



OPEN YEAR ROUND  
**CANALSIDE BANQUETS**  
*Historical Parties*



A special place  
 for a special day.



OPEN YEAR ROUND  
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*Historical Parties*

210 Market Street | Lockport, NY | 1-800-378-0352 | 716-433-6155 | lockportlocks.com

Welcome  
to your  
special day.

Thank you for considering Canalside.

We offer a one-of-a-kind year round location  
committed to providing you with a casual  
yet elegant experience.

Our professional chef and experienced kitchen  
professionals will prepare an outstanding menu of  
fresh delicious selections, ensuring that you and your  
guests will long remember the ambiance, the food,  
and your wedding day celebrated at Canalside.  
Our diverse and flexible location makes it easy to  
arrange your dream wedding day.



*Congratulations on your upcoming wedding.*

**For your Ceremony choose one of Canalside's unique sites.**



**INDOOR WEDDING CHAPEL**  
A quaint chapel for a traditional wedding.



**OUTDOOR PATIO GROVE**  
Outdoor beautifully landscaped patio grove  
with waterfall and pond along the Canal.



**OUTDOOR DOCKSIDE**  
On the dock as your guests admire  
your ceremony from the boat.

**After your ceremony  
a 1-hour reception  
cocktail cruise on  
Lockview VI,**

A Mississippi-style real paddleboat,  
provides the experience of a "destination  
wedding" without the expense or travel.



**Canalside offers both indoor and sheltered outdoor reception areas.**

The location(s) you reserve will not be open to the general public during the duration of your event.



**VERANDA ROOM**  
An entire 100-foot-long wall of windows overlooking  
the Erie Canal, along with elegant white chairs and  
table settings provide bright and airy patio  
atmosphere all year round.  
This outdoor feeling is enhanced by the cobblestone  
walkway, the building facades, and the direct access to  
the walkway along the Canal.



**PATIO GROVE**  
This private, park-like area overlooking the Canal  
is an ideal outdoor setting.  
A Reception in the covered patio and dancing  
under the pergola provides for casual yet elegant  
occasion.



Canalside staff knows that every couple has a unique vision of their lives and their wedding. We promise to help make your vision come true for this special day in your love and life. Let us use our 29 years in the hospitality business and 19 years of hosting Canalside weddings to create an atmosphere of joy and happiness as you start your life together.

**It's your day. For your convenience and budget, we offer the following at no charge to you:**

Bride and Groom are our Free Complimentary Guests for weddings of 100 or more adult guests

**Complimentary Wedding Ceremony Site**

**A Wedding Reception Advisor**

Experienced wedding advisor will help with planning and organizing your ceremony and reception. Your advisor will remain in attendance throughout your wedding reception.

Let us concentrate on the details, so you can concentrate on the ones you love.

**Our staff will place all items**

Your toasting glasses, favors, guest book, etc. will be placed as you like and will be gathered items at the end of your reception. We want you and your guests to relax and enjoy your day.

### Complimentary Services

- White linen tablecloths and napkins (The 72 inch tables seat 10 guests.)
- Decorated head, gift and cake tables
- Cutting and serving of your cake
- After-dinner Tea and Coffee station
- Podium, wireless microphone, PA address system
- Up-lighting coordinating with your color scheme.
- Special seating & free dinners for up to three (3) of your vendors—DJ, photographer, etc.
- A generous ratio of 1 to 12 – 14 of friendly servers to guests.
- Bartenders (As with our serving staff, we have a generous bartender to guest ratio)
- Free parking (Safe, lighted on-street and private lot parking)

**The Canalside area(s) you choose for your wedding is reserved for you exclusively.**

No hidden fees and generally no facility fees.



### Menu Suggestions Available all year

**PACKAGE ONE**  
 Elegant Dual Entree Dinner

**PACKAGE TWO**  
 Deluxe Plated Dinner

**PACKAGE THREE**  
 Deluxe 3 Entree Buffet

**PACKAGE FOUR**  
 Hors d' Oeuvre & Cocktail Receptions

All food is selected and brought into Canalside Banquets fresh and locally sourced, when possible, exclusively for your event. Chef Dan and our staff will be happy to discuss any special menu request. Menu items can be provided to accommodate most dietary restrictions.



Our in-house professional chef and team of kitchen professionals will prepare an outstanding menu of fresh and delicious selections ensuring that your special event is a memorable and complete success.

### General Booking Information

Thank you for considering Canalside on the Erie Canal, home port of Lockport Locks & Erie Canal Cruises. We are always proud to have you read the many notes and letters we have received from satisfied guests.

Individual attention to detail –before, during, and after your event has been a priority during 29 years of working with wedding couples and 19 years in business. When planning a wedding or any special occasion, there are any questions. Here is some general information that may answer some of those questions:

**• Deposits**

Generally a \$400 non-refundable deposit is required to guarantee your date, time, and location. A convenient deposit schedule will be arranged with you. The initial deposit may be cash, credit card, or check. Subsequent payments may be cash or check. All deposits are credited toward the payment of your booked event.

**• Attendance**

In order to provide the freshest food for you, a tentative number of guests is needed 2 weeks before your event. The final count, the minimum for which you will be charged is needed seven (7) days before your event. Minimum guest numbers or charges may apply. All food is provided for on-premise consumption. Food or beverages may brought in or taken from the event with written approval.

NO ALCOHOLIC BEVERAGES may be brought into Canalside.

**• Charges**

Prices are quoted in U.S. funds and are subject to change. A 16 percent administrative charge will be added to the total (except the tax). Administrative charge is not directly distributed to staff. Sales tax, which is currently 8 percent will be added to the final bill.

Canalside complies with regulations of the State of New York Liquor Authority and all other laws and ordinances. Specific wedding guidelines and policies will be discussed during a personal visit. However, we are flexible. Your wedding should be everything you dreamed, and it should reflect your personal style.

**The location you reserve will not be open to the general public for the duration of your event.**

**The Canalside area(s) you choose for your wedding is reserved for you.**

*package one*  
**Elegant Dual Entrée**



**Four (4) Hour Premium Open Bar**

Beverage details on page 13

**Appetizer Station**

Watermelon filled with Fresh Fruit  
 Fresh Raw Vegetables with Specialty Dips  
 Variety of Cheeses and Assorted Crackers

**Appetizers Butler-style**

Jumbo Fresh Shrimp Cocktail      Tender Bacon-wrapped Scallops  
 Delightful Swedish Meatballs      Hand-made Cheese and Fruit Tartlets



*Your sincerity and attention to detail made it a wonderful evening that we will cherish forever.*  
 -Julie & Tim

**Champagne or Non-alcoholic Toast**

Head Table and all Guests (3 oz.)

**Family-Style Salad**

Choose one (1) for all Guests

**Garden**

Garden Vegetables on a bed of Leaf Lettuce and Baby Spinach

**Spinach**

Baby Spinach, Greens, Chopped Egg Red onion, dried Cranberries & warm, creamy Bacon Dressing

**Caesar**

Leaf Lettuce, home-made Croutons, Italian Cheese, our creamy Caesar Dressing

**Tuscan**

Leaf Lettuce, tender Roma Tomatoes, fresh milk Mozzarella & Herbs served with special Balsamic & Raspberry Vinaigrettes

**Dual-Entrée Choices**

Choose one (1) Dual Entrée for all Guests

**Beef Wellington and Chicken ala Chasseur** ~or~ **Char-grilled Filet of Sirloin and Shrimp Scampi**

Freshly baked Buttered Breadsticks with Coffee and Tea served with Dinner

Add Vegetarian option if you wish  
**Stuffed Portabella Mushroom Cap or Orzo with Sun-dried Tomatoes & Kalamata Olives**

Pre-ordered Menu Items can be provided to accommodate most dietary restrictions.

**Potato and Rice Choices**

Choose one (1) for all guests

Garlic Mashed Potatoes      New Orleans-style "Dirty" Rice  
 Creamy Scalloped Potatoes      Authentic Risotto  
 Mashed Sweet Potatoes      Creamy Arborio Rice simmered in chicken stock  
 Traditional Bread Dressing      Vegetable Biryani  
 White Rice      An Indian spiced Basmati rice and vegetables

*Flavorful & Healthy*

**Vegetable Choices**

Choose two (2) for all guests

Maple-glazed Baby Carrots      White Bean Cassoulet  
 Garlic-butter Green Beans      White Beans, Garlic & spinach  
 Lemon Broccoli, Mushrooms & Onions      Ratatouille  
    Savory eggplant peppers, onions, and herbs

Classic American Baked Beans  
 Sweet, Sticky, a true American original

**Dessert or Complimentary Cake Cutting**



**Late evening Coffee & Tea Station**

**Dual-Entrée Package**

Guests Over 21 . . . . \$73.15  
 Guests Under 21 . . . . \$58.85

**Special Children's Dinner Menu**

Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage

Special Children's Package      Children Ages 8 – 10... 35.50      Ages 2 – 7... 28.50

\* please add 16 percent administrative charge plus 8% NYS sales tax to all prices.

# package two Deluxe Plated Dinner



## Four (4) Hour Premium Open Bar

Beverage details on page 13

## Appetizer Station

Watermelon filled with Fresh Fruit  
Fresh Raw Vegetables with Specialty Dips  
Variety of Cheeses and Assorted Crackers

## Champagne or Non-alcoholic Toast

Head Table and All Guests (3 oz.)

## Entrée Choices

TENDER, HIGHEST-QUALITY BEEF

### Beef Wellington

Roasted Favorite wrapped in Bacon and Puff Pastry

### Steak au Poivre

Crusted with Peppercorns, pan seared with Brandy Cream sauce

### Filet of Sirloin\*

Char-grilled and topped with Bordelaise sauce or Maison Butter  
\*Substitute Filet Mignon or NY Strip Steak – extra charge may apply

BONELESS, TENDER, CENTER-CUT PORK

### Pork Rustica

Grilled Boneless Pork served with Dried Cherry Demi-glace

### Pork Normandy

Classic French Normandy sauce of Apples, Cream & Brandy

### Jager Schnitzel

Lightly breaded with German-style Gravy

FILET OF BONELESS, SKINLESS CHICKEN OR DUCK BREAST

### Italian Stuffed Chicken

Stuffed with Prosciutto, Greens, and Italian Cheeses

### Chicken Piccata

Egg-dipped sautéed with Lemon, Capers, and Garlic

### Chicken ala Chasseur

Velvety Brown Hunter's sauce with Peppers, Tomatoes, and Mushroom

### Apple-Walnut Chicken

Bread Stuffing spiced with Apples & Walnuts

### Teriyaki Duck

Crispy Breast over Braised Cabbage with Orange Glaze

FRESH SEAFOOD

### Blackened Tuna

Crusted with Cajun Spices & topped with Creole relish

### Salmon Filet

Expertly grilled with Maple-Pecan glaze

### Shrimp Scampi

Lightly sautéed with Lemon, Butter, and Garlic

### Broiled White Fish

Filet in a delicate White Wine and Lemon Butter

VEGETARIAN SPECIALTIES

### Authentic Jambalaya

Stew of Zucchini, Summer Squash, Tomatoes, Onions, Cajun spice and Rice

### Eggplant Parmesan

Breaded Cutlets smothered with Marinara Sauce and a blend of Italian Cheese over Pasta

### Portobello Mushroom

Cap Stuffed with artichokes and drizzled with a Mornay-style Cheese sauce

Freshly baked Buttered Breadsticks with Coffee and Tea served with Dinner.

Pre-ordered Menu Items can be provided to accommodate most dietary restrictions.

## Family-Style Salad

### Garden

Garden Vegetables on a bed of Leaf Lettuce and Baby Spinach

### Spinach

Baby Spinach, Greens, chopped Egg, Red Onion, dried Cranberries & warm, creamy Bacon Dressing

### Caesar

Leaf lettuce, home-made croutons, Italian cheese, our creamy Caesar dressing

### Tuscan

Leaf Lettuce, tender Roma Tomatoes, fresh milk Mozzarella & Herbs served with special Valsamic & Raspberry Vinaigrettes

## Potato and Rice Choices

Choose one (1) for all guests

Garlic Mashed Potatoes

Creamy Scalloped Potatoes

Mashed Sweet Potatoes

Traditional Bread Dressing

White Rice

New Orleans-style "Dirty" Rice

Authentic Risotto

Creamy Arborio Rice simmered in chicken stock

Vegetable Biryani

An Indian spiced Basmati rice and vegetables

## Flavorful & Healthy

## Vegetable Choices

Choose two (2) for all guests

Maple-glazed Baby Carrots

Garlic-butter Green Beans

Lemon Broccoli, Mushrooms & Onions

White Bean Cassoulet

White Beans, Garlic & spinach

Ratatouille

Savory eggplant peppers, onions, and herbs

Classic American Baked Beans

Sweet, Sticky, a true American original

## Dessert or Complimentary Cake Cutting

## Late evening Coffee & Tea Station

### Plated Dinner Package

Guests Over 21 ... 65.45

Guests Under 21... 51.15

Pre-ordered Menu Items can be provided to accommodate most dietary restrictions. Our Chef and Staff will be happy to discuss any special menu requests.

## Special Children's Dinner Menu

Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage

Special Children's Package Children Ages 8 – 10... 35.50 Ages 2 – 7... 28.50

\* please add 16 percent administrative charge plus 8% NYS sales tax to all prices.

# package three Deluxe 3-Entrée Buffet



## Four (4) Hour Premium Open Bar

Beverage details on page 13

## Appetizer Station

Watermelon filled with Fresh Fruit  
Fresh Raw Vegetables with Specialty Dips  
Variety of Cheeses and Assorted Crackers

Your place is unique and fit us both perfectly!  
-Colleen & Jeff



## Champagne or Non-alcoholic Toast

Head Table and All Guests (3 oz.)

## Entrée Choices

Choose three (3) for all guests. Must include one (1) Carved Meat

### Tender, High-quality Carved Meat.

Slow Roasted –Always a crowd pleaser

Carved Tender Roast Beef      Carved Roasted Turkey Breast  
Carved Honey-glazed Ham      Carved Tender Pork Loin

### Caribbean Jerk Chicken

Very Spicy Marinated dish, unique Fruited Barbeque Flavor

### Cacciatore

Grilled boneless Chicken Breast with Tomato, Capers, & Vegetables

### Chicken Marsala

Sauteed Breast with a velvety Mushroom & Marsala wine sauce

### Seafood Newburg

Classic dish of Shrimp, Scrod & Crab

### Sauerbraten

German Favorite of Marinated Beef & Ginger Gravy

### Pork Normandy

Classic French Normandy Sauce of Apples, Cream & Brandy

### White Fish

Oven-baked with Lemon-Butter wine sauce

### Curried Beef

Tender Beef & Greens in a light Curry Sauce

### Pork Rustica

Grilled Boneless Pork served with Dried Cherry Demi-glace

### Eggplant Parmesan

Breaded cutlets smothered with our special Marinara sauce & blend of Italian Cheeses

### Seafood Paella

Shrimp, Shellfish, Sausage & Vegetables in a Saffron-infused Yellow Rice tossed in a Madeira Cream Sauce

### Jambalaya

Vegetarian and Sausage with Chicken versions of authentic Stew of Zucchini, Summer Squash, Tomatoes, Onions, Cajun Spices served with Rice

## Pasta Station

with Marinara & Alfredo Sauces on the side

Freshly baked Buttered Breadsticks with Coffee and Tea served with Dinner

## Family-Style Salad

Choose one (1) for all guests

### Garden

Garden vegetables on a bed of Leaf Lettuce and Baby Spinach

### Spinach

Baby Spinach, Greens, chopped Egg, Red Onion, dried Cranberries & warm, creamy Bacon Dressing

### Caesar

Leaf Lettuce, home-made Croutons, Italian Cheese, our creamy Caesar Dressing

### Tuscan

Leaf Lettuce, tender Roma Tomatoes, fresh milk Mozzarella & Herbs served with special Balsamic & Raspberry Vinaigrettes

## Potato and Rice Choices

Choose two (2) for all guests

Garlic Mashed Potatoes  
Creamy Scalloped Potatoes  
Mashed Sweet Potatoes  
Traditional Bread Dressing  
White Rice

New Orleans-style "Dirty" Rice  
Authentic Risotto  
Creamy Arborio Rice simmered in chicken stock  
Vegetable Biryani  
An Indian spiced Basmati rice and vegetables

### Flavorful & Healthy

## Vegetable Choices

Choose two (2) for all guests

Maple-glazed Baby Carrots  
Garlic-butter Green Beans  
Lemon Broccoli, Mushrooms & Onions

White Bean Cassoulet  
White Beans, Garlic & spinach  
Ratatouille  
Savory eggplant peppers, onions, and herbs

Classic American Baked Beans  
Sweet, Sticky, a true American original

## Dessert or Complimentary Cake Cutting

## Late evening Coffee & Tea Station



### 3 Entrée Package

Guests Over 21 . . . . . 59.95  
Guests Under 21 . . . . . 46.65  
Children Ages 8 –10 . . 26.50  
Children Ages 2 – 7 . . 22.50

Pre-ordered Menu Items can be provided to accommodate most dietary restrictions. Our Chef and Staff will be happy to discuss any special menu requests.

\* please add 16 percent administrative charge plus 8% NYS sales tax to all prices.

package four  
**Premium Hors d' Oeuvre**



**Four (4) Hour Premium Open Bar**

Beverage details on page 13

**Appetizer Station**

Watermelon filled with Fresh Fruit  
Fresh Raw Vegetables with Specialty Dips  
Variety of Cheeses and Assorted Crackers



**Champagne or Non-alcoholic Toast**

Head Table and All Guests (3 oz.)

**Carved Roast Beef, Roast Turkey, and Baked Ham Station**

Tender, High-quality Meats, slow-roasted and carefully carved  
Includes freshly made Rolls, Lettuce, Tomato, Onion, Au jus, and condiments

**Displayed Stations**

Choose two (2) stations

**Classic Antipasto**

Greens, Vegetables, Olives, Cheeses  
Served with Thinly sliced Meats, including  
Pepperoni, Salami, and marinated Ham

**Soft French Brie warm in two styles**

1. Grilled with Basil Pesto 2. Baked in Puff  
Pastry accompanied by toasted Almonds,  
warm Fruit Compote, shaved Virginia Ham,  
Crackers & fresh Baguettes

**New Orleans Chicken & Sausage Jambalaya**

includes Vegetarian Jambalaya and rice

**Baby Spinach Salad**

Hard-Boiled Eggs, Red Onion, Cheese, Dried  
Cranberries, and Candied Pecans

**Indian-style Chicken Mulligatawny**

Potato and Peas with Green Curry,  
Vegetable Bajia served with Basmati Rice, Tamarind  
Chutney, Cilantro Pesto, Raita, and Nann Bread

additional choices above \$115 per station



**Classic Favorites Displays**

Choose three (3) displays

Mini Beef Wellington  
Assorted hand-made Canapes  
Extra-large Meaty Chicken Wings  
Crab Cakes on Fresh Baguette  
Pulled Pork Sliders with Slaw

Tender Scallops wrapped in Bacon  
Savory Clams Casino  
Spicy Jerk Chicken Satay  
Mini Open-faced Reuben Sandwiches  
Sirloin Burger Sliders and condiments

additional choices above \$99 per display

**Traditional Favorites Displays**

Choose four (4) displays

Crab, or Sausage, or Veggie Stuffed Mushrooms  
Old-fashioned Deviled Eggs  
Assorted Mini Potato Skins (includes Vegetarian)  
Italian, or BBQ or Swedish Meatballs

Chicken or Seafood, or Veggie Quesadillas  
Assorted Mini Pizza (Includes Vegetarian)  
Hand-made Cheese & Fruit Tartlets

additional choices above \$82.50 per display

**Complimentary Cake Cutting and placement at station**

Coffee & Tea Station

**Premium  
Hors d' Oeuvre Package**

Guests Over 21 . . . . 55.55  
Guests Under 21 . . . 42.25  
Children Ages 8 –10 . 26.50  
Children Ages 2 – 7 . . 22.50

**Add Fresh  
Jumbo Shrimp**

Market Price

**Add Late-Night  
Sheet Pizzas**

\$28 per sheet



\* please add 16 percent administrative charge plus 8% NYS sales tax to all prices.

# Cocktail & Beverages

Brands indicate quality of offerings for your enjoyment

## Premium 4-hour Open Bar

Included in Package. Additional hour: \$5.50 per person



- |                      |                   |                     |
|----------------------|-------------------|---------------------|
| Bacardi Rum          | Cabernet          | Manhattan           |
| Black Velvet Whiskey | Chardonnay        | Martini             |
| Captain Morgan Rum   | Merlo             | Whiskey Sour        |
| Dewar's Scotch       | Moscato           | Bottled & can beers |
| Jim Beam Bourbon     | Pinot Grigo       | Coffee              |
| Seagram's Vodka      | Pinot Noir        | Tea                 |
| Seagram's Gin        | White Zinfandel   | Soda                |
| Various Cordials     | Specialty Sangria | Juices              |
| And More...          |                   |                     |

## Top-Shelf 4-hour Open Bar

Add \$6 to package price. Additional hour: \$6.60 per person

Includes all items Listed in Premium Open Bar (see above)

- |                       |                     |                  |
|-----------------------|---------------------|------------------|
| Absolute Vodkas       | Grand Marnier       | Kilbeggan Irish  |
| Bailey's Irish Creams | Grey Goose Vodka    | Maker's Mark     |
| Beefeater's Gin       | Irish Mist          | Southern Comfort |
| Bombay Gin            | Jack Daniels        | Stoli Vodkas     |
| Canadian Club         | Jameson Whiskey     | Tangeray Gin     |
| Crown Royal           | Jose Cueruo Tequila | And More...      |



## Beer, Wine and Soda Open 4-hour Bar

Subtract \$3.50 from package price  
 Replaces Premium Open Bar Package



## Additional Offerings

Craft Beers...Add \$2 per person

Bottle of wine on table during Dinner \$20 per bottle

Bloody Mary...\$60 per gallon

Mimosa Punch...\$60 per gallon

Wine Punch ...\$45 per gallon

Fruit Punch...\$30 per gallon

We will be happy to discuss any beverage that you would like, including designing signature drinks for your wedding.



\* please add 16 percent administrative charge plus 8% NYS sales tax to all prices.