



# Chances RimRock

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4890 Cherry Creek Road, Port Alberni, V9Y 8E9 | 250-724-7629 | [info@thecypress.ca](mailto:info@thecypress.ca)

## Private Dining:

Chances RimRock offers two exclusive private dining room, Cathedral Grove and The Pacific Rim Room, for corporate and social dining and events.

Two private dining rooms combined can accommodate upto 200 seated guests. The private dining rooms are available Tuesday thru Saturdays for lunch and dinner.

## General Information:

**The Cathedral Grove Room: 80 guests**

**The Pacific Rim Room: 60 guests**

**Full Day Room Rental \$ 275 – Half Day Room Rental \$ 150**

All food and beverage must be provided by the Cypress restaurant.

Please choose your menu at least one week before your event and have a final guest count 5 days prior to your event.

All prices are subject to change without notice. Prices are subject to taxes and 18% gratuities.

# Buffet Lunch

Includes Fresh Artisan Green Salad,  
Two Dressings, Cookies, Tea and Coffee.

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## Assorted Sandwich Buffet

Choice of 2 Sandwiches

### **Chicken Club**

Roasted Chicken Breast, Hertel's Bacon, Lettuce, Tomato, Garlic Mayo, Martin's Bun.

### **Turkey Sandwich**

Roasted Turkey Breast, Lettuce, Tomato, Swiss Cheese, Cranberry Mayo, Sourdough.

### **Shaved Roasted Beef Sandwich**

Seasonal Lettuce. Tomatoes. Pickled Red Onion. Swiss Cheese. Horseradish Aioli. Baguette.

### **BBQ Tofu Burger**

Artisan greens, Tomato, Pickles, Garlic Mayo, Martin's Bun

Minimum 20 Guests

Add Chef's Daily Soup for 4.00 Per Guest

22.95 Plus Applicable Taxes and 18% Gratuities

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# Hors D'oeuvres Platters

Each platter serves 8 guests (2- 4 pieces serving per guest)

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Choice of

Sweet Chili Chicken

Deconstructed Moroccan Chicken Skewers

Crispy Chicken Spring Rolls

Crispy Vegetable Spring Rolls

Coconut Crusted Prawns

Shrimp Cocktail

Mushroom and Goat Cheese

Classic Tomato Flat Bread

Bacon Jam Grilled Cheese

Caramelized Onion Grilled Cheese

Beef Sliders

Spicy Meatballs

**\$55 per platter**

## Fresh Vegetable Crudit  with Herb Dip

**\$ 55.00 per platter**

## Seasonal Fresh Fruits

**\$65.00 per platter**

## Assorted Meat and Cheese Platter

**\$85.00 per platter**

# Dinner Buffet

All Dinner Buffets Include Buns, Butter, Fresh Artisan Green Salad, Maple Balsamic Vinaigrette, Seasonal Vegetables, Assorted Mini Desserts, Tea and Coffee

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## Salads

Choice of one

### **Traditional Caesar**

Croutons. Creamy Garlic Vinaigrette.

### **Roasted Beet Salad**

Feta Cheese. Artisan Greens Sunflower Seeds. Honey Thyme Vinaigrette

### **Sweet Potato. Lentil. Feta Salad**

Balsamic Vinaigrette

### **Mediterranean Chickpea Salad.**

Lemon Vinaigrette

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## Side Dishes

Choice of one

**Steamed Basmati Rice/Rustic Roasted Potatoes/Garlic Butter Whipped Mash Potatoes**

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## Entrée

**Lemon Pepper Roasted Chicken/Butter Chicken**

**Roasted Pork Loin Apple Gravy/Apple Sage Stuffed Pork Loin. Apple Gravy**

**Carved Maple Glazed Ham with Rum Raisin Glaze**

**Roasted Turkey with Turkey Gravy. Stuffing. Cranberries**

**Carved Reserve Angus Roast Beef. With Horseradish and Au jus**

**Beef Bourguignon. French Style Braised Beef with Red Wine Sauce**

**Vegan Meatloaf**

Minimum 20 guests

One Entrée 29.95 per guest

Two Entrée 36.95 per guest

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