



BAMBOO ROOM

PRIVATE EVENT SPACE IN WESTLAKE VILLAGE

(805) 852-1080

WWW.BAMBOOROOMWL.V.COM

EVENTS@BAMBOOROOMWL.V.COM

30760 RUSSELL RANCH RD, STE C, WESTLAKE VILLAGE, CA 91362



WELCOME TO BAMBOO ROOM, THE NEWEST SANCTUARY NESTLED IN THE VIBRANT HEART OF WESTLAKE VILLAGE - YOUR LONG-AWAITED HAVEN FOR PRIVATE EVENTS.

PREPARE TO EMBARK ON A JOURNEY LIKE NO OTHER AS YOU STEP INTO BAMBOO ROOM'S INTIMATE SPACE, METICULOUSLY DESIGNED TO EVOKE A SENSE OF LUXURY, RELAXATION, AND CONNECTION. INDULGE IN OUR EXQUISITE COCKTAILS, EXPERTLY CRAFTED BY OUR IN-HOUSE MIXOLOGISTS, AND SAVOR OUR UNPARALLELED CULINARY DELIGHTS, TRANSPORTING YOU TO A REALM OF TASTE SENSATIONS.

AS THE AREA'S FIRST OF ITS KIND, BAMBOO ROOM AIMS TO UNITE A TRULY UNIQUE ATMOSPHERE WITH AN UNMATCHED OVERALL EXPERIENCE. OUR DEDICATION LIES IN CRAFTING MEMORIES THAT LAST, ENSURING EVERY DETAIL IS UNFORGETTABLE. WITH A HARMONIOUS FUSION OF CONTEMPORARY CHIC AND VINTAGE ALLURE, OUR VENUE BOASTS ELEGANT ARCHITECTURE, LUXURIOUS DECOR, AND A CONVENIENT LOCATION WITH AMPLE COMPLIMENTARY PARKING.

WHETHER YOU SEEK THE COZY CONFINES OF OUR INDOOR LOUNGE OR THE TRANQUIL AMBIANCE OF OUR OUTDOOR PATIO, COMPLETE WITH FIRE PITS AND UNIQUE DESIGN ACCENTS, BAMBOO ROOM OFFERS THE PERFECT SETTING FOR BOTH SOCIALIZING AND PRIVATE MOMENTS.

LET OUR SEASONED TEAM GUIDE YOU IN PLANNING AND EXECUTING YOUR EVENT VISION, WHETHER IT'S A CORPORATE MEETING, WEDDING RECEPTION, BIRTHDAY CELEBRATION, PRIVATE DINING EXPERIENCE, OR ANY OTHER SPECIAL OCCASION. WITH BAMBOO ROOM'S EXPERTISE AND RESOURCES, YOUR EVENT IS GUARANTEED TO BE FLAWLESSLY EXECUTED.

EXPERIENCE BAMBOO ROOM FOR YOURSELF BY EMBARKING ON A VIRTUAL TOUR AT BAMBOOROOMWL.V.COM.

*IF YOUR EVENT CONSISTS OF 50 OR MORE, PLEASE INQUIRE ABOUT A FULL BUYOUT

*IF YOUR EVENT IS AFTER 8PM ON FRIDAY OR SATURDAY, PLEASE INQUIRE ABOUT A FULL BUYOUT

*PLEASE ASK US ABOUT CUSTOM MENUS. WE CAN ACCOMMODATE ALL DIETARY RESTRICTIONS
(VEGETARIAN AND VEGAN MENUS ARE AVAILABLE UPON REQUEST)

MAIN ROOM

CAPACITY: 90 SEATED | 150 RECEPTION STYLE



LIBRARY ROOM & SIDE PATIO

CAPACITY: 40 SEATED | 60 RECEPTION STYLE



MAIN PATIO

CAPACITY: 50 RECEPTION STYLE



FRONT PATIO

CAPACITY: 75 RECEPTION STYLE





SEATED DINNER



RECEPTION STYLE



COCKTAIL & LOUNGE STYLE



OUR EXECUTIVE CHEF/OWNER: ANTHONY ALAIMO

CHEF ANTHONY HAS Poured YEARS OF DEDICATION INTO EXPLORING WAYS TO ENHANCE HIS CULINARY ABILITIES, MOST NOTABLY COOKING IN NUMEROUS AWARD WINNING RESTAURANTS ALL OVER THE WORLD THROUGHOUT EUROPE, ASIA AND THE UNITED STATES. CHEF ANTHONY AND HIS TEAM EARNED THE MOST PRESTIGIOUS HALLMARK OF A CHEF'S CAREER; A MICHELIN STAR IN ADDITION TO MULTIPLE FORBES 5 STAR DESIGNATIONS WHILE AT IL TEATRO IN MACAU.

AS THE SEASONS CHANGE, SO WILL OUR MENU, REFLECTING THE SPLENDOR THAT COMES FROM USING INGREDIENTS IN THEIR MOST FLAVORFUL STATE. OUR CHEF'S VARIED EXPERIENCE HAS INFLUENCED HIS BELIEF THAT ONLY THE HIGHEST QUALITY, FRESHEST INGREDIENTS CAN CREATE EXCELLENT FOOD. THIS HAS INSPIRED OUR TEAM TO WORK WITH LOCAL FARMERS, GROWERS & ARTISANS TO FILL OUR KITCHEN WITH INGREDIENTS THAT WILL NOT ONLY DELIGHT OUR DINERS BUT WILL UPHOLD OUR COMMITMENT TO SUPPORT LOCAL BUSINESSES & OUR COMMUNITY.



COCKTAIL RECEPTION APPETIZER MENU

APPETIZERS

MINIMUM OF 25 PIECES EACH

Cold:

White Bean Hummus. 6

Crudite, Za'atar, crispy lavash

Burrata Crostini. 6

Heirloom tomato, aged balsamic

Smoked Salmon Bruschetta. 7

Avocado, watermelon radish

Caprese Skewer. 6

Baby tomato, fresh mozzarella, basil pesto

Vegetable Lettuce Wrap. 6

Cucumber salad, toasted almonds, ginger dressing (v)

Serrano Wrapped Manchego. 8

Aged spanish ham, olive pesto

Albacore Poke Tacos. 9

Toasted sesame, nori, micro cilantro

Hot:

Papas. 5

Salt & vinegar fries, citrus aioli

Falafel Sliders. 6

Avocado purée, tahini, pickled cucumber & shallot (v)

Petit Onion Tart. 7

Roasted mushrooms, parmesan, upland cress

Goat Cheese Arancini. 6

Piquillo pepper romesco

Panko Crusted Shrimp . 8

Sweet and sour chili sauce

Chicken Satay. 7

Lemon grass, sesame sauce

Crispy Chicken Sliders. 7

Fresno chili aioli, napa cabbage

Pan Seared Short Ribs. 8

Cucumber tzatziki

Lobster Arancini. 9

Maine lobster, saffron aioli

Angus Tenderloin Sliders. 11

Chimichurri, crisp maui onions

ADDITION:

Hummus & Falafel Bar

\$18 per person

White bean hummus
Wood fired baba ghanoush
Avocado tzatziki
Falafel
Assorted crudité
Za'atar lavash

Cheese & Charcuterie Station

\$20 per person

Selection of imported and domestic dried meats and
artisanal cheese
Olives
Marinated dry figs
Assorted fresh baked breads and lavash

Chilled Seafood Bar

\$48 per person

Minimum 25 guests

Based on 3-4 pieces of each per person

Selection of pacific oysters
Chilled wild prawns
Snow crab claws
Seaweed mignonette
Fresh horseradish
House made cocktail sauce

BRUNCH BUFFET

\$65 PER PERSON

*ADD ON: ADDITIONAL BAKERY BASKET INCLUDING CROISSANTS, MUFFINS, AND DANISH. (+\$6/PERSON)

CHOOSE 2 APPETIZERS

Greek Yogurt Parfait

Honey granola, local berries

Shrimp & Avocado Toast

Wild white shrimp, piquillo pepper romesco

Lox & Cream Cheese Flatbread

Capers, red onion

Petit Onion Tart

Roasted mushrooms, parmesan, upland cress

Crispy Chicken Sliders.

Fresno chili aioli, napa cabbage

Baby Kale Salad

Spiced pumpkin seeds, midnight moon, apple vinaigrette

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Mediterranean Salad

Baby gem lettuce, feta, tomato, cucumber, olives, lemon vinaigrette

CHOOSE 2 MAINS

Scrambled Farm Fresh Eggs

Manchego Frittata

Grilled broccolini, romesco sauce

Egg White Frittata

Baby spinach, feta, roasted peppers

Brioche French Toast

Dulce de leche, local berries

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta (+6 per person)

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

King Salmon (+6 per person)

Roasted heirloom cauliflower, chimichurri

CHOOSE 2 SIDES

Beelers Smoked Bacon

Organic Turkey Sausage

Chicken Sausage

Roasted Breakfast Potatoes

Kennebec Hash Browns

Roasted Seasonal Vegetables

CHOOSE 1 DESSERT

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

BRUNCH BUFFET

\$75 PER PERSON

FRESHLY BREWED COFFEE, SELECTION OF TEA AND FRESH JUICE
BAKERY SELECTION OF SLICED BREADS
SELECTION OF SEASONAL FRUIT

*ADD ON: ADDITIONAL BAKERY BASKET INCLUDING CROISSANTS, MUFFINS, AND DANISH. (+\$6/PERSON)

CHOOSE 2 APPETIZERS

Greek Yogurt Parfait

Honey granola, local berries

Shrimp & Avocado Toast

Wild white shrimp, piquillo pepper romesco

Lox & Cream Cheese Flatbread

Capers, red onion

Petit Onion Tart

Roasted mushrooms, parmesan, upland cress

Crispy Chicken Sliders.

Fresno chili aioli, napa cabbage

Baby Kale Salad

Spiced pumpkin seeds, midnight moon, apple vinaigrette

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Mediterranean Salad

Baby gem lettuce, feta, tomato, cucumber, olives, lemon vinaigrette

CHOOSE 2 MAINS

Scrambled Farm Fresh Eggs

Manchego Frittata

Grilled broccolini, romesco sauce

Egg White Frittata

Baby spinach, feta, roasted peppers

Brioche French Toast

Dulce de leche, local berries

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta (+6 per person)

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

King Salmon (+6 per person)

Roasted heirloom cauliflower, chimichurri

CHOOSE 2 SIDES

Beelers Smoked Bacon

Organic Turkey Sausage

Chicken Sausage

Roasted Breakfast Potatoes

Kennebec Hash Browns

Roasted Seasonal Vegetables

CHOOSE 1 DESSERT

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

BUFFET SERVICE

\$60 PER PERSON

CHOOSE 1 SALAD

Baby Kale Spiced

Pumpkin seeds, Midnight Moon Cheese, dried cranberries, apple vinaigrette

Babe Farms Gem

Pickled shallots, feta, cucumber, tomato, olives, lemon vinaigrette

Arugula & Endive

Purple watercress, ricotta salata, hazelnut, orange vinaigrette (v)

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Avocado & Heirloom Tomato

Grilled corn, red onion, citrus vinaigrette

CHOOSE 1 SIDE

Potato Pureé

Rosemary and parmesan

Sauted Broccolini

Toasted garlic, lemon oil

Penne Pomodoro

Oven roasted tomato sauce, parmesan

Roasted Root Vegetables

Garlic oil, thyme

Heirloom Cauliflower

Pine nuts, salsa verde

CHOOSE 1 DESSERT

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

CHOOSE 2 MAINS

Roasted Mushroom Risotto

Porcini butter, Thyme (v)

Bolognese Pasta

Gragnano pasta, grass fed beef and pork ragu, ricotta

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

King Salmon

Roasted heirloom cauliflower, chimichurri

Pacific Sea Bass

Roasted peppers, grilled corn, mojo rojo

Mahi Mahi

Fregola sarda, roasted zucchini fennel pesto

Za'atar Chicken Kebab

Wood grilled chicken breast, ratatouille, salsa verde

Herb Roasted Chicken

Pan seared chicken breast, mushroom jus

Honey Sesame Chicken

Wok fried chicken breast, sesame glaze, napa cabbage

Braised Lamb Shoulder

Roasted tomato, baby potatoes, chermoula

Baked Meatball Pomodoro

Angus beef, pangrattato, herb ricotta

Port Braised Short Rib (+8 per person)

Baby carrots, gremolata

Pan Roasted Beef Tenderloin (+20 per person)

Olive oil crushed potato, asparagus, peppercorn jus

DUE TO SEASONAL MENU, SOME ITEMS ARE SUBJECT TO CHANGE.

V = VEGAN

BUFFET SERVICE
\$70 PER PERSON

CHOOSE 2 SALADS

Baby Kale Spiced

Pumpkin seeds, Midnight Moon Cheese, dried cranberries, apple vinaigrette

Babe Farms Gem

Pickled shallots, feta, cucumber, tomato, olives, lemon vinaigrette

Arugula & Endive

Purple watercress, ricotta salata, hazelnut, orange vinaigrette (v)

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Avocado & Heirloom Tomato

Grilled corn, red onion, citrus vinaigrette

CHOOSE 2 SIDES

Potato Pureé

Rosemary and parmesan

Sauted Broccolini

Toasted garlic, lemon oil

Penne Pomodoro

Oven roasted tomato sauce, parmesan

Roasted Root Vegetables

Garlic oil, thyme

Heirloom Cauliflower

Pine nuts, salsa verde

CHOOSE 1 DESSERT

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

CHOOSE 2 MAINS

Roasted Mushroom Risotto

Porcini butter, Thyme (v)

Bolognese Pasta

Gragnano pasta, grass fed beef and pork ragu, ricotta

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

King Salmon

Roasted heirloom cauliflower, chimichurri

Pacific Sea Bass

Roasted peppers, grilled corn, mojo rojo

Mahi Mahi

Fregola sarda, roasted zucchini fennel pesto

Za'atar Chicken Kebab

Wood grilled chicken breast, ratatouille, salsa verde

Herb Roasted Chicken

Pan seared chicken breast, mushroom jus

Honey Sesame Chicken

Wok fried chicken breast, sesame glaze, napa cabbage

Braised Lamb Shoulder

Roasted tomato, baby potatoes, chermoula

Baked Meatball Pomodoro

Angus beef, pangrattato, herb ricotta

Port Braised Short Rib (+8 per person)

Baby carrots, gremolata

Pan Roasted Beef Tenderloin (+20 per person)

Olive oil crushed potato, asparagus, peppercorn jus

DUE TO SEASONAL MENU, SOME ITEMS ARE SUBJECT TO CHANGE.

V=VEGAN

BUFFET SERVICE
\$85 PER PERSON

CHOOSE 2 SALADS

Baby Kale Spiced

Pumpkin seeds, Midnight Moon Cheese, dried cranberries, apple vinaigrette

Babe Farms Gem

Pickled shallots, feta, cucumber, tomato, olives, lemon vinaigrette

Arugula & Endive

Purple watercress, ricotta salata, hazelnut, orange vinaigrette (v)

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Avocado & Heirloom Tomato

Grilled corn, red onion, citrus vinaigrette

CHOOSE 2 SIDES

Potato Pureé

Rosemary and parmesan

Sauted Broccolini

Toasted garlic, lemon oil

Penne Pomodoro

Oven roasted tomato sauce, parmesan

Roasted Root Vegetables

Garlic oil, thyme

Heirloom Cauliflower

Pine nuts, salsa verde

CHOOSE 2 DESSERTS

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

CHOOSE 3 MAINS

Roasted Mushroom Risotto

Porcini butter, Thyme (v)

Bolognese Pasta

Gragnano pasta, grass fed beef and pork ragu, ricotta

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

King Salmon

Roasted heirloom cauliflower, chimichurri

Pacific Sea Bass

Roasted peppers, grilled corn, mojo rojo

Mahi Mahi

Fregola sarda, roasted zucchini fennel pesto

Za'atar Chicken Kebab

Wood grilled chicken breast, ratatouille, salsa verde

Herb Roasted Chicken

Pan seared chicken breast, mushroom jus

Honey Sesame Chicken

Wok fried chicken breast, sesame glaze, napa cabbage

Braised Lamb Shoulder

Roasted tomato, baby potatoes, chermoula

Baked Meatball Pomodoro

Angus beef, pangrattato, herb ricotta

Port Braised Short Rib (+8 per person)

Baby carrots, gremolata

Pan Roasted Beef Tenderloin (+20 per person)

Olive oil crushed potato, asparagus, peppercorn jus

DUE TO SEASONAL MENU, SOME ITEMS ARE SUBJECT TO CHANGE.

V=VEGAN

4 COURSE PRE-FIXED SERVED FAMILY STYLE

\$65 PER PERSON

CHOOSE 1 APPETIZER

Mezze

White bean hummus, baba ganoush, avocado tzatziki, lavash, olives

Petit Onion Tart

Roasted mushrooms, parmesan, upland cress

Burrata Crostino

Serrano ham, grilled ciabatta, heirloom baby tomato

Pesto Flatbread

Basil pesto, ricotta, mozzarella, baby arugula

Manchego and Iberico Croquettes

Aged spanish ham, smoked tomato pesto

Meatball Pomodoro

Angus beef, pangrattato, herbed ricotta

Peruvian Scallops

Calabrian chili butter, panko, garlic blossoms

Parmesan Eggplant Tian

Crispy Japanese eggplant, pomodoro mozzarella

Jumbo Prawns Alla Plancha (+9 per person)

Skull Island Tiger Prawns, garlic butter, herb salad (1 per guest)

CHOOSE 2 MAINS

Roasted Mushroom Risotto

Porcini butter, Thyme (v)

Bolognese Pasta

Gragnano pasta, grass fed beef and pork ragu, ricotta

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

Pan Seared King Salmon

Roasted heirloom cauliflower, chimichurri

Wild Pacific Sea Bass

Roasted peppers, grilled corn, mojo rojo

Grilled Mahi Mahi

Fregola sarda, roasted zucchini fennel pesto

Za'atar Chicken Kebab

Wood grilled chicken breast, ratatouille, salsa verde

Herb Roasted Chicken

Pan seared chicken breast, mushroom jus

Honey Sesame Chicken

Wok fried chicken breast, sesame glaze, napa cabbage

Cumin Rubbed Short Ribs (+8 per person)

Cucumber labneh, warm farro salad

Pan Roasted Beef Tenderloin (+20 per person)

Olive oil crushed potato, asparagus, peppercorn jus

CHOOSE 1 SALAD

Baby Kale Spiced

Pumpkin seeds, Midnight Moon Cheese, dried cranberries, apple vinaigrette

Babe Farms Gem

Pickled shallots, feta, cucumber, tomato, olives, lemon vinaigrette

Arugula & Endive

Purple watercress, ricotta salata, hazelnut, orange vinaigrette (v)

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Avocado & Heirloom Tomato

Grilled corn, red onion, citrus vinaigrette

CHOOSE 1 DESSERT

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

PLATED AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE

V=VEGAN

4 COURSE PRE-FIXED SERVED FAMILY STYLE

\$75 PER PERSON

CHOOSE 2 APPETIZERS

Mezze

White bean hummus, baba ganoush, avocado tzatziki, lavash, olives

Petit Onion Tart

Roasted mushrooms, parmesan, upland cress

Burrata Crostino

Serrano ham, grilled ciabatta, heirloom baby tomato

Pesto Flatbread

Basil pesto, ricotta, mozzarella, baby arugula

Manchego and Iberico Croquettes

Aged spanish ham, smoked tomato pesto

Meatball Pomodoro

Angus beef, pangrattato, herbed ricotta

Peruvian Scallops

Calabrian chili butter, panko, garlic blossoms

Parmesan Eggplant Tian

Crispy Japanese eggplant, pomodoro mozzarella

Jumbo Prawns Alla Plancha (+9 per person)

Skull Island Tiger Prawns, garlic butter, herb salad (1 per guest)

CHOOSE 2 MAINS

Roasted Mushroom Risotto

Porcini butter, Thyme (v)

Bolognese Pasta

Gragnano pasta, grass fed beef and pork ragu, ricotta

Artichoke Pasta

Artichoke pesto, gragnano pasta, lemon, arugula, shaved parmesan

Seafood Pasta

Shrimp, clams, mussels, gragnano pasta, pomodoro sauce

Pan Seared King Salmon

Roasted heirloom cauliflower, chimichurri

Wild Pacific Sea Bass

Roasted peppers, grilled corn, mojo rojo

Grilled Mahi Mahi

Fregola sarda, roasted zucchini fennel pesto

Za'atar Chicken Kebab

Wood grilled chicken breast, ratatouille, salsa verde

Herb Roasted Chicken

Pan seared chicken breast, mushroom jus

Honey Sesame Chicken

Wok fried chicken breast, sesame glaze, napa cabbage

Cumin Rubbed Short Ribs (+8 per person)

Cucumber labneh, warm farro salad

Pan Roasted Beef Tenderloin (+20 per person)

Olive oil crushed potato, asparagus, peppercorn jus

CHOOSE 1 SALAD

Baby Kale Spiced

Pumpkin seeds, Midnight Moon Cheese, dried cranberries, apple vinaigrette

Babe Farms Gem

Pickled shallots, feta, cucumber, tomato, olives, lemon vinaigrette

Arugula & Endive

Purple watercress, ricotta salata, hazelnut, orange vinaigrette (v)

Panzanella Salad

Garlic crostini, heirloom tomato, arugula, parmesan, aged balsamic

Avocado & Heirloom Tomato

Grilled corn, red onion, citrus vinaigrette

CHOOSE 2 DESSERTS

Tiramisu

Espresso mascarpone, dulce de leche

Tahitian Vanilla Panna Cotta

Mixed local berries, orange honey

Warm Chocolate Torte

Hazelnut cream, jivara feuilletine

Meyer Lemon Parfait

Caramelized macadamia nut, toasted coconut

PLATED AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE

V=VEGAN

WOOD FIRED PIZZA

Margherita

mozzarella, tomato, basil

Pesto

basil pesto, mozzarella, grilled broccolini

Sausage & Peppers

mozzarella, roasted peppers, fennel sausage

Funghi

roasted mushrooms, taleggio, thyme, caramelized onions, ligurian olives

Lamb Kefta

lamb meatballs, goat cheese, harissa, pickled shallots, shaved baby gems

CHILDRENS TABLE SERVED BUFFET STYLE

CHOOSE 3: \$20 PER PERSON

Baby Gem Salad

Cucumber, tomato, lemon vinaigrette

Chicken Fingers

Lemon aioli and ketchup

Hand Cut Fries

Lemon aioli and ketchup

Cheese Quesadilla

Pico di gallo

Chips and Guacamole

House made tortilla chips

Cheese Pizza

Pomodoro sauce, mozzarella

Butter Pasta

Parmesan cheese

Tomato Pasta

Pomodoro sauce, parmesan

Mini Hot Dogs

Puff pastry, dijon mustard

PRICED PER ITEM

Baby Gem Salad. 8

Cucumber, tomato, lemon vinaigrette

Chicken Fingers. 9

Lemon aioli and ketchup

Hand Cut Fries. 7

Lemon aioli and ketchup

Cheese Quesadilla. 8

Pico di gallo

Chips and Guacamole. 8

House made tortilla chips

Cheese Pizza. 9

Pomodoro sauce, mozzarella

Butter Pasta. 8

Parmesan cheese

Tomato Pasta. 8

Pomodoro sauce, parmesan

Mini Hot Dogs. 6

Puff pastry, dijon mustard



BAR PACKAGES

1 BARTENDER PER EVERY 25 GUESTS
ADDITIONAL BARTENDERS AVAILABLE AT \$200 PER BARTENDER
BARTENDER FEE WAIVED FOR BOOKINGS OF 100 OR MORE GUESTS
SECONDARY BAR AVAILABLE \$500

BEER AND WINE

FIRST HOUR \$19/PERSON
ADDITIONAL HOUR \$11/PERSON

**Domestic, Local, & Imported Beers
House Wines
Sodas, Juices, Sparkling Waters**

SOFT DRINKS

FIRST HOUR \$10/ PERSON
ADDITIONAL HOUR \$10/PERSON

Sodas, Juices, Sparkling Waters

CHAMPAGNE TOAST & SPARKLING PACKAGES

CHAMPAGNE TOAST \$10/PERSON (ADD ON TO
FULL, PREMIUM, LUXURY PACKAGE, OR BEER &
WINE PACKAGES) - HOUSE CHAMPAGNE

**House Champagne \$10/person
Prosecco \$14/person
Veve Cliquot Brut \$20/person**

WINE SERVICE PACKAGES

PREMIUM WINES \$20/PERSON (ADD ON
TO FULL, PREMIUM, LUXURY PACKAGE, OR
BEER & WINE PACKAGES)

Available Wine Offerings:

**Justin Cabernet
Stag's Leap Cabernet
Faust Cabernet
Balletto Pinot Noir
Kunde Sauvignon Blanc
Justin Sauvignon Blanc
Cake Bread Chardonnay
Groth Chardonnay**



BAR PACKAGES

FULL LIQUOR BAR

FIRST HOUR \$27/PERSON
ADDITIONAL HOUR \$17/PERSON

Available Bar Offerings:

Absolute Vodka
Real Del Valle
Redemption Bourbon
Bacardi
El Silencio Mezcal
Dewar's 12 Year Scotch
Rigby Gin
Domestic, Local, & Imported Beer
House Wines
House Sparkling Wines
Sodas, Juices, Sparkling Waters

PREMIUM LIQUOR BAR

FIRST HOUR \$31/PERSON
ADDITIONAL HOUR \$19/PERSON
2 SPECIALTY COCKTAILS (PRE SELECTED FROM
OUR SIGNATURE COCKTAIL MENU) \$5/PERSON

Available Bar Offerings:

Tito's Vodka
Kettle One Vodka
Don Julio Blanco & Reposado
Casamigos Blanco & Reposado
Bulleit Bourbon & Rye
Johnnie Walker Black Label
Macallan 12
Bacardi
El Silencio Mezcal
Bombay Sapphire
Maker's Mark Bourbon
Domestic, Local, & Imported Beer
House Wines
House Sparkling Wines
Sodas, Juices, Sparkling Waters

LUXURY LIQUOR BAR

FIRST HOUR \$35/PERSON
ADDITIONAL HOUR \$25/PERSON
2 SPECIALTY COCKTAILS (PRE SELECTED FROM
OUR SIGNATURE COCKTAIL MENU) \$5/PERSON
2 CUSTOM COCKTAILS \$5/PERSON

Available Bar Offerings:

Tito's Vodka
Grey Goose Vodka
Kettle One Vodka
Don Julio Blanco, Reposado, & Anejo
Clase Azul Plata & Reposado
Casamigos Blanco, Reposado, & Anejo
Bulleit Bourbon & Rye
Johnnie Walker Black Label
Macallan 12
Bacardi
El Silencio Mezcal
Hendrick's Gin
Bombay Sapphire
Tanqueray
Maker's Mark Bourbon
Domestic, Local, & Imported Beer
House Wines
House Sparkling Wines
Sodas, Juices, Sparkling Waters

SIGNATURE COCKTAILS

The Infatuation

Gin, Lime, Elderflower, Thai Basil

El Coñejo

Tequila, Pressed Lemon, Ruby Grapefruit, Local Honey

Bamboozled

Tequila, Pressed Lime, Passion Fruit, Aperol

The Prescription

Whiskey, Cinnamon, Vanilla, Lemon Essence

Sweet Ignition

Vodka, Pressed Lemon, Rosemary, Candied Ginger, Bubbles

The Lovely Loon

Vodka, Fresh Blueberry, Pressed Lemon, Mint Bouquet, Sparkling Wine

Going West

Whiskey, Averna Amaro, Mezcal, Orange Essence

Made In Modena

Gin, Fresh Strawberry, Citrus, White Balsamic, Italian Basil



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EVENTS@BAMBOOROOMWLV.COM

30760 RUSSELL RANCH RD, STE C, WESTLAKE VILLAGE, CA 91362