

HOST YOUR
PRIVATE EVENT
WITH US



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

LIGHT BITES OPTIONS

ALL OPTIONS INCLUDE UNLIMITED WINE & BEER

Perfect for a relaxed happy hour, each package features our signature smorgasboards, and shareable light bites. A light, casual option ideal for social gatherings or after-work drinks.

THE LIGHT BOARD

\$55 per person

Includes our classic **Party Smorgasboards**, a classic selection of cheeses, meats, nuts, olives, jam, honey, and bread — simple, abundant, and perfect for casual gatherings. Two-hour event with unlimited wine and beer service.

THE SOCIAL SPREAD

\$65 per person

Features our **Party Smorgasboard** and **Burrata Smorgasboard**, offering a rich and vibrant mix of cheeses, cured meats, burrata, and accompaniments served with bread. Two-hour event with unlimited wine and beer service.

THE CELEBRATION SPREAD

\$75 per person

An elevated presentation featuring all three: **Party, Burrata, and Spanish Smorgasboards** — a curated collection of meats, cheeses, burrata, and accompaniments served with bread. Two-hour event with unlimited wine and beer service.

CAVIAR ADDITION

market price

Add our **Caviar Smorgasboard**, an elegant presentation featuring caviar, crème fraîche dip, chives, and kettle chips — a refined addition for a truly elevated experience. Advance notice required.

Extend any two-hour package to a full three-hour event with unlimited wine and beer service. Add \$15 per guest.

DINNER MENU OPTIONS

ALL DINNER OPTIONS INCLUDE UNLIMITED WINE & BEER

A beautiful dinner spread of charcuterie, salads, and hand-crafted pizzas served family-style in our private room. The experience is casual yet elegant, designed for guests to relax, mingle, and enjoy a satisfying meal paired perfectly with wine.

CLASSIC

\$75 per person

Selection of two large charcuterie boards (scaled by guest count), one seasonal salad, and three artisanal pizzas, served with a selection of curated wines and craft beers.

SIGNATURE

\$85 per person

Two large charcuterie boards (scaled), two seasonal salads, and four artisanal pizzas, paired with our rotating list of curated wines and local craft beers.

PREMIUM

\$100 per person

Two large charcuterie boards (scaled), two seasonal salads, a wide selection of pizzas, and a dessert offering of mini olive-oil cakes, accompanied by our curated wine and craft beer selections.



PRIVATE LUNCH OPTIONS

Ideal for work gatherings, team lunches, or presentations, served family-style. Available on weekdays when the restaurant is closed to the public, with a \$500 food and beverage minimum for private bookings.

CLASSIC LUNCH

\$30 per person

Includes a selection of fresh seasonal salads and of our hand-crafted pizza served family-style. Perfect for casual weekday gatherings and team lunches. Wine and beer available as an optional add-on.

THE HOUSE LUNCH

\$40 per person

Enjoy a family-style service of salads, pizzas, and a decadant charcuterie board featuring cheeses, cured meats, nuts, and bread. Ideal for work meetings or private celebrations. Wine and beer available as an optional add-on.

SIGNATURE LUNCH & WINE

\$60 per person - includes glass of wine

A beautiful spread of salads, pizzas, and an elevated charcuterie selection, finished with dessert. Includes one glass of wine per guest.

TASTING LUNCH EXPERIENCE

\$75 per person - includes wine flight

A full tasting experience featuring a curated selection of salads, pizzas, charcuterie, and dessert, paired with a three-wine flight designed to complement the menu.

TEAM TASTING EXPERIENCE

\$95 per person - includes sommelier wine experience

Perfect for corporate outings, client appreciation, or team-building events, this interactive sommelier-led tasting guides guests through a curated flight of four wines paired with charcuterie, salads, and artisanal pizzas.

Optional add-on: dessert & sparkling toast (+\$10 per person)

FOOD MENU

Our menu blends comfort and quality — casual dishes like charcuterie, seasonal salads, and artisanal pizzas made with the best ingredients,

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

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

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WINE EXPERIENCES



CHAMPAGNE TOAST

The perfect way to celebrate a special occasion — with sparkling wine and an intimate toast to mark the moment



CELLAR EXPERIENCE

A fully customizable wine experience ranging from your favorite wineries to cellar-worthy bottles and world-renowned wine regions



SOMMELIER TASTING

A dedicated Sommelier will guide your guests through a variety of wines providing professional insights and wine education



PORT & CHOCOLATE PAIRING

A sweet finish to any event — a Port wine and dessert pairing that's sure to impress

DRINKS & EXPERIENCES

Add a custom touch to your celebration with extra beverage options beyond our standard food and wine packages, including spritz and margarita stations, sparkling toasts, and curated premium wines.

DRINK OFFERINGS

SPRITZER STATION

\$125 set up + \$15 per spritzer

Two seasonal spritzers made with house wines and fresh garnishes — a light, colorful addition that always gets attention. Perfect for the holidays!

MARGARITA STATION

\$125 setup + \$15 per margarita

Two house-made fresh margaritas using Agave Sol wine — perfect for a lively or summer celebration.

WINE TASTING STATION

\$150 setup + bottles priced from \$60-\$100

An interactive tasting station for guests to sample wines by region, varietal, or side-by-side comparisons — even blind tastings for a fun challenge.

MOCKTAIL STATION

\$100 setup + \$13 per mocktail

Two custom non-alcoholic creations with fresh juices and botanicals — ideal for daytime or corporate events.

NON-ALCOHOLIC OPTIONS

For guests not consuming alcohol, we offer a thoughtful selection of non-alcoholic wine, beer, sparkling water, soda and beverage options to ensure every guest can enjoy the experience

WINE EXPERIENCES

SPARKLING TOAST

\$10 per person

A festive glass of sparkling wine served to all guests for a celebratory moment.

CELLAR EXPERIENCE

\$250 consultation fee + bottles priced from \$60-\$250

A personalized wine consultation where we design a one-of-a-kind selection tailored to your taste. Our team collaborates directly with reserve-level wineries to source exceptional bottles that reflect your style.

SOMMELIER-LEAD WINE TASTING

\$40 per person

An exceptional compliment to an event with a bit of wine education paired with a flight of four wines demonstrating fundamentals of wine. Tasting themes can be tailored to each event.

PORT WINE & CHOCOLATE PAIRING

\$18 per person

Three small pours of port dessert wine paired with gourmet chocolates for an elegant finish to the evening.

PARTY EXTRAS



DESSERT STATION

A full dessert station offering your guests a selection of bite-sized desserts including mini-cakes, cookies and more



ESPRESSO & TEA BAR

A refined finish to the evening featuring handcrafted espresso, cappuccino, and lattes prepared to order



FLORALS

Our partner local florist can create customized table florals and arrangements for any type of event



MUSIC CURATION

Enjoy a customized Spotify playlist via our Sonos speaker system or opt for a live DJ option to suit the style and flow of your event

PARTY EXTRAS

The finishing touches every great event needs — from curated music and florals that set the mood. These elevated extras transform a simple gathering into an unforgettable celebration.

FINISHING TOUCHES

FLORALS & STYLLING

Starting at \$250

Custom floral arrangements and table styling designed to match your event's tone and color palette.

MUSIC CURATION

Starting at \$200

Tailor-made playlists or DJ coordination through our sound system to create the perfect atmosphere.

DESSERT STATION

\$75 set up, \$16 per person

A Beautiful display of mini olive-oil cakes, cookies, and sweet bites to close out the night.

ESPRESSO & TEA BAR

\$125 setup + \$8 per guest

A full-service espresso and tea station featuring handcrafted coffee drinks, herbal teas, and all the accompaniments — the perfect final touch for any celebration.





BOOK YOUR EVENT

Book your next event with us and enjoy exclusive access to our private space, customizable food and drink packages, and seamless planning from start to finish.

FULL TASTING ROOM + PRIVATE ROOM

SEATING EVENTS: UP TO 50 GUESTS

RECEPTION EVENTS: UP TP 60 GUESTS

2 OR 3 HOURS (ADDITIONAL TIME MAY BE ADDED)

FRIDAY & SATURDAY NIGHT FOOD & BEVERAGE MINIMUM:
\$3500

WEEKEND DAY FOOD & BEVERAGE MINIMUM:
\$2000

WEEKNIGHTS FOOD & BEVERAGE MINIMUM:
\$2500

SEMI-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

SEATING: UP TO 40 GUESTS

2 HOURS (ADDITIONAL TIME MAY BE ADDED)

FOOD & BEVERAGE MINIMUM: \$500

BEST WINE TASTING IN VENTURA COUNTY

OPENTABLE, DINERS' CHOICE

"A neighborhood gem"

"Perfection!"

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



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