

OPEN YEAR ROUND
CANALSIDE BANQUETS
Historical Parties



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 snack 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
Selections of Yogurts, Butters, and Jams
Assorted Chilled Juices
Coffee and Tea Station

.....
• **Continental Breakfast** •
• **12.00 per person** •
• **add fruit 5** •
.....



Brunch Buffet

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

Miniature Pancakes and old-fashion 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** •
• **25.00 per adult** •
• **Children under 10 - \$14** •
.....

Optional Additons...add \$4 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)
 minimums may apply
 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 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 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-glazed Carrots

Authentic Vegetarian 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
23.00 per person

Optional Additions

Fresh Fruit Display before Lunch
 4.00 per person

Relish Tray on each table during Lunch
 4.00 per person

Chef's Choice of Dessert
 4.00 per person

Bloody Mary...79.75 per gallon (128 oz.)

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



Mimosa Punch . . . 79.75 per gallon (128 oz.)

Fruit Punch 35 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...27.00
Children under 10-\$12

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



ADD A ROUND-TRIP CRUISE
 for only \$20 adult,
 \$12 children 4-10

Deluxe 2-entrée Lunch Buffet

Served until 3 p.m.

Fresh Leaf Lettuce 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... 30.00

Children under 10-\$17



Plated Lunch

Served until 3 p.m.

Fresh Leaf Lettuce Garden Salad served Family Style

Plated Entrée Choices

(You may choose more than one for your group)
minimums may apply

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

Children under 10-\$17



Canalside

Plated

Lunch

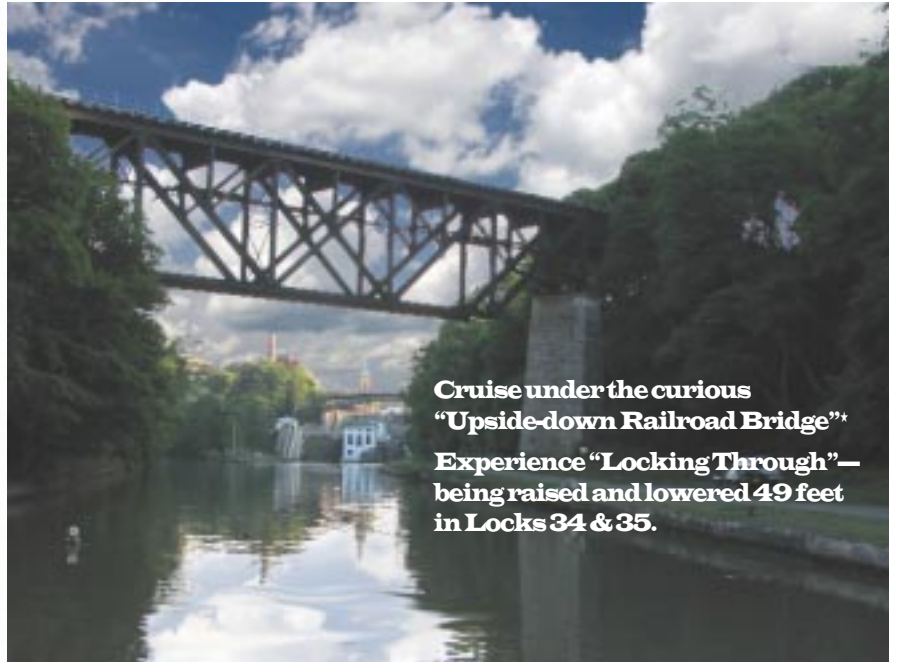
32 per adult



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 Mid May through Mid 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 & Darien Lake.

the Spice of the North!

WNY Package

*Maybe served on Board** or on Shore*



Carved Roast Beef with
 Freshly baked Kimmelweck and Kaiser Rolls
 Extra Large Chicken Wings
 Antipasto Platter
 Assorted Potato Skins
 Assorted Pizzas

27.50
per person
ADD A CRUISE
FOR \$20

the Spice of the South!

New Orleans Package



BBQ Pulled Pork with Freshly baked Rolls
 Chicken & Andouille Sausage Jambalaya
 and Vegetarian Jambalaya Station
 Beans with Red-eye Gravy
 Apple Cider Cole Slaw
 Warm Bread Pudding

27.50
per person
ADD A CRUISE
FOR \$20

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 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-fashion 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...27.00
Children under 12-\$17

ADD A CRUISE FOR \$20
CHILDREN 4-12 \$12

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
39.00





Canalside Plated Dinner

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
- Caprese..... 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
minimums may apply*

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

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

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...43.00

Children's Plated Lunch Menu
 Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage
Children under 10-\$17



Youth Group Banquet

Fresh Leaf Lettuce 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
- Soda with meal

Youth Group
Adult...23.00
Children under 10-\$17

GREAT FOR AWARDS BANQUETS



3-entrée Dinner Buffet

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
Caprese..... 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 tossed in a Madeira Cream Sauce

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 station

Chef's Choice of Dessert

3-entrée Dinner Buffet
Adult...38
Children under 10-\$17





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

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

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 Pizza (Includes Vegetarian)
Cheese & Fruit Tartlets

Classic Favorites

Choose three (3) items

Mini Beef Wellington
Mini Pierogi
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
Passed Tender Scallops wrapped in Bacon

Hors d'Oeuvres & Station Party

Adult...41.75

Coffee & Tea Station



Hors d'Oeuvres & Stations

Individually Priced

Appetizer Fruit, Vegetable
& Cheese Displays

Carved Meat Station (2 meats)	308	per station
Display Station	154	per station
Classic Favorites	132	per 50 pieces
Traditional Favorites	110	per 50 pieces
Add Fresh Jumbo Shrimp		Market Price

Small (30-40 guests) 230 | Medium (50-60 guests) 302.50 | Large (70-80 guests) 375

Cocktails and other Beverages

Brands indicate quality of offerings for your enjoyment

Brands may be substituted with others of equal quality



Cash Bar

per drink, paid by guest

Tab Bar

per drink, paid by the host

- Top-Shelf Drink or Cordial... 10
- Premium-brand Mixed Drink... 9
- Wine, Sangria, hard Cider ...8
- Domestic & Canadian Beer...7
- Craft Beers and Specialty Beer...9
- Soda, Bottled Water, Coffee, Tea...3

- Bottle of wine on table during Dinner...44 per bottle
- Bloody Mary...79.75 per gallon
- Mimosa Punch...79.75 per gallon
- Wine Punch ...59.95 per gallon
- Fruit Punch...35 per gallon

Premium 3-hour Open Bar

30 per person. Additional Hour...10 per person

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

Top-Shelf 3-hour Open Bar

40 per person. Additional hour...14 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 3-hour Open Bar

25 per person

Non-alcoholic 3-hour Open Bar

10 per person

shots are prohibited



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 (lighted on-street and private lot parking)

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



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

Full price minimum guest count 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. No hidden fees.

Canalside complies with regulations of the State of New York Liquor Authority and all other laws and ordinances.

Food Choices required at least 2 weeks before event. Final count for which you will be charged is required a minimum of 7 days before event. You will be charged for your stated final count or the actual count whichever is greater.



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