



Chances RimRock

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Private Dining:

Chances RimRock offers two exclusive private dining room, Cathedral Grove and The Pacific Rim Room, for corporate, 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: 122 guests

The Pacific Rim Room: 80 guests

All groups of 20 more are required to dine from our Banquet menus or Pre – order off a select menu.

While The Cypress restaurant doesn't charge a room rental, a food and beverage minimum is required for all bookings in the private dining areas.

All food and beverage minimums do not include taxes, gratuities, venue fees or any additional services or rentals required.

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.

For offsite events, rental of dishware and staffing cost is not included. When required we will arrange for professional and uniformed service staff to set up, served and attend your events.

Front of House staff are \$18 an hour and Back of House are \$22 an hour.

All staff is paid from the time they leave our facility and return to unload.

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

Box Lunch Special

Includes Choice of Sandwich, Cookie, and Bottled Water

Gourmet Sandwiches – 10.95

Sandwich Options

Cranberry Chicken Sandwich

Goat Cheese. Seasonal Lettuce. Roasted Garlic Aioli. Portuguese Bun.

Turkey Pesto Sandwich

Apple. Seasonal Lettuce. Tomatoes. Roasted Garlic Aioli. Baguette.

Shaved Roasted Beef Sandwich

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

Roasted Chicken Sandwich

Tomato Jam. Seasonal Lettuce. Feta Cheese. Roasted Garlic Aioli. Portuguese Bun.

Red Lentil Cauliflower Burger.

Guacamole Seasonal Lettuce. Tomatoes. Garlic Mayo. Portuguese Bun.

Minimum 10 Sandwiches for Delivery

Add Artisan Salad - 6.95

Cypress Salad

🍷 Candied Pecans. Goat Cheese. Bacon Bits. Fresh Pears. Artisan Greens. Maple Balsamic Vinaigrette.

Roasted Beet Salad

🍷 Capers. Craisins. Sunflower Seeds. Feta Cheese. Artisan Greens. Honey Thyme Vinaigrette.

Spinach Salad

🍷 Gingered Walnuts. Feta Cheese. Berry Compote. Honey Mustard Dressing.

Cobb Salad

🍷 Boiled Egg. Bacon Bits. Guacamole. Diced Tomatoes. Artisan Greens. Dijon Vinaigrette.

Box Lunch Special

Salad as a Meal - 9.95

Cypress Salad

🍷 Candied Pecans. Goat Cheese. Bacon Bits. Fresh Pears. Artisan Greens. Maple Balsamic Vinaigrette.

Roasted Beet Salad

🍷 Capers. Craisins. Sunflower Seeds. Feta Cheese. Artisan Greens. Honey Thyme Vinaigrette.

Spinach Salad

🍷 Gingered Walnuts. Feta Cheese. Berry Compote. Honey Mustard Dressing.

Cobb Salad

🍷 Boiled Egg. Bacon Bits. Guacamole. Diced Tomatoes. Artisan Greens. Dijon Vinaigrette.

With Garlic Prawns Add 8.00

With Roasted Chicken Add 6.00

Hot Meals

Hot Meal Options

Vegetable Coconut Curry

Seasonal Vegetables. Basmati Rice. Naan Bread.

15.95

Thai Curry Chicken and Prawns

🍷 Roasted Chicken Breast. Tiger Prawns. Green Thai Curry. Basmati Rice. Seasonal Vegetables.

20.95

Maple Ginger Salmon

🍷 Mango Chutney. Basmati Rice. Seasonal Vegetables.

22.95

Red Thai Curry

🍷 Ling Cod. Tiger Prawns. Mild Thai Curry Cream Sauce. Basmati Rice. Seasonal Vegetables.

22.95

Baby Back Ribs

🍷 Roasted Potatoes. Seasonal Vegetables.

18.95

Butter Chicken

Roasted Chicken. Curry Cream Sauce. Basmati Rice. Naan Bread. Seasonal Vegetables.

16.95

Minimum 10 Meals for Delivery

Buffet Lunches

Includes Buns, Butter, Fresh Artisan Green Salad,
Two Dressings, Assortment of Baked Goods, Tea and Coffee.

Assorted Sandwich Buffet

Choice of 3 Sandwiches

Turkey Pesto Sandwich

Apple. Seasonal Lettuce. Tomatoes. Roasted Garlic Aioli. Baguette.

Roasted Beef Sandwich

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

Smoked Ham and Cheddar

Seasonal Lettuce. Sautéed Onions. Honey Dijon Mustard. Peasant Bun.

Roasted Chicken

Tomato Jam. Seasonal Lettuce. Feta Cheese. Roasted Garlic Aioli. Portuguese Bun.

Minimum 20 Guests

Add Chef's Daily Soup for 4.00 Per Guest

16.95 Plus Applicable Taxes and 18% Gratuities

Hot Lunch Buffet

Choice of One Entrée One Side

Citrus Roasted Chicken Breast

Mango Orange Reduction.

Or

Whisky Bacon Beef Stew

Garlic Roasted Potatoes.

Side

Steamed Basmati Rice

Or

Roasted Vegetable Medley

Minimum 20 Guests

19.95 Plus Applicable Taxes and 18% Gratuities

Hors D'oeuvres

Choice of

Sweet Chili Chicken / Deconstructed Moroccan Chicken Skewers

Crispy Chicken Spring Rolls / Crispy Vegetable Spring Rolls

Coconut Crusted Prawns / Shrimp Cocktail

Tomato and Bocconcini Skewers/ Avocado Toast

Mushroom and Goat Cheese Flat Bread

Classic Tomato Flat Bread

Grilled Pear. Feta. Pesto. Flat Bread

Bacon Jam Grilled Cheese / Caramelized Onion Grilled Cheese

Beef Sliders

Spicy Meatballs

Italian Sausage Stuffed Mushrooms

5.50 per guest plus applicable taxes and 18% gratuities

Minimum 10 guests (2-4 pieces per guests)

Fresh Vegetable Crudit  with Herb Dip

\$ 6.00 per guest plus applicable taxes and 18% gratuities

Minimum 10 guests

Seasonal Fresh Fruits

\$6.50 per guest plus applicable taxes and 18% gratuities

Minimum 10 guests

Assorted Meat and Cheese Platter

\$8.50 per guest plus applicable taxes and 18% gratuities

Minimum 10 guests

Dinner Buffets

All Dinner Buffets Include Buns, Butter, Fresh Artisan Green Salad,
Two Dressings, Seasonal Vegetables, Assorted Mini Desserts, Tea and Coffee

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

Roasted Pepper. Chorizo. Orzo Salad.

Honey Vinaigrette

Side Dishes

Choice of one

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

Entrée

Choice of one

Lemon Pepper Roasted Chicken/Butter Chicken/Chicken Coq Au Vin

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. Cranberries

Carved Reserve Angus Roast Beef. With Horseradish and Aujus

Beef Bourguignon. French Style Braised Beef with Red Wine Sauce

Minimum 20 guests

One Entrée. 27.95 per guest plus applicable taxes and 18% gratuities

Two Entrée 32.95 per guest plus applicable taxes and 18% gratuities

Breakfast Buffets

Early Riser Buffet 1

Includes

Assorted Scones. Muffins Served with Butter. Cream Cheese. Preserves.

Orange Juice. Coffee. Tea.

14.95 Plus Applicable Taxes and 18% Gratuities

Minimum 20 Guests

Early Riser Buffet 2

Includes

Multi Grain Toast. Free Range Scrambled Eggs. Maple Bacon. Home style Hash Brown.

Herb Roasted Roma Tomato. Sautéed Button Mushroom.

Orange Juice. Coffee. Tea.

16.95 Plus Applicable Taxes and 18% Gratuities

Minimum 20 Guests

Early Riser Buffet 3

Includes

Free Range Egg. Maple Bacon. Cheddar Scone Eggs Benedict. Assorted Scones. Muffins.

Home style Hash Browns. Herb Roasted Roma Tomato. Sautéed Button Mushrooms.

Orange Juice. Coffee. Tea.

\$20.95 Plus Applicable Taxes and 18% Gratuities

Minimum 20 Guests

Afternoon Tea

Finger Sandwiches

Roast Beef with Horseradish Mayo. Roasted Turkey Breast. Crisp Cucumber. Candied Salmon Mousse.

Mini Quiche.

Assorted Scones

Butter. Cream Cheese. Assorted Preserves.

Short Bread Cookies & Mini Pastries

Freshly Brewed Coffee & Tea

Minimum 20 Guests

\$21.95 Plus Applicable Taxes and 18% Gratuities
