



Chances RimRock

4890 Cherry Creek Road, Port Alberni, V9Y 8E9 | 250-724-7629 | 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 up to 130 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

Both Rooms Rental Fee \$ 275 --- 1 Room Rental Fee \$ 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,
Cookies & Coffee.

Assorted Sandwich Buffet

Choice of 1 Sandwich Platter

Chicken Club

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

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

24.00 Plus Applicable Taxes and 18% Gratuities

Hors D'oeuvres Platters

Each platter serves 8 guests

Choice of 1

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

Honey Garlic Meatballs

\$65 per platter

Fresh Vegetables with Ranch Dip

\$ 65.00 per platter

Fresh Fruit Platter

\$75.00 per platter

Assorted Meat and Cheese Platter

\$95.00 per platter

Dinner Buffet

Include Buns & Butter, Artisan Green Salad, Seasonal Vegetables, Dessert, Coffee & Tea

Choice of one 1

Traditional Caesar

Croutons. Creamy Garlic Vinaigrette.

Roasted Beet Salad

Feta Cheese. Artisan Greens Sunflower Seeds. Honey Thyme Vinaigrette

Mediterranean Chickpea Salad.

Lemon Vinaigrette

Side Dishes

Choice of one

Steamed Basmati Rice OR Rustic Roasted Potatoes OR Garlic Butter Whipped Mash Potatoes

Entrée

Choice of one

Lemon Pepper Roasted Chicken/Butter Chicken

Apple Sage Stuffed Pork Loin. Apple Gravy

Roasted Turkey with Turkey Gravy. Stuffing. Cranberry Sauce

Carved Reserve Angus Roast Beef. With Horseradish and Aujus

Beef Bourguignon. French Style Braised Beef with Red Wine Sauce

**** Let us know how many vegan/vegetarian dishes will need to be made separately.****

Minimum 20 guests --- One Entrée 32.00 per guest ---- Two Entrées 39.00 per guest
