



2017 - 2018

Banquets & Weddings

Camp Fortune offers a unique venue in the heart of the Gatineau Park
Facilities are available from April to November

- Cocktail Hour Options -

Hors D'œuvres

Hors d'œuvres priced per dozen
Three dozen minimum per selection

- Mini Crab Cakes – A rich blend of crab meat, peppers & spices, lightly breaded – \$27
- Candied Maple Salmon Skewers – Maple smoked Atlantic salmon skewers – \$30
- Vietnamese Chicken Spring Rolls – Fresh spring vegetables, chicken & rice noodles – \$30
- Pad Thai Spring Rolls – Stir fried rice noodles, shrimp, chicken, tofu & crushed peanuts – \$33
- Fire Grilled Chicken Skewers – Lightly seasoned & fire grilled to perfection – \$34
- Bacon Wrapped Scallops – Plump White Sea scallops wrapped in a strip of lean bacon – \$38

Vegetarian Hors D'œuvres

- Spanakopita – Flaky phyllo pastry with spinach, zesty feta cheese & tantalizing spices – \$24
- Fire Roasted Vegetable Empanadas – Fire roasted tomatoes, onions & jalapeño peppers combined with cheddar & pepper jack cheese – \$27
- Mini Margherita Flatbread – Rustic flatbread paired with a zesty marinara sauce, topped with buffalo mozzarella, basil, tomatoes & olive oil – \$28
- Mushroom Tart – Shiitake, oyster, Portobello, cremini, button mushrooms, fresh herbs & Swiss cheese fills a flaky homemade chive tart shell – \$31

Mini Vegetarian & Gluten-Free Crust Tartelettes

- Sweet roasted red peppers & mozzarella cheese – \$35
- Creamy brie, sweet cranberries & caramelized onions – \$35
- Kalamata olives, rich ricotta & mozzarella cheese – \$35

Platters

50 servings per platter

- Vegetables & Dip – Roasted onion & garlic goat cheese dip served with seasonal vegetables – \$120
- Domestic Cheese Board – Selection of mixed cheeses, fruit & a variety of crackers – \$125
- Fresh Fruit Plate – Seasonal sliced fruit platter – \$100

Punch & Toasts

50 servings per punch & garnished with seasonal fruits

- Non-Alcoholic Fruit Punch – \$48
- Red Wine Sangria – \$96
- White Wine Sangria – \$96
- Fruit Punch with Alcohol – \$96

Sparkling Wine Toast – \$3 per guest

~ Buffet Dinner Service ~

Includes – An assortment of freshly baked artisan breads, coffee & tea service
Choice of – 3 salads, 2 accompaniments, 2 main entrées & 2 desserts

\$47 per guest

Additional items – must be ordered for at least 50% of guest count

Additional main entrée \$8 per guest

Additional accompaniment \$4 per guest

Add soup service \$5 per guest

Salads

Greek pasta salad

Classic Caesar salad

Grilled vegetable salad

Pesto & cherry tomato pasta salad

Mixed greens with raspberry vinaigrette

Green bean & baby potato salad with Dijon vinaigrette

Arugula with crumbled goat cheese & balsamic vinaigrette

Accompaniments

Maple roasted carrots

Roasted vegetable medley

Seasonal jardinière vegetables

Steamed asparagus with lemon butter

Herb crusted red potatoes

Roasted garlic whipped potatoes

Baked potato bar (bacon, sour cream, cheese, chives & butter) – additional \$4 per guest

Tortellini with rosé sauce

Spinach & cheese cannelloni with herb cream sauce

Pasta Primavera with garlic olive oil (gluten free vegan option available upon request)

Main Entrées

Herb marinated chicken breast

Grilled chicken with wild mushroom & white wine sauce

Roasted chicken with garlic & sundried tomato cream sauce

Crusted top sirloin with Merlot reduction

Marinated center cut pork loin with apple confit

Oven roasted Atlantic salmon filet with tarragon butter

Cajun catfish with brown butter

Baked tilapia with mango salsa

Desserts

Pies – Assorted freshly baked fruit pies

Fresh Fruit Salad – Variety of seasonal fruits

New York Style Cheesecake – Rich & creamy cheesecake with berry compote

Tiramisu – Creamy mascarpone mousse, amaretto liqueur, lady fingers, chocolate & espresso

Belgian Chocolate Torte – Moist chocolate cake with chocolate truffle, chocolate glaze & chocolate shavings

Triple Chocolate Brownies – Rich chocolate brownie topped with dark & white chocolate buttercream

~ Four Course Dinner Service ~

Includes – An assortment of freshly baked artisan breads
All entrees served with seasonal vegetables & our chef's selection of accompaniment
Coffee & tea service

Choose one option from each selection – Soup, Salad, Main Entrée, Vegetarian Main Entrée & Dessert

Soups

Hearty wild mushroom velouté
Carrot & ginger purée with cilantro crème fraiche
Potato & leek potage topped with chive infused oil
Roasted butternut squash purée topped with seasoned croutons
Fire roasted tomato & basil bisque topped with a garlic crostini

Salads

Romaine hearts with garlic ranch dressing
Arugula, cherry tomatoes & goat cheese with balsamic dressing
Baby spinach salad with pecans, dried cranberries & maple vinaigrette

Main Entrées

Atlantic salmon filet with Béarnaise sauce – \$43
Grilled chicken with wild mushroom & white wine sauce – \$44
Herb marinated chicken breast – \$44
Roasted chicken with garlic & sundried tomato cream sauce – \$45
Grainy mustard crusted half rack of lamb – \$45
Slow roasted AAA prime rib with thyme au jus – \$50
Roasted Alberta AAA tenderloin with Merlot reduction – \$53

Vegetarian Main Entrées - \$40 each

Zucchini & baked brie pie with avocado corn relish
Tuscan ratatouille tart with fire roasted vegetables & a rich blend of cheeses in a sundried tomato shell
Gluten-free pasta with seasonal grilled vegetables (Vegan option)

Desserts

Crème Brulée – Vanilla custard topped with caramelized sugar & fresh berries
Chocolate & Caramel Square – Chocolate ganache on a sugary chocolate crust
Lemon Meringue – Tangy lemon puree in a sugary crust, topped with a light & fluffy meringue
Apple Tatin Tartelette – Buttery caramelized apples in a flaky short crust pastry with crème fraiche

Children's Menu - \$10

Chicken strips & fries

Or

Pasta Bolognese

Dessert Options

Chocolate brownie

Or

Fruit salad

~ Late Night Options ~

À La Carte

Minimum order of 3 dozen per selection (priced per guest)

Mini Poutine – Crisp golden hand cut fries, fresh cheese curds & homemade gravy (vegetarian) – \$5

Gourmet Pizzas – An assortment of roasted vegetable, the works & three cheese pizzas – \$9

Beef Dip – Slow roasted sirloin in a rich dipping sauce served with Kaisers & an assortment of pickles – \$10

Platters

50 servings per platter

Vegetables & Dip – Roasted onion & garlic goat cheese dip served with seasonal vegetables – \$120

Domestic Cheese Board – Selection of mixed cheeses, fruit & a variety of crackers – \$125

Fresh Fruit Plate – Seasonal sliced fruit platter – \$100

Sandwiches – An assortment of chicken salad, ham and cheese & egg salad on white & brown bread – \$85

Cake Cutting & Coffee Services

(Priced per guest)

Cake Cutting – Cutting of your wedding cake for your guest to help themselves
Includes plates, cutlery & napkins – \$3

Coffee & Tea Station – Fair trade coffee, decaffeinated coffee, tea & a selection of herbal teas – \$3

Cake cutting and coffee & tea station – \$5

- Bar Services -

Alcohol

- Bar Rail - \$4.78
- Premium Liquor - \$5
- Superior Liquor - \$5.87
- Aperitifs / Digestifs - \$6.96
- Coolers - Smirnoff Ice & Palm Bays - \$5.87
- Martinis - \$7.83

Bottled Beer

- Domestic - Budweiser, Bud Light, Labatt's 50 & Bud 0% - \$4.78
- Premium - Keith's Pale Ale, Keith's Amber Ale & Michelob Ultra - \$5.22
- Imported - Stella Artois, Corona & Bud Light Lime - \$6.09

Draft Beer (16oz/60oz)

- Domestic - Budweiser - \$5 / \$17.61
- Premium - Keith's Pale Ale, Keith's Amber Ale, Shock Top, Goose Island IPA, Goose Island Honkers Ale & Rolling Rock - \$6.31 / \$19.14
- Imported - Stella Artois - \$6.96 / \$20.87

Non-Alcoholic

- Soft Drinks - Pepsi, 7up, Diet Pepsi, Iced Tea & Ginger Ale - \$1.52
- Juice - Orange, cranberry, pineapple, grapefruit, tomato & Clamato - \$1.74
- Energy Drinks - Redbull - \$2.83
- Bottled Water - Aquafina - \$1.52
- Sparkling Water - Eska - \$1.52

- Wine Cellar -

Bottle / Glass (5oz)

Reds

- Astica - Merlot Malbec (Argentina) - \$20 / \$4.78
- Barefoot - Shiraz (California) - \$25 / \$5.22
- Masi - (Italy) - \$30.44 / \$6.31
- Wolf Blass - Cabernet sauvignon (Australia) - \$32.18 / \$6.96

Whites

- Astica - Sauvignon Blanc (Argentina) - \$20 / \$4.78
- Barefoot - Pinot Grigio (California) - \$25 / \$5.22
- Lindeman's - Chardonnay (Australia) - \$25.22 / \$6.09
- Barefoot - White Zinfandel (California) - \$23.48 / \$5.65

~ Additional Information ~

Reservations

A deposit is required to secure your reservation at Camp Fortune
The deposit is paid in the form of the full facility rental fee plus applicable taxes
Please note that the deposit is non-refundable

Capacity

Maximum of 300 guests for buffet & plated services
Maximum of 400 guests for cocktail receptions
Maximum of 150 guests for a ceremony

Ceremony

\$3 per person (a minimum charge of \$150 applies)

Indoor ceremony includes – Installation, rustic wooden arch & chairs with ivory chair covers

Outdoor ceremony includes – Installation, rustic wooden arch, white bistro chairs & an indoor back up plan

Catering Services

Prices are subject to change without notice; however, we will guarantee prices 60 days prior to your event

All Food & Beverage prices are subject to a 15% service charge & applicable taxes

Camp Fortune will be the sole supplier of all Food & Beverage items

With the exception of wedding cakes & specialty items (must be approved by your coordinator in advance)

Buffet Service

Minimum of 75 guests & is served for a maximum time of 2 hours

Plated Service

Minimum of 50 guests

Two main entrées selections for banquets up to 150 guests (excluding vegetarian dishes)

One main entrée selection for banquets of 150 + guests (excluding vegetarian dishes)

Entrées must be selected in advance & indicated at place settings

Bar Service & Liquor Laws

All alcohol will be purchased by Camp Fortune in accordance with our liquor license with the SAQ

Outside alcohol or homemade wine are not permitted on the property – No exceptions

Host bars will be billed on consumption & a 15% gratuity will be applied to all host bar tabs

Multiple bar packages available to choose from (see coordinator for options)

No liquor service is permitted after 1:30 am

Wedding Cakes & Sweets

Wedding cakes (or an alternative to this) are to be provided by the clients

Please advise coordinator of delivery time, storage requirements & handling instructions

Camp Fortune staff is not responsible for the assembly of wedding cakes & sweets

Facility Rental Fee

Includes – Tables, chairs, tableware, glassware, rustic arch, podium, microphone, ivory linens (tablecloths, napkins & chair covers) & serving/bar personnel
\$695 plus applicable taxes is required to secure your reservation
A minimum catering requirement is required for weekend banquets
Please contact coordinator for additional information

Surcharges

An additional charge will be applied to the facility rental fee for events held on all holiday weekends
A minimum catering requirement is required for holiday weekends
Please contact our coordinator for additional information

Payment Policy

An invoice will be provided to the clients following the approval of the catering quote
If there are any modifications, the invoice will be changed & re-issued
75% of catering quote is due 30 days prior to the event date
This will be charged to the credit card on file if a payment is not received in advance
The remaining balance & any adjustments are due by the completion of the event
Should no guarantee be received, we will prepare & charge for the original numbers quoted
We will charge for the guaranteed number or actual attendance, whichever is greater

Acceptable Forms of Payment

Visa, MasterCard, Debit, Certified Cheque & Cash

Please make cheques payable to “Camp Fortune” & please indicate the date of the event on the memo line

Mail to

Camp Fortune
300 Chemin Dunlop
Chelsea, QC
J9B 2N3

Attention: Banquets

Cancellation Policy

The deposit of the facility rental fee (which is required to secure your reservation) will not be refunded
The event may be cancelled with no additional penalty with at least 30 days' notice
The deposit of the room rental is non-refundable – no exceptions
If the event is cancelled with less than 72 hours' notice the bill must be paid in full

Damages

We reserve the right to decide whether the nature of the function warrants a damage deposit
No confetti, glitter or table sparkles are permitted & if used a \$250 fee will be applied to the final invoice
The damage deposit must be received 2 days prior to the event
Organizers of the event will be billed for any damages caused by the event or the guests of the event
The balance of the damage deposit (if any) will be returned 72 hours after the event

Decorating, Deliveries & Tear down

Clients must discuss their decorating plans with us in advance to ensure the chalet is respected
 All deliveries, décor set up & tear down times must be confirmed with the coordinator in advance

Please note that your coordinator cannot be involved with decorating assistance

Personal effects & equipment must be removed from the facility at the end of the scheduled day

Camp Fortune is not responsible for damages to or loss of any articles at any event by the client or their guests

Candles are permitted as long as they are in votives

No confetti, glitter or table sparkles are permitted & if used a \$250 fee will be applied to the final invoice

Please refer to our 'preferred vendors list' for decorating services, if required

Audiovisual Equipment

Projection screen - \$35

LCD projector - \$75

Technical assistance is not included with projector rentals

Clients are responsible for the booking of their chosen DJ or Band; please advise the coordinator of set up times

Please instruct DJ or Band that smoke & fog machines are not permitted

All entertainment is to cease at 1:30am & the premises must be vacated by 2:00 am

Socan license fee will be applied to the final invoice; rates will reflect the details of the event

Room Sizes & Maximum Capacities

Please note that certain exceptions apply depending on table shapes & sizes

Configuration	Dining Room "A" - high ceiling	Dining Room "B" - low ceiling	Bar Front	Bar Back
Dining (with head table)	144	150	60	40
Dining (without head table)	150	160	70	50
Reception	220	180	160	60
Room size (feet)	55 x 31	55 x 35	40 x 43	27 x 22
Room size (meters)	17 x 9.5	17 x 10	12 x 13	8.2 x 6.7

~ Important Appointments & Timelines ~

The following are guidelines for planning an event at Camp Fortune

Two Months Prior

- Menu choice
- Overview of event
- Rental & décor requirements
- Floor plan arrangement
- Estimate of indicated services

One Month Prior

- 75% of catering quote due
- Finalize menu & wine selections
- Final pricing approved, sign off on final contract of services & estimate
- Notice of civil marriage to be posted at Camp Fortune
- Confirmation of venue availability for setup, decorating & tear down

Two Weeks Prior

- Update of guest & meal count
- Update of floor plan & seating plan details
- Update on timeline of event including deliveries, etc.

One Week Prior

- Last & final floor plan & seating plan details
- Finalize timeline of event including deliveries etc.
- Last & final update of guest & meal counts

The Day Prior

Access to the venue for deliveries (details & times to be confirmed by coordinator in advance)

The Day Of

We strongly recommend a similar timeline for your wedding day

Ceremony 3pm-4pm

Cocktail Hour 4pm-6pm

(Photos should also be taken during cocktail hour)

Dinner 6pm-9pm

Reception 9pm-1:30am

~ Frequently Asked Questions ~

When can I visit the facility?

We are very flexible and give tours when it's convenient for your schedule, including nights and weekends
Please call or email us to set up an appointment

Can we get a quote?

Of course, our coordinator would be happy to create an estimate for your event

Can we have a fire, sparklers or fireworks?

Camp Fortune is located on NCC property & we expect clients to comply with the Gatineau Park regulations
Campfires are permitted in designated areas only & can only be available during low risk times
Firewood & all maintenance of fires will be provided by Camp Fortune & a fee will apply

Can we bring our own caterer?

Camp fortune provides the catering for all events – we do not allow outside caterers
We will make exceptions for such items as: wedding cakes, sweets and baked goods; however,
We must be notified ahead of time

What if some of my guests have allergies or special dietary requirements?

We will be happy to take care of such needs with advanced notice

Is Camp Fortune licensed by the SAQ?

Camp fortune is a fully licensed establishment, including the outside grounds and parking lot
Private alcohol, celebratory champagne or homemade wine may not be brought or consumed on the premises
In the event that guests bring their own alcohol it will be confiscated

How does a host bar operate?

The Host bar is billed on consumption and is to be paid the evening of the event
Restrictions may be placed on the Host bar – domestic beer, house wine & bar rail only, no premium, etc.

How much wine should I order?

We recommend 2.5 glasses of wine per guest or 2 bottles per table
Quantities will be determined in advance & you will be charged per bottle, based on consumption

Can we invite more guests after dinner?

Yes! There is no charge for additional after dinner guests
Please inform your coordinator in advance

Can I have a rehearsal prior to my wedding day?

You will be able to have a rehearsal walk though during your set up time
Rehearsals are to be scheduled with your coordinator in advance
Unfortunately we do not offer rehearsal dinners

What do we have to decorate?

All centerpieces & additional decorations are organized by the hosts of the event
We recommend minimal décor since our beautiful architecture speaks for itself

Will the lodge be reserved for my party only?

The lodge is booked exclusively for your celebration (unless otherwise discussed)
The customer service desk may be open before your event during daytime hours

For how long do we have the venue?

We generally allow 12 hours for events
All entertainment is to cease at 1:30am & the premises must be vacated by 2:00 am

Are there accommodations close by?

Absolutely! Please refer to our 'preferred vendors list' for recommendations

Do you accommodate buses?

We highly encourage the use of shuttle buses
Please refer to our 'preferred vendors list' for recommendations

Does the building have air conditioning?

Yes, Camp Fortune is fully air-conditioned

How does parking work?

There is plenty of complimentary parking at Camp Fortune

Is Camp Fortune wheelchair accessible?

Yes, Camp Fortune is wheelchair accessible

What does the banquet coordinator do?

The banquet coordinator & their team of staff are here to assist in making sure your event is a complete success
They will be your contact throughout the entire planning process
They will be present throughout the entire event to help keep you on schedule and ensure a seamless day

Please contact our Event Coordinator for further information:

Britney Amarica
bamarica@campfortune.com
819.827.1717 Ext.2207

Camp Fortune
www.campfortune.com
300 Chemin Dunlop
Chelsea, QC
J9B 2N3

Thank you for your interest in Camp Fortune
We look forward to hosting your event

-Preferred Vendors List-

Photographers

Melanie Shields Photography
www.melanieshieldsphotography.com
613-296-1239

Emilie & Jeremy Photography
www.facebook.com/EmilieandJeremyPhotography
819-921-6841
819-208-5303

Videographers

Could in the Sky Studios
www.cloudintheskystudios.com
613-513-7077

CESOIR films
www.cesoirfilms.com
613-899-5989

Photo booth

Shutterbug
www.shutterbugbooth.com
613-656-1426

Nearby Location for Photos

Makenzie King Estate
www.ncc-ccn.gc.ca
819-827-2020

Wedding Planners

Wedding Planner, Décor &
Floral Services
www.rsvp-events.ca
613-795-3352

Tapis Rouge

www.tapisrougeevenements.com
819-921-2300

Marry Me Productions
www.marrymeproductions.ca
613-796-3639

Officiants

All Seasons Weddings
www.allseasonsweddings.com
613-821-1106

Flowers

Mood Moss Flowers
www.moodmoosflowers.com
613-741-1774

Bloomfields Flowers
www.bloomfields.ca
613-230-6434

Rentals

Mariage GDS
www.mariagegds.com
819-568-1586

Mastermind Events
www.mmecanada.com
613-836-3608

Wedecor

www.wedecor.ca
613-748-7464

Makeup

Najla Sater
Instagram: beauty.in.613
819-592-2994

Hair

West Side Spa
www.westsidespa.ca
613-715-9614

Invitations

Precious Wedding Invitations
www.preciousinvitations.com
613-667-2057

Paper Studio

www.paperstudio.ca
613-798-9777

Transportation

A-List Charters
www.a-listcharters.com
613-422-8914

Bus Rates

www.busrates.com
1-866-313-0339

Accommodations

The Crowne Plaza Gatineau
www.crowneplaza.ca
ntremblay@rosdevhotels.com
(Nathalie Tremblay)
819-778-3040 ext. 202

Radisson

www.radisson.com
brenda.troke@radisson.com
(Brenda Troke)
613-236-1133 ext. 2208

Old Chelsea bed & breakfast

www.oldchelseabb.ca
819-827-1316

Casino Hilton (Hull)

www.casinoduquebec.com
819-772-2100

Ramada (Hull)

www.ramada.com
1-800-854-9517

Cakes & Sweets

Sweet B's Bakery
www.sweetbsbakery.ca
819-918-8270

The Cake Shop

www.thebestcakeshop.com
613-721-9062

SuzyQ Doughnuts

www.suzyq.ca
613-724-2451

DJ's

In Touch Media
www.intouchmedia.ca
613-235-4224

Quality Entertainment

www.qualityentertainment.ca
613-526-8742

Live Musicians

Sax Appeal
www.saxappeal.ca
613-834-6641