

OPEN YEAR ROUND
CANALSIDE BANQUETS
Historical Parties



A special place
 for a special day.



OPEN YEAR ROUND
CANALSIDE BANQUETS
Historical Parties

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 \$66.50

Guests Under 21 \$53.50

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-glaze

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

Caesar

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

Spinach

Baby Spinach, Greens, chopped Egg, Red Onion, dried Cranberries & warm, creamy Bacon 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 ... 59.50

Guests Under 21... 46.50

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.

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.

Many guests commented on it being one of the nicest weddings they have ever attended.

- Cindy



package three
Deluxe 3-Entrée Buffet



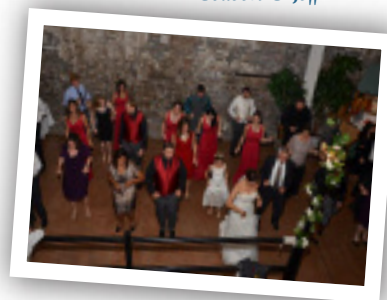
Four (4) Hour Premium Open Bar

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 54.50
Guests Under 21 41.50
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 \$105 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 \$90 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 \$75 per display

Complimentary Cake Cutting and placement at station

Coffee & Tea Station

**Premium
Hors d' Oeuvre Package**

Guests Over 21 50.50
Guests Under 21 . . . 37.50
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 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 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...\$55 per gallon
- Mimosa Punch...\$55 per gallon
- Wine Punch ...\$40 per gallon
- Fruit Punch...\$25 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.