



Events

2026

Camp Fortune offers a unique chalet in the heart of the Gatineau Park.
Perfect to host any event, from corporate lunches to graduations.
Available from April to November, subject to availability during winter months.

– Venue Information –

Capacity

Main Lodge (A – rustic lodge) Plated – 180 | Buffet – 220 | Cocktail Reception – 500
Main Lodge (B – new addition, “Pub”) Buffet – 50 | Plated – 75 | Cocktail Reception – 100

Venue Rental Fee

Includes – Private space for the duration of your time at Camp Fortune; tables (round and/or rectangular, high top cocktail); chairs; table cloths; dishware; silverware; glassware; projector; screen; podium; microphone; Bluetooth sound system; parking; custom floor plans; set up; clean up; serving/bar staff; and a coordinator.

Monday – Thursday \$595 | Friday – Sunday \$895 | Holiday \$1295

In combination with any of our onsite activities \$250

Without the purchase of a catering package +750\$

Catering Services

All groups renting the venue must purchase a catering package – some exceptions apply, see coordinator.

There is a minimum catering requirement of 25 guests for lunch and 35 guests for dinner.

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 4 eat for free.

All menus are priced per person, unless otherwise indicated.

Menu choices are requested 3 weeks prior to the event and final numbers are due 7 days in advance.

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

All Food & Beverage items are subject to an 18% service charge & applicable taxes.

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!**

Host bars will be billed on consumption & an 18% gratuity will be applied to all bar tabs.

Multiple bar packages available; please see coordinator for options.

Payment Policy

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.

An invoice will be provided to the clients following the approval of the final contract.

You will be charged for the guaranteed number of guests or actual attendance, whichever is greater.

Final invoice payment, including any adjustments, is due within 30 days of the event date.

Cancellation Policy

The deposit of the venue rental fee which was required to secure your reservation will not be refunded.

The deposit may be transferred to a different date in the case of inclement weather.

Event may be postponed up to seven business days before the event date, without penalty.

Camp Fortune requires written notice of cancellation.

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

– Morning & Break Selections –

Coffee & Tea Station

Fair trade coffee, decaffeinated coffee, tea & a selection of herbal teas

Non-Alcoholic Beverage Station

A selection of non-alcoholic beverages including bottled water, canned pop & bottled juice

Pastries

Assorted freshly baked pastries
Butter & Preserves

Health Break

Selection of whole fruit
Assorted granola bars
Assorted yogurt

Sweet Tooth

Assorted cookies, squares & cakes

Continental Breakfast Buffet

Assorted freshly baked pastries and muffins
Fruit salad
House made granola
Yogurt with berry compote

Classic Breakfast Buffet

Assorted freshly baked pastries with jam & butter
Seasonal fresh fruit platter
Yogurt & granola with berry compote
Scrambled eggs
Hash browns
Bacon
Turkey Sausages
Maple baked beans

– Lunch Buffet Selections –

25 – 49 guests 1 salad option | 50+ guests 2 salad options

Salad Options

Baby potato with creamy dill dressing
Fennel & orange coleslaw
Classic Caesar
Grilled vegetable & orzo with pesto
Roasted sweet potato & quinoa with tamari dressing
Halloumi, watermelon & avocado with herb vinaigrette

Build Your Own Burger Bar

Fresh crudités with hummus
House made chuck beef burgers
Jumbo sausages
Vegetarian black bean burgers *available with advanced notice +3\$ per guest
Brioche buns *gluten free available with advanced notice +4\$ per guest
Garnishes, assorted condiments & cheese
Fruit salad

Light & Fresh Wraps

Fresh crudités with hummus
Roasted chicken breast wrap with curry mayonnaise
Thin sliced house roasted sirloin wrap with Dijon mayonnaise
Falafel & cucumber wrap with roasted red peppers & tahini dressing
Fruit salad

Gourmet Grill

Jalapeno cornbread
Salt rubbed baked potato bar with butter, sour cream, sharp cheddar & scallion
Grilled top sirloin steak with cowboy butter
Herb marinated grilled chicken breast
Roasted seasonal vegetables
Fruit salad

– Cocktail Hour Options –

Hors D'œuvres

Hors d'œuvres priced per dozen
Three 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 (GF)

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

20 | 50 servings per platter

Vegetables & Dip – Herbed dip, seasonal vegetables

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

Fresh Fruit – Seasonal sliced fruit

Sandwiches – Selection of assorted triangle sandwiches

Dessert – Selection of assorted cookies, squares, cakes and pastries

Punch & Toasts

50 servings per punch

Non-Alcoholic Fruit Punch

Fruit Punch with Alcohol

Red Wine Sangria

White Wine Sangria

Sparkling Wine Toast

Orange or Grapefruit Mimosa

– Dinner Buffet Selections –

35 – 74 guests 1 salad option | 75+ guests 2 salad options

Salad Options

Baby potato with creamy dill dressing
Fennel & orange coleslaw
Classic Caesar
Grilled vegetable & orzo with pesto
Tortilla salad with avocado & cilantro vinaigrette
Baby spinach, goat's cheese, candied walnuts, cranberries, maple vinaigrette

Classic Italian

Freshly baked bread
Roasted vegetables
Penne Alfredo
Penne marinara
Chicken parmesan
Meatballs & sausage arrabiata
Fruit salad

Build Your Own Tacos

Chips & salsa
Wheat tortillas & corn tacos
Mexican rice pilaf
Sautéed peppers & onions
Slow cooked black beans
Sautéed spiced chicken breast
Braised ancho beef
Guacamole, pico de gallo & sour cream
Toppings & fixings
Fruit salad

Chicken & Ribs

Freshly baked jalapeño cornbread
Panko crusted macaroni & sharp cheddar cheese
Honey brined fried chicken with Louisiana hot sauce
Smoked pork ribs with ancho BBQ sauce
Vegetarian BBQ baked beans
Fruit salad

– Après Ski Selections –

Each item/platter serves 8-10 guests.

French Fries

Crispy golden French fries served with aioli

Onion Rings

Crispy battered onion rings served with chipotle dip

Chicken Wings

Buffalo chicken wings with mild, medium or hot sauce

Mozzarella Sticks

Crispy battered mozzarella fried golden and served with marinara sauce

Assorted Platter

French fries, onion rings, chicken wings and mozzarella sticks served with assorted dipping sauces

Crudités

Seasonal vegetables served with hummus and herbed-yogurt dip

Nachos

Fresh corn chips with pico de gallo and 3 cheese blend, served with salsa and sour cream

Gourmet Pizza

Roasted vegetable, meat lovers or three cheese pizza, 16"

Pop Corn Bar

Assorted flavours of popcorn served in buckets with seasonings, scoops & popcorn bags for 10 people

Après Ski Fire

Adirondack chairs and benches around a late night fire with blankets, pillows and marshmallows for roasting

Hot Chocolate & S'mores Buffet

Everything you need to make s'mores on the fire!

Marshmallows, milk chocolate & graham crackers with rich hot chocolate & whipped cream for 10 people

Allow us to take care of everything!

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

Please note that prices are subject to applicable taxes, and an 18% service charge.

– Frequently Asked Questions –

Can you provide a quote?

Our coordinator would be happy to create an 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.

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 invoiced based 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?

Camp Fortune is open to the public all year round, so we can't offer the whole building/grounds privately.
The space you have rented will be entirely private.

When can I do my set-up and décor?

You may be given access to the building the day prior to your event, as long as no other event is taking place.
Unfortunately, we do not offer rehearsal dinners or tastings.

For how long do we have the venue?

On the day of the event, the venue will be open for deliveries/set up 2 hours prior to the start of the event.
All entertainment is to cease at 1:30am and the premises must be vacated by 2:00am.
All timelines will be outlined in the final contract.

– Frequently Asked Questions –

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 available during low risk times.

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

Fireworks are strictly prohibited but you may use sparklers.

Drones are not permitted on site.

Are there accommodations close by?

Absolutely! Please ask your coordinator for recommendations.

Do you accommodate buses?

We highly encourage the use of shuttle buses. Please ask your coordinator for recommendations.

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 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 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

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819.827.1717 Ext.2208

Thank you for your interest in Camp Fortune!

We look forward to hosting your event.