



LONG BEACH LODGE

RESORT | TOFINO

CATERING MENU

please have all selections confirmed and approved by two weeks prior to your event

BREAKFAST BUFFETS

served with foggy bean coffee & a selection of teas

15 guests minimum, pricing is per guest

CLASSIC CONTINENTAL • 28

house baked pastries, savory scones, & muffins
sliced fruit & berries
yogurt & granola

WESTCOAST GRAZERS • 32

vegan coconut yogurt, cocoa granola
sliced fruit & berries
smoked salmon bagels with herb cream cheese
and pickled onions
arugula salad, pickled beets, cucumber, seeds,
goat feta, mustard vinaigrette

TOFINO BREAKFAST • 38

house baked bread and butter
sliced fresh fruit & berries
yogurt & house made granola
scrambled eggs
herb & parmesan hashbrowns
chicken apple sausage & crispy bacon

SURFERS BREAKFAST • 45

sliced fresh fruit & berries
yogurt & house made granola
herb & parmesan hashbrowns
crispy bacon & roasted tomatoes
eggs benedict with hollandaise sauce
classic with back bacon
and mushroom & spinach
substitute smoked salmon • 2 more per person

*the above breakfast items may also be served family style,
please inquire with the events team about additional options!*

PLATED BREAKFAST

served with foggy bean coffee & a selection of teas
house baked savory scones, muffins, sliced fruit & berries

SURF'S UP BREAKFAST • 35

two scrambled eggs, herb & parmesan hashbrowns, smoked bacon & chicken apple sausage, multigrain toast

COX BAY BREAKFAST • 38

classic eggs benedict with two poached eggs, house back bacon, bacon jam, & hollandaise
served with herb & parmesan hashbrowns
substitute salmon benedict with herb cream cheese, spinach, pickled fennel • additional 2 per guest

BUFFET ENHANCMENTS

pricing is per guest, must be ordered as an add on to one of the
buffet options and for the number of guests in attendance

buttermilk waffles • 9
strawberry compote, vanilla chantilly

family style hot oatmeal • 7
spiced apple compote, maple syrup, toasted almonds

granola parfait • 7
plain yogurt, mango passion fruit puree, strawberry,
cocoa granola
substitute vegan yogurt • 1

fruit smoothie • 9
guava, banana, berry
or cucumber, pineapple, spinach & apple

selection of cereal with milk • 6
multigrain toast with jam & peanut butter • 6
selection of cured meats & cheeses • 12

eggs benedict
house smoked ham, bacon jam • 8
smoked salmon, spinach, herb cream cheese, pickled fennel • 9
sauteed mushrooms, spinach, truffle emulsion, crispy onion • 7

OMELETTE STATION • 12

minimum 20 guests
based on 1.5 hours • 80 per additional hour
made-to-order, ask us about included fillings



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LUNCH BUFFETS

served with foggy bean coffee & a selection of teas
15 guests minimum, pricing is per guest

LONG BEACH SANDWICH SPREAD • 38

tomato basil soup

green salad mixed greens dressed in house vinaigrette

prosciutto & soppressata provolone, roasted red peppers, arugula, red pepper aioli

pesto artichoke artichokes, fresh tomatoes, spinach, goat feta, pesto aioli

roast beef horseradish aioli, red onion, cheddar

double chocolate cookies

FLATBREAD FEAST • 45

crispy polenta bites with red pepper aioli

caesar salad romaine lettuce, parmesan, house croutons, creamy garlic dressing

pepperoni & olives pepperoni, castelvetrano olives, fior di latte cheese,
basil parmesan, tomato sauce, balsamic reduction

margherita fior di latte cheese, basil parmesan, tomato sauce

bbq chicken smoked chicken, bacon, banana peppers, provolone, tomato bbq sauce
gluten free • 2 per flatbread | dairy free cheese • 1 per flatbread

double chocolate cookies

CANTINA TACO LUNCH • 51

tomato black bean soup peppers, corn, onion, garlic, cilantro, spices

taco salad cherry tomatoes, cucumber, avocado, pickled onions, cilantro, romaine, cabbage, cheese, lime vinaigrette

pulled chicken and crispy fish

served with flour tortillas, shaved lettuce, pickled onions, guacamole, salsa, black bean crema, & house hot sauce

white chocolate macadamia nut cookies

TASTE OF ITALY • 59

tomato bocconcini salad arugula, olive oil, balsamic reduction

toasted garlic bread

seasonal roasted vegetables

mushroom ravioli roasted mushrooms, pesto, pecorino, lemon

braised chicken slow cooked boneless chicken thighs, parsley, tomato, parmesan bread crumbs

white chocolate macadamia nut cookies

POKE BOWL PARTY • 68

peashoots, chili carrots, cucumber, marinated mushrooms, edamame, avocado

chili lime gastrique, togarashi mayo, citrus tamari dressing, sambal

crispy onions, green onions, cilantro

chilled shrimp, albacore tuna, crispy tofu, marinated wild salmon

warm sushi rice

white chocolate macadamia nut cookies

all prices listed are plus tax. a 20% service charge will be added to all catering



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ALL DAY BEVERAGES

jug of juice apple, orange, pineapple, or cranberry • 24

soft drink 355ml can • 3

san pellegrino 250ml bottle • 3

ALL DAY BREAK, RECEPTIONS AND SNACKS

raspberry lemon scones • 55 per dozen

green onion and cheddar scones • 55 per dozen

croissants, butter, & preserves • 60 per dozen

muffins, butter, & preserves choice of white chocolate raspberry,
lemon poppy seed, trail mix or blueberry • 49 per dozen

freshly baked cookies double chocolate or white chocolate macadamia nut • 38 per dozen

PLATTERS AND CASUAL OPTIONS

ideal for welcome receptions and cocktail hours

15 guests minimum, pricing is per guest

minimum spend of \$1,000 required for groups staying offsite

COLD priced per guest, must be ordered for the number of
guests in attendance

sliced fresh fruit & berries • 11
crisp seasonal vegetable crudité • 9
corn chips & tomato salsa • 8
olives and hummus, naan bread, tortilla chips • 11

PLATTERS

charcuterie domestic & imported cheese, artisanal cured &
dried meats, pickles, olives, mustard, bread, crackers

8-12 guests • 175

12-18 guests • 275

18-28 guests • 400

28 or more guests • 475

antipasto oven roasted tomatoes, grilled balsamic, zucchini,
roasted garlic artichokes, marinated olives, pesto bocconcini

8-12 guests • 125

12-18 guests • 225

18-28 guests • 325

28 or more guests • 450

chilled seafood bar fresh shucked oysters, chilled prawns,
marinated mussels, smoked salmon, tuna, mignonette, cocktail
sauce, lemon, horseradish

8-12 guests • 250

12-18 guests • 375

18-28 guests • 575

28 or more guests • 800

HOT priced per guest, must be ordered for the number of
guests in attendance

warm spinach dip • 12

asiago, artichoke, sliced baguette, tortilla chips

poutine station • 15

gravy, cheese curds, green onion, house fries

crispy wings • 16

house hot sauce, parmesan, ranch

mini meatball sandwiches • 14

garlic aioli, pesto tomato sauce, arugula, provolone

pizza spread • 18

pepperoni & olives spicy soppressata salami, castelvetro
olives, fior di latte cheese, basil parmesan, tomato sauce,
balsamic reduction

margherita fior di latte cheese, basil parmesan, tomato sauce

bbq chicken smoked chicken, bacon, banana peppers,
provolone, tomato bbq sauce



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PASSED CANAPES *minimum 2 dozen of each*

48 • per dozen

- classic bruschetta** tomato, basil, pickled onion
- wild mushroom tart** goat cheese, balsamic
- chicken satay** peanut sauce
- smoked salmon croquette** potato, green onion, preserved lemon aioli
- fresh shucked oysters** seasonal mignonette
- polenta bites** pepper, herbs, asiago, red pepper aioli
- tomato bocconcini skewer** garlic, herb, balsamic reduction
- watermelon skewer** compressed melon, goat feta, basil

60 • per dozen

- albacore tuna tartar** citrus, daikon, togarashi mayo
- tempura prawns** citrus kelp aioli
- duck confit croquettes** green onion, sesame, maple tamarind glaze
- meatballs** basil, parmesan, tomato sauce
- baked oysters** smoked date, bacon, miso emulsion
- salmon oshi** pressed sushi, wild salmon, wasabi, torched mayo
- avocado oshi** pressed sushi, chili cucumber, torched mayo, sesame

72 • per dozen

- lamb lollipops** lemon, garlic, mint chimichurri
- seared scallops** lemon aioli
- beef tartar** pickle, shallot, caper, truffle aioli, toasted focaccia
- shrimp cones** nori, chili carrot, peashoot, green onion, togarashi mayo



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FAMILY STYLE DINNER

served with foggy bean coffee & a selection of teas
buffets available on request with a minimum of 20 guests, pricing is per guest

COX BAY BBQ · 92

fresh baked bread & butter

mixed greens dressed in house vinaigrette
watermelon salad feta

roasted farmhouse chicken thighs
house bbq glazed pork ribs

roasted potatoes
selection of seasonal vegetables

inspired collection of desserts from the pastry chef

CRAB COOKOUT · 125

fresh baked bread & butter

mixed greens dressed in house vinaigrette
tomato bocconcini salad pesto, artichokes, cherry tomatoes

steamed dungeness crabs half crab per guest, lemon and garlic butter
grilled beef striploin chimichurri

roasted rosemary potato & corn

inspired collection of desserts from the pastry chef

SURF AND TURF · 136

yorkshire pudding

mixed greens dressed in house vinaigrette
caesar salad romaine lettuce, creamy garlic dressing, croutons
faro salad roasted yams, broccoli, pickled onion, arugula, vinaigrette

rib eye horseradish, mustard, au jus
lemon garlic jumbo prawns

mashed potato
selection of seasonal vegetables

inspired collection of desserts from the pastry chef



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CHOICE PLATED DINNER

*minimum 15 guests, pricing is per person
please send individual selections two weeks prior to your event*

STARTERS

select two appetizers for your guests to choose from

smoked salmon chowder • 18

nanoose greens • 18

shaved vegetables, seed crisps, mustard vinaigrette

roasted beets • 19

goat cheese, pumpkins seeds, citrus vinaigrette

caesar salad • 18

romaine, creamy garlic dressing & croutons

beef carpaccio • 24

garlic aioli, arugula, shaved parmesan, truffle

albacore tuna • 24

ginger onion purée, pickled apple, tempura crunch,
pea shoots

seared scallops • 26

charred goat cheese aioli, crispy cauliflower, dill

mushroom risotto • 26

crimini, shitake, truffle, porcini, parmesan, local hazelnuts

CHILDREN'S MENU • 15

for all guests 12 and under, please select one

pasta noodles - tomato sauce or butter

cheese pizza

chicken strips

chicken breast

steamed fish

all served with choice of fries, green salad or steamed
vegetables

ENTRÉES all served with seasonal vegetables

select two entrées for your guests to choose from, three if you
require a vegetarian option

baked salmon • 49

lemon caper emulsion, warm herb faro

seared chicken • 45

mashed potato, jus

halibut • 58

roasted potatoes, chimichurri sauce

beef tenderloin • 62

mashed potatoes, blue cheese butter, red wine jus

ling cod • 48

black rice, roasted yam, coconut curry, cashews

rack of lamb • 68

lemon roasted potato, mint jam, jus

tofino surf & turf • 75

beef tenderloin, mashed potato and garlic prawns

baked yams • 38 vegetarian

hummus, toasted cashews, arugula

mushroom risotto • 38 vegetarian

crimini, shitake, porcini emulsion, parmesan, hazelnuts

DESSERT • 18

select one for all of your guests to enjoy
served with foggy bean coffee & a selection of teas

chocolate torte flourless chocolate torte, raspberry gel,

lemon tart shortbread crust, whipped crème fraiche,
strawberries

vanilla cheesecake blueberry compote, vanilla chantilly,
almond crunch

espresso crème brulee coco nibs, biscotti

fruit crumble seasonal fruit, vanilla ice cream

sticky toffee dates, salted caramel, poached apple,
vanilla ice cream