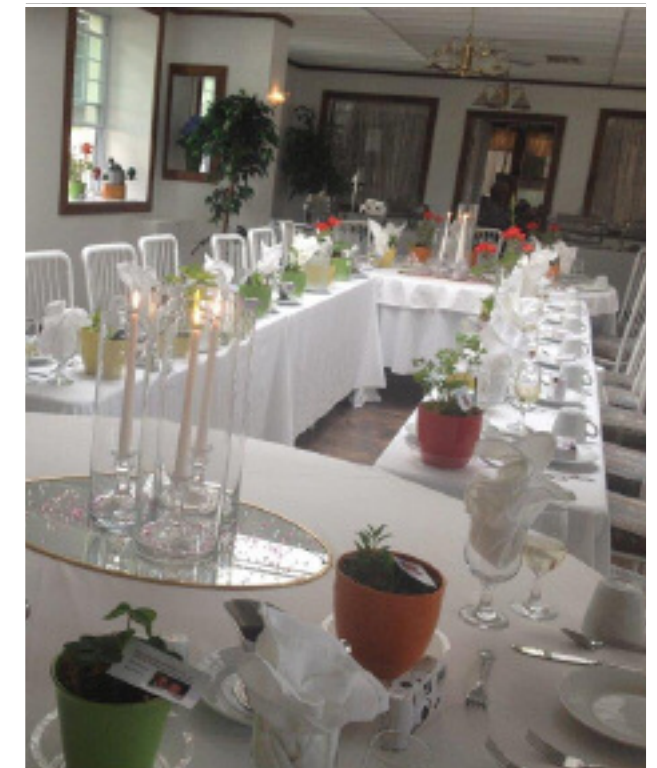
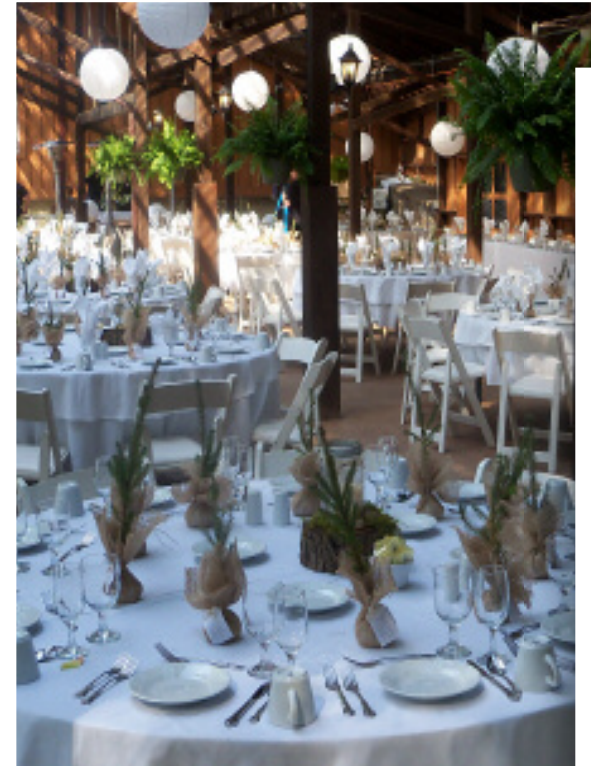


Deposits

Generally a \$200 non-refundable deposit is required to guarantee your date, time, and location. 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. Minimum guest numbers or charges may apply. *** All food is provided for on-premise consumption. Food or beverages may be 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. No hidden fees and generally no facility fees. Canalside complies with regulations of the State of New York Liquor Authority and all other laws and ordinances.



Your party. Our history.
A one-of-a-kind year round location.



Welcome

Thank you for considering Erie Canalside Banquets,
home of Lockport Locks & Erie Canal Cruises
for your special event.

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

Individual attention to detail –before, during,
and after your event has been a priority since we started
Lockport Locks & Erie Canal Cruises in 1987.

Our professional chef and experienced kitchen professionals
will prepare and outstanding menu of fresh delicious selections,
ensuring that you and your guests will long remember the
ambiance, the food, and your day at Canalside.

Our diverse and flexible location makes it easy to arrange for a
few-hour party or an all-day meeting.



Choose one of these versatile locations for your exclusive use.
**The room(s) you reserve will not be open to the general public for
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.



MEETING ROOM

Unique, private area is perfect for small parties and meetings. Windows and a giant skylight give this room a light and airy feeling.



PATIO GROVE

This private, park-like area overlooking the Canal is an ideal outdoor setting. White linen tablecloths and round tables provide an elegant yet casual space.

Canalside is the home port of Lockport Locks & Erie Canal Cruises.
**Three unique Coast Guard Inspected vessels are available for
private parties and public cruises.**



Lockview IV

A 48-passenger motor vessel built to resemble the "African Queen", provided tours in Hilton Head and Mystic Seaport (also appeared in the movie "Mystic Pizza") before her service in Lockport. This 47-foot single deck, US Coast Guard inspected vessel has a beautiful teak interior and is equipped with 2 restrooms and a licensed snack area. Two small steps provide easy access.



Lockview V

Lockview V, a 125-passenger double-deck motor vessel built for the Great Lakes, previously provided tours in Florida and Booth Bay Harbor, Maine. This 65-foot US Coast Guard inspected vessel is equipped with 2 restrooms and a fully licensed snack area. No steps to lower deck provides easy access.



Lockview VI

Lockview VI, a 75-foot double-deck Mississippi-style actual stern paddle wheel motor vessel. Brought from the 1,000 Islands to Lockport, this US Coast Guard inspected vessel carries 150 passengers, 2 restrooms, and a licensed bar. No steps to lower deck. Great party boat.



Continental Breakfast

Served from 7 a.m. to 11 a.m.

Freshly baked Pastries, Scones, and Rolls
Fresh Fruit Display
Selections of Yogurts, Butters, and Jams
Assorted Chilled Juices
Coffee, Tea, and Milk Station

Continental Breakfast

8.25 per person

Brunch Buffet

Served from 7 a.m. to 2 p.m.

Miniature Pancakes and old-fashioned French Toast with
Maple Syrup and Butter
Real Home-fried Potatoes with Onions and Peppers
Sliced Honey Glazed Baked Ham
Freshly baked Pastries, Scones, Rolls, and Breads
Chilled Juices, Coffee, and Tea Stations

Also choose one (1) from each line

- Baked Vegetarian Frittata or Scrambled Eggs
- Pork Sausage links or Sliced Roast Turkey Breast
- Fresh Fruit Display, or Traditional Macaroni Salad
or Fresh Garden Salad



Brunch Buffet

16.50 per adult
Children Ages 4 – 10...10.75

Optional Additons...add \$2 per person

Sausage & Gravy with fresh Biscuits • Chicken ala King with fresh Biscuits
or additional Choice from above



Light Luncheon with Coffee & Tea Stations

*(You may choose more than one for your group)
Served until 3 p.m.*

Julienne Salad

Oven-baked Turkey Breast, Carved
Roast Beef, and Corned Beef strips
with hard-boiled Egg, Cheese, and
Vegetables on a bed of fresh Leaf
Lettuce and Spinach served with
freshly baked Buttered Breadsticks

BLT & Chicken Salad

Strips of Grilled Chicken Breast, Crisp
Bacon, Tomatoes, Onions, and
Cheese on a bed of fresh Leaf Lettuce
and Spinach served with freshly baked
Buttered Breadsticks

Beef Burgundy

Tender slices of Carved Roast Beef
in a thick Burgundy Sauce over
real Mashed Potatoes served with
our Signature Maple-glazed
Carrots and freshly baked
Buttered Breadsticks

Chicken ala King

Traditional favorite of tender Chicken
Breast in a delicious Sherry Cream
Sauce over freshly made Biscuits served
with Garlic-butter Green Beans and our
Signature Maple-grazed Carrots

Authentic Jambalaya

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

Turkey & Bacon Club

Oven-baked Sliced Turkey with
Crisp Bacon, Leaf Lettuce, sliced
Tomatoes on our Freshly baked
Bread served with Old-fashion
Potato Salad with Egg

Veggie Wrap

Fresh Garden Vegetables, Roasted Peppers
and Onions, Variety of Cheeses wrapped in a
Honey Wheat Tortilla served with Old-fashion
Potato Salad with Egg

Chicken Caesar Wrap

Grilled Chicken Breast, Leaf Lettuce, Tomato, and
Onion topped with creamy Caesar Dressing and
Parmesan Cheese in a Honey Wheat Tortilla
served with Old-fashion Potato Salad with Egg

Light Luncheon

15.50 per person

Optional Additions

Fresh Fruit Display before Lunch
2.00 per person

Relish Tray on each table during Lunch
2.00 per person

Chef's Choice of Dessert
2.00 per person

Bloody Mary...55 per gallon (128 oz.)

Wine Punch ...40 per gallon (128 oz.)

Mimosa Punch... 55 per gallon (128 oz.)

Fruit Punch...25 per gallon (128 oz.)

Fountain provided at no charge with 3 or more gallons of one type of punch.





Famous” 3-entrée Lunch Buffet

Served until 3 p.m.



Fresh Leaf Lettuce & Baby Spinach Garden Salad

Carved Roast Beef

Carved Roast Turkey

Deli-style Corned Beef

Mashed White Potatoes with Gravy

Pasta Station with Marinara Sauce on the side

Our Signature Maple-glazed Carrots

Apple and Cranberry Sauces

Various Condiments

Freshly Baked Breadsticks

Chef's Choice of Dessert | Coffee & Tea Station

3-entrée Buffet Lunch

Adult...18.25

Child Ages 8-10...12.75

Child Ages 2-7...8.75

All food is prepared in-house just for your event.
Our Chef and staff will be happy to discuss any special menu requests.



ADMIT ONE

**ADD A
ROUND-TRIP CRUISE
for only \$14 adult,
\$9 children**

ADMIT ONE

Deluxe 2-entrée Lunch Buffet

Served until 3 p.m.

Fresh Leaf Lettuce & Baby Spinach Garden Salad

Deluxe 2-Entrée Lunch Buffet Choices

(Choose 2 for your group)

Baked Boneless, Skinless Herb Chicken

Roasted Pork Slices

Boneless, Skinless Chicken Parmesan

Roasted Turkey Breast

Baked White Fish in Lemon Butter Sauce

Eggplant Parmesan in Marinara Sauce

Mashed Potatoes

or Buttered White Rice

Signature Maple-glazed Carrots

or Garlic-buttered Green Beans

Pasta Station with Marinara & Alfredo Sauces

or Creamy Macaroni & Cheese

Freshly Baked Breadsticks

Chef's Choice of Dessert

Coffee & Tea Station

2-entrée Buffet Lunch

Adult...19.50

Child Ages 8-10...12.75

Child Ages 2-7...8.75

Plated Lunch

Served until 3 p.m.

Fresh Leaf Lettuce & Baby Spinach Garden Salad served Family Style

Plated Entrée Choices

(You may choose more than one for your group)

Tender Oven-baked Boneless, Skinless Chicken Breast

with creamy Chardonnay Sauce

Char-grilled Tender Filet of Sirloin

topped with Burgundy Sauce

Breaded cutlets of Eggplant Parmesan

smothered with Marinara Sauce & blend of Italian Cheese over pasta

Oven-baked White Fish

with Lemon Butter White Sauce

~includes~

Mashed White Potatoes with Gravy (with Meat Entrees)

Signature Maple-glazed Carrots

Garlic-butter Green Beans

Freshly Baked Buttered Breadsticks

Chef's Choice of Dessert

Coffee & Tea Station

Children's Plated Lunch Menu

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

Ages 8-10...12.75

Ages 2-7...8.75

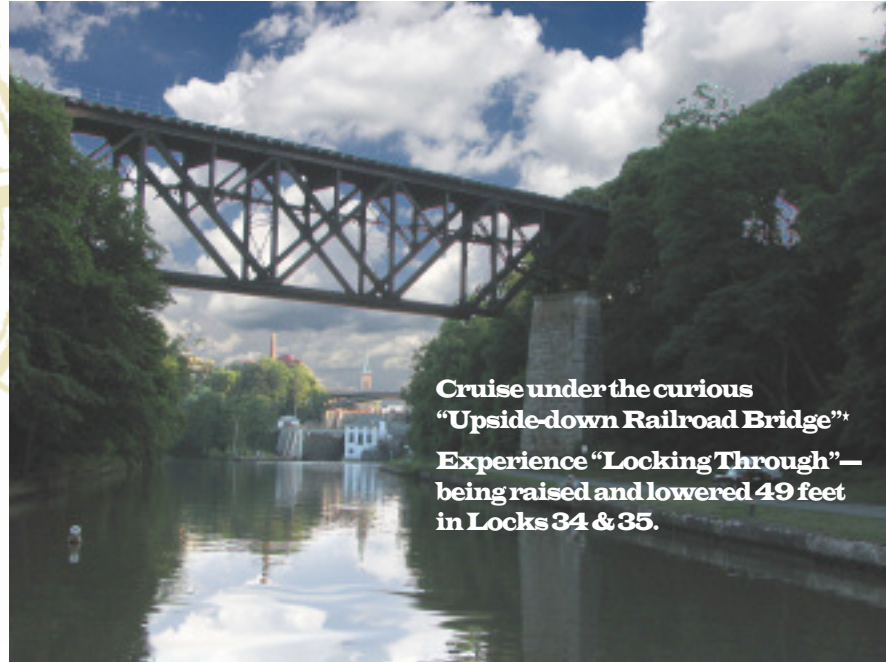
Canalside Plated Lunch

21.75 per adult

ON BOARD OR ON SHORE

CRUISE INTO HISTORY!

- Be amazed at the 20-foot high stone walls of the 1800s "Deep Rock Cut" and stone tow path blasted out of solid stone with gun powder left over from the War of 1812.
- Travel under the widest bridge in the U.S.
- Pass under 2 lift bridges that raise straight up.
- Live Narration, Free on-street and lot parking.
- Daily Public scheduled cruises May through October.
- Vessels equipped with restrooms and licensed beverage snack bars.



**Cruise under the curious
"Upside-down Railroad Bridge"***
**Experience "Locking Through"—
being raised and lowered 49 feet
in Locks 34 & 35.**

AAA GEM featured on the History Channel. TripAdvisor Certificate of Excellence Award.
Only 30 minutes from Niagara Falls, Buffalo & Darian Lake.

the Spice of the North!

WNY Package

*May be served on Board** or on Shore*



Carved Roast Beef with
Freshly baked Kimmelweck and Kaiser Rolls
Extra Large Chicken Wings

19.50

per person

Add Full Cheese
& Pepperoni
Sheet Pizza...
26 per sheet

Antipasto Platter
Assorted Mini Potato Skins
Assorted Mini Pizzas

**ADD A CRUISE
FOR \$14**

the Spice of the South!

New Orleans Package



BBQ Pulled Pork with Freshly baked Rolls
Chicken & Andouille Sausage Jambalaya and
Vegetarian Jambalaya Station

19.50

per person

Beans with Red-eye Gravy
Apple Cider Cole Slaw
Warm Bread Pudding

**ADD A CRUISE
FOR \$14**

All food is prepared in-house just for your event.
Our Chef and staff will be happy to discuss any special menu requests.

Picnic-Style Lunch Buffet

*Available on Boat and on Shore.
Served until 3 pm*

Fresh Leaf Lettuce & Baby Spinach Garden Salad

Picnic-style Lunch Entrée Choices

Char-grilled Boneless, Skinless Chicken Breast
with Spicy-sweet BBQ Sauce or Balsamic Spices
or

Deli Sandwiches -- Make your own

Sliced Roast Turkey Breast, Slice Roast Beef,
Corned Beef

Lettuce, Tomatoes, Onions, Condiments

Creamy Potato Salad with Egg and
Old-fashioned Baked Beans

Traditional Macaroni Salad or
Italian Pasta and Vegetable Salad

Freshly Baked Breadsticks

Chef's Choice of Dessert

Coffee & Tea Station

Picnic Lunch Buffet

Adult...18.25

Child Ages 8-10...12.75

Child Ages 2-7...8.75

**ADD A CRUISE
FOR \$14**

Box Lunch & Cruise



Turkey & Bacon Club

Oven-baked Sliced Turkey, Crisp Bacon, Leaf Lettuce,
and sliced Tomatoes on our Freshly baked Bread served
with Old-fashion Potato Salad with Egg, Bottle of Water,
and Giant Chocolate Chip Cookie fresh from our oven.

Box Lunch & Cruise

27.25





Canalside Plated Dinner

Family-style Salad Choose one (1) for all guests

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 Cheese & herbs served with special Balsamic & Raspberry Vinaigrettes

Plated Dinner Entrée Choices

You may choose more than one entrée for guests

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 <small>*Substitute Filet Mignon or NY Strip Steak – extra charge may apply</small>
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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
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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
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Apple-Walnut Chicken Bread Stuffing spiced with Apples & Walnuts	Teriyaki Duck Crispy Breast over Braised Cabbage with Orange Glaze
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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
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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
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Pre-ordered Menu Items can be provided to accommodate most dietary restrictions.

Canalside Plated Dinner cont.

Potato and Rice Choices

Choose one (2) 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 & Healthful

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

Freshly baked Buttered Breadsticks
Coffee and tea served with Dinner

Chef's Choice of Dessert

.....
Plated Dinner
.....
Adult...30.25
.....

Children's Plated Lunch Menu

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

Ages 8-10...12.75 Ages 2-7...8.75



Youth Group Banquet

Fresh Leaf Lettuce & Baby Spinach Garden Salad

Youth Group Entrée Choices

(Choose 1 from each line)

Creamy Macaroni & Cheese	or	Pasta Station with Marinara & Alfredo Sauces
Italian Meatballs & Sliced Roast Turkey	or	Boneless, Skinless Grilled Chicken Breast

includes

Mashed Potatoes & Gravy	Apple & Cranberry Sauces
Our Signature Maple-glazed Carrots	Buttered cut Corn

Freshly Baked Breadsticks
Chef's Choice of Dessert
Coffee & Tea Station
Milk & Soda with meal

.....
Youth Group
.....
Adult...16.00
Child Ages 8-10...12.75
Child Ages 2-7...8.75
.....

GREAT
FOR AWARDS
BANQUETS

Call 716-433-6155

| lockportlocks.com



3-entrée Dinner Buffet

Family-style Salad Choose one (1) for all guests

- 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 Cheese & herbs served with special Balsamic & Raspberry Vinaigrettes



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

White Fish

Oven-baked with Lemon-Butter wine sauce

Seafood Paella

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

Pork Normandy

Classic French Normandy Sauce of Apples, Cream & Brandy

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

Sauerbraten

German Favorite of Marinated Beef & Ginger Gravy

Jambalaya

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

All food is prepared in-house just for your event.
Our Chef and staff will be happy to discuss any special menu requests.

3-entrée Dinner Buffet cont.

Includes

Pasta Station

with Marinara & Alfredo Sauces on the side

Potato and Rice Choices

Choose one (2) 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 & Healthful

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

Coffee and tea served with Dinner

Chef’s Choice of Dessert

3-entrée Dinner Buffet

Adult...25.00
Child Ages 9-10...12.75
Child Ages 2-7...8.75

LOCKPORT LOCKS
HISTORICAL PARTIES

ADMIT ONE

**ADD A
ROUND-TRIP CRUISE
for only \$14 adult,
\$9 children**

ADMIT ONE





Hors d'Oeuvres & Station Party

May be served on Board or on Shore

Appetizers

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

Carved Roast Beef, Turkey, or Ham Attended Station

Choose two (2) items

Carved Roast Beef, Carved Roast Turkey Breast or Honey-glazed Ham

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

Displayed Stations

Choose two (2) stations

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 Favorites

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

Traditional Hors d'Oeuvre

Choose four (4) items

Crab, or Sausage, or Veggie Stuffed Mushrooms
Old-fashion 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

Hors d'Oeuvres & Station Party

Adult...28.50

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 and
2) baked in puff pastry accompanied by
toasted almonds, warm fruit compote, shaved
Virginia ham, crackers & fresh baguettes

Classic Favorites

Choose three (3) items

Mini Beef Wellington
Assorted hand-made Canapes
Extra-large Chicken Wings
Mini Open-faced Reuben Sandwiches
Pulled Pork Sliders with Slaw
Crab Cakes on Fresh Baguette
Sirloin Burger Sliders and condiments
Spicy Jerk Chicken Satay
Savory Clams Casino
Tender Scallops wrapped in Bacon

Coffee & Tea Station

Hors d'Oeuvres & Stations

Individually Priced

Appetizer Fruit, Vegetable
& Cheese Displays



Small (30-40 guests) 145 | Medium (50-60 guests) 190 | Large (70-80 guests) 240

Carved Meat Station	(2 meats)	210	per station
Display Station		105	per station
Classic Favorites		90	per 50 pieces
Traditional Favorites		75	per 50 pieces
Add Fresh Jumbo Shrimp			Market Price

Cocktails and other Beverages

Brands indicate quality of offerings for your enjoyment



Cash Bar

per drink, paid by guest

Tab Bar

per drink, paid by the host

Top-Shelf Drink or Cordial... 6
Premium-brand Mixed Drink... 5
Wine, Sangria, hard Cider ...5
Domestic & Canadian Beer...4
Craft Beers and Specialty Beer...6
Soda, Bottled Water, Coffee, Tea...2

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



Premium 3-hour Open Bar

18 per person. 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 3-hour Open Bar

22.25 per person. 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	Tangueray Gin
Crown Royal	Jose Cuervo Tequila	And More...

Beer, Wine and Soda 3-hour Open Bar

\$15.25 per person

Non-alcoholic 3-hour Open Bar

\$ 7.50 per person

Complimentary Services

- White linen tablecloths and napkins (The 72-inch tables seat 10 guests.)
- Podium, wireless microphone, PA address system
- Up-lighting coordinating with your color scheme.
- One to 12 – 14 ratio 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 event is reserved for you exclusively.

