized charcuterie boards that include gourmet cheeses, meats, jams, nuts, honeycomb, bread and more. All wine, beer and beverages are additional.

DINNER + ALA CARTE DRINKS

\$50 per person

A gourmet lunch or dinner spread with the works; charcuterie, seasonal salads and artisanal pizzas served family style in our private room. All wine, beer and beverages are additional.

CHARCUTERIE + UNLIMITED WINE/BEER

\$70 per person

A spread of our party-sized charcuterie boards that include gourmet cheeses, meats, jams, nuts, honeycomb, bread and more with unlimited wine, beer and N/A offerings.

DINNER + UNLIMITED WINE/BEER

\$95 per person

A full lunch or dinner spread with charcuterie, salads, pizza and unlimited wine, beer, and N/A offerings



AT-HOME WINE TASTINGS

SOMMELIER-LEAD WINE TASTING - 4 WINES

\$50 per person

Sommelier-lead, mini-wine class with a flight of four different wines. Chose your theme from CA wine regions, old world vs. new world, Italian wines, Spanish wines, global wines, blind tasting challenge and more!

SOMMELIER-LEAD WINE TASTING - 6 WINES

\$60 per person

Sommelier-lead, mini-wine class with a flight of six different wines. Chose your theme from CA wine regions, old world vs. new world, Italian wines, Spanish wines, global wines, blind tasting challenge and more!

ADD-ONS - CHARCUTERIE, PIZZA, DESSERT

priced per item

Enhance your wine tasting experience by adding any of our menu items including our party-sized charcuterie boards, artisanal pizzas, salads or a dessert tasting. All food is additional.





BOOK YOUR EVENT

MAIN TASTING ROOM + PRIVATE ROOM

SEATING EVENTS: UP TO 60 GUESTS

TIME: 3 HOURS (ADDITIONAL TIME MAY BE ADDED)

WEEKNIGHTS (M-TH) MINIMUM:
\$2000

FRIDAY & SATURDAY NIGHT MINIMUM:
\$3500

SATURDAY & SUNDAY (12 - 3 PM) MINIMUM:
\$1000

PRIVATE ROOM

SEATING: UP TO 12 GUESTS (MINIMUM OF 8 REQUIRED)

2 HOURS (ADDITIONAL TIME MAY BE ADDED)

FOOD & BEVERAGE MINIMUM: \$200

PRIVATE LUNCH EVENT - MAIN ROOM

SEATING: UP TO 40 GUESTS

2 HOURS (ADDITIONAL TIME MAY BE ADDED)

FOOD & BEVERAGE MINIMUM: \$500

BEST WINE TASTING IN VENTURA COUNTY

“A neighborhood gem”

“Perfection!”

“Our event was a vibe - great atmosphere, delicious food, amazing wine and service”



HELLO@WESTTASTINGROOM.COM

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