



Banquet & Wedding

2026

Camp Fortune offers a unique chalet in the heart of the Gatineau Park.
Available from May to November, subject to availability during winter months.

– Venue Information –

Reservations

A deposit is required to secure your reservation. Please note that the deposit is **non-refundable**.
The deposit is paid in the form of the full venue rental fee, plus applicable taxes.

Capacity

Maximum of 160 guests for a seated dinner.

Maximum of 200 guests for a buffet.

Maximum of 500 guests for a cocktail event.

Venue Rental Fee

Monday – Thursday – \$2995 | Friday – Sunday – \$3995 | Holiday – \$4495

Included in the venue rental:

Indoor ceremony; all tables (round and/or rectangular, high top cocktail); chairs; all linen (tablecloths, chair covers, napkins); dishware; silverware; glassware; projector; screen; podium; microphone; Bluetooth sound system; multiple decor items; a late night bonfire with a s'mores station; four hours at the venue the day prior for decorating/deliveries/rehearsal (subject to availability, which is confirmed 30 days prior to the event); custom floor plans and setup; cleanup (including the removal of all of your decorations); parking; serving/bar staff; and a coordinator (prior to and the day of the event, until the end of dinner).

Catering Services

All groups renting the venue must purchase a menu selection.

There is a minimum catering requirement for each men.

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

Buffets are served for a maximum time of 1.5 hours at lunch and 2 hours at dinner.

Adult prices apply to anyone 13 years of age or older; kids under the age of 5 eat for free.

All menus are billed per person unless otherwise stated.

Please confirm any allergies or special dietary requirements 7 days in advance.

Menu choices are requested 2 weeks prior to the event & final numbers are due 5 days in advance.

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 an 18% service charge & applicable taxes.

There is a minimum catering requirement of 5000\$ (before taxes & services) for weekend events (Fri-Sun).

Bar Service & Liquor Laws

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

Outside alcohol including homemade wine is not permitted on the property – **NO exceptions**.

If any outside alcohol is found on the premises it will be immediately confiscated – **please inform your guests**.

– Cocktail Hour Options –

Hors D'œuvres

Hors d'œuvres priced per dozen
Four dozen minimum per selection
GF – Gluten Free

Bacon Wrapped Scallops – juicy White Sea scallops wrapped in smoky bacon (GF)

Chicken Satays – tender pieces of chicken with peanuts & cilantro (GF)

Beet Cured Salmon – served with lemon confit, chive cream cheese

Teriyaki Beef Skewers – tender pieces of marinated beef with teriyaki glaze (GF)

Vegetarian Hors D'œuvres

Watermelon Skewers – feta, mint & balsamic glaze

Vegetarian Spring Rolls – tender vegetables and herbs in a crispy shell

Vegetarian Samosas – potatoes, peas and herbs in a flakey pastry

Goat Cheese Crostini – topped with marmalade & maple candied pecans

Platters

50 servings per platter

Assorted Sliders – Chicken & Avocado | Beef, Cheddar & Caramelized Onion | Pulled Pork & Fennel Slaw

Vegetables & Dip – Caramelized onion & garlic goat cheese dip served with seasonal vegetables

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

Fresh Fruit – Seasonal sliced fruit

Punch

50 servings per punch

Non-Alcoholic Fruit Punch

Fruit Punch with Alcohol

Red Wine Sangria

White Wine Sangria

Wine

Red, White or Rosé Wine by the bottle

Prosecco by the bottle

Sparkling Wine Toast

Orange or Grapefruit Mimosa

– Buffet Service –

Includes – An assortment of freshly baked artisan breads, coffee & tea station, dessert table

Choice of – three salads, three accompaniments, two main entrées

Salads

Watercress & fennel slaw, candied oranges

Baby spinach, candied walnuts, goat's cheese, cranberries, maple vinaigrette

Grilled vegetable & orzo, pesto, parmesan

Roasted beet & sweet potato, quinoa, greens, tahini dressing

Crunchy vegetable & peanut noodle, tamari peanut dressing

Roasted cauliflower, dates, pine nuts, fresh herbs

Halloumi, watermelon & avocado, fresh mint, balsamic drizzle

Accompaniments

Green top maple carrots

Roasted asparagus, lemon butter

Parmesan crusted baton of zucchini

Saffron basmati rice pilaf, dried cranberries, cilantro, toasted pistachios

Herb roasted sweet potatoes, crispy kale

Baby new potatoes, dill butter

Main Entrées

Citrus marinated roasted chicken breast

Chicken masala with mushrooms

Crusted sirloin au jus

Crispy pork belly with fresh chimichurri

Herb & brioche crusted cod filet

Walnut pesto crusted salmon filet with beurre blanc

Mushroom ravioli with spinach cream sauce

Farfalle & fennel sausage with ricotta, vine ripened tomatoes, parmesan

Dessert Table

Assorted mini cheesecakes

Lemon bars

Chocolate truffle cakes

French macarons

Fresh fruit skewers

– Plated Dinner Service –

Includes – An assortment of freshly baked artisan breads, coffee & tea station

All entrées are served with herb roasted OR garlic mashed potatoes, seasonal vegetables & garnish

Choice of – one soup OR one salad, two main entrées (plus one vegetarian option) & one dessert

Soups

Carrot & ginger purée with cilantro crème fraîche

Potato & leek potage topped with chive oil

Roasted butternut squash purée topped with seasoned croutons

Fire roasted tomato & basil bisque topped with a garlic crostini

Salads

Shaved fennel & watercress, candied orange, apple cider vinaigrette

Beetroot & roquet, toasted pine nuts, red onion, parmesan, lemon tahini dressing

Baby spinach, goat's cheese, candied walnuts, cranberries, maple vinaigrette

Main Entrées

Herb brined chicken supreme breast, leek, roasted garlic puree

Walnut pesto crusted Atlantic salmon filet, beurre blanc

Slow roasted Duck confit, cranberry reduction, citrus vinaigrette

6 oz beef tenderloin, Argentinian chimichurri, port wine reduction

10oz slow aged roasted ribeye (medium), au jus, horseradish, herbed Yorkshire pudding

Tuscan spiced caramelized vegetable & goat's cheese tart (veg)

Mushroom ravioli with spinach cream sauce (veg)

Desserts

Crème Brûlée, fresh berries

New York Style cheesecake, berry coulis

Chocolate truffle cake, cherry reduction

Red velvet cake, cream cheese mousse

Children's Menu

All children in attendance must eat the same main course and the same dessert

Main Course – Chicken strips & fries **or** Pasta Bolognese

Dessert – Chocolate brownie **or** Fruit salad

– Late Night Selections –

Mini Fries & Poutines

Crisp golden hand cut fries with dipping sauce

Classic Poutine – Crisp golden hand cut fries, fresh cheese curds & vegetarian gravy

Butter Chicken Poutine – Crisp golden hand cut fries, fresh cheese curds & butter chicken

Gourmet Pizza

An assortment of roasted vegetable, the works & three cheese pizzas

Taco Bar

Authentic taco bar, with all the fixings!

Choose two:

Citrus Chicken | Spicy Beef | Refried Beans (veg)

Served with pico de gallo, jalapeno slaw, cotija cheese & cilantro, corn & flour tortillas

Candy Bar

Treat your guests to something sweet!

Assorted candies, bite-sized chocolates and caramels served in jars with scoops & candy bags for 50 people

Pop Corn Bar

Assorted flavours of popcorn served in buckets with scoops & popcorn bags for 50 people

Allow us to take care of everything!

Set-up, maintenance and clean-up is included with all of the above items

All buffets are properly labeled and customizable based on your personal preferences

– Additional Information –

Decorating

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.

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 on-site.

No confetti, glitter or sparkles are permitted. If used a \$500 fee will be applied to the final invoice.

Payment Policy

The deposit collected to secure your event date is the full venue rental fee, plus taxes.

An invoice will be provided to the clients following the approval of the catering quote.

If there are any modifications, the invoice will be amended and re-issued.

75% of catering quote is due 30 days prior to the event date.

The remaining balance and any adjustments are due within 30 days following the event date.

We will charge for the guaranteed number of guests, or actual attendance, whichever is greater.

Acceptable Forms of Payment

Visa, MasterCard, Amex, Debit, Certified Cheque, E-transfer, Direct Deposit & Cash.

Please make cheques payable to Camp Fortune & indicate the date of the event and/or invoice # in the memo.

Cancellation Policy

The deposit of the venue rental fee is **non-refundable – no exceptions**.

The event may be cancelled with no additional penalty with at least 90 days' notice.

If the event is cancelled with less than 90 days' notice 50% of the catering fee must be paid.

If the event is cancelled with less than 30 days' notice 75% of the catering fee must be paid.

If the event is cancelled with less than 14 days' notice the catering invoice must be paid in full.

Damages

We reserve the right to decide whether the nature of the function warrants a damage deposit.

Organizers of the event will be billed for any damages caused by the event or guests of the event.

The balance of the damage deposit (if any) will be applied to the final invoice.

– Frequently Asked Questions –

Can you provide a quote?

Our coordinator would be happy to create a custom estimate for your event.

When can I visit the facility?

We are very flexible and give tours when it is convenient to you, including nights and weekends.
Please call or email us to set up an appointment once you have received a quote.

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 things such as wedding cakes, sweets, baked goods and specialty items.

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

We can accommodate most allergies and restrictions, with advanced notice.
Without advanced notice, guests with allergies cannot be catered to.
We cannot accommodate celiac allergies.
Guests with severe allergies are welcome to bring in their own meal.

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 consumed on the premises.
In the event that guests bring their own alcohol it will be confiscated – please inform your guests.

How does a host (open) bar operate?

The Host bar is billed on consumption and will be added to the final invoice.
An 18% service charge will be added to the final Host bar invoice.
There are many options when it comes to the bar – please ask your coordinator for details.

Can we invite more guests after dinner?

Yes! There is no charge for additional after dinner guests.
Please inform your coordinator in advance so that we may staff accordingly.

Will the lodge be reserved for my party only?

The area of the lodge you reserved is booked exclusively for your celebration (unless otherwise discussed).
Guest services may be open during the day of your event.
As we are a recreational center, they may be people on the grounds outside.

When can I do my set-up and décor/rehearsal?

You will be given access to the building the day prior to your event, as long as no other event is taking place.
Availability will be confirmed 60 days prior to the event date.
You will have 4 hours, chosen by you, in which to do all your decorating/rehearsal (between 10am and 8pm).
Unfortunately, we do not offer rehearsal dinners or tastings but you are welcome to join us for a brunch!

– Frequently Asked Questions –

For how long do we have the venue?

On the day of the event, the venue will be open for deliveries 3 hours prior to the start of the event.

In the case that you are doing set up on event day, you will have access to the venue at 8am.

Guests will have access to the venue 30 minutes prior to the start of the event.

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

Can we have a fire, sparklers or fireworks?

Camp Fortune is located on NCC property and we expect clients to comply with the Gatineau Park regulations.

Campfires are permitted in designated areas only and are only allowed during low risk times.

Firewood & all maintenance of fires will be provided by Camp Fortune.

Fireworks are strictly prohibited, but you may use sparklers.

Are there accommodations close by?

Absolutely! We are happy to provide recommendations based on your personal needs.

Do you accommodate buses?

We highly encourage the use of shuttle buses and they are welcome to stay on site for the duration of the event.

How does parking work?

There is plenty of complimentary parking at Camp Fortune.

Guests are welcome to leave their cars in the parking lot overnight, if need be.

Does the building have air conditioning?

Yes, Camp Fortune is fully air-conditioned (and heated, if need be).

Is Camp Fortune wheelchair accessible?

Yes, Camp Fortune is fully accessible.

What does the banquet coordinator do?

The banquet coordinator and 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 during the event to help keep you on schedule and ensure a seamless day.

Please contact our Event Coordinator for further information

Britney Amarica

Food and Beverage & Event Manager

bamarica@campfortune.com

819.827.1717 X2208

Thank you for your interest in Camp Fortune!

We look forward to hosting your event.