

Open Year Round  
**CANALSIDE BANQUETS**  
*Historical Parties*



Your party. Our history.

A one-of-a-kind year round





# Welcome

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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

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**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.



## 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

**13.25 per person**  
**add fruit 5.25**

## 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

**27.35 per adult**  
**Children under 10 - \$15.45**

Optional Additons...add \$4.25 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**  
**25.35 per person**

### Optional Additions

Fresh Fruit Display before Lunch  
 4.25 per person

Relish Tray on each table during Lunch  
 4.25 per person

Chef's Choice of Dessert  
 4.25 per person

Bloody Mary...87.75 per gallon (128 oz.)

Wine Punch ...66 per gallon (128 oz.)



Mimosa Punch . . . 87.75 per gallon (128 oz.)

Fruit Punch . . . . 38.50 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...29.75**

**Children under 10 - \$18.75**

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 \$26 adult,  
 \$12.50 children 4-10**

ADMIT ONE

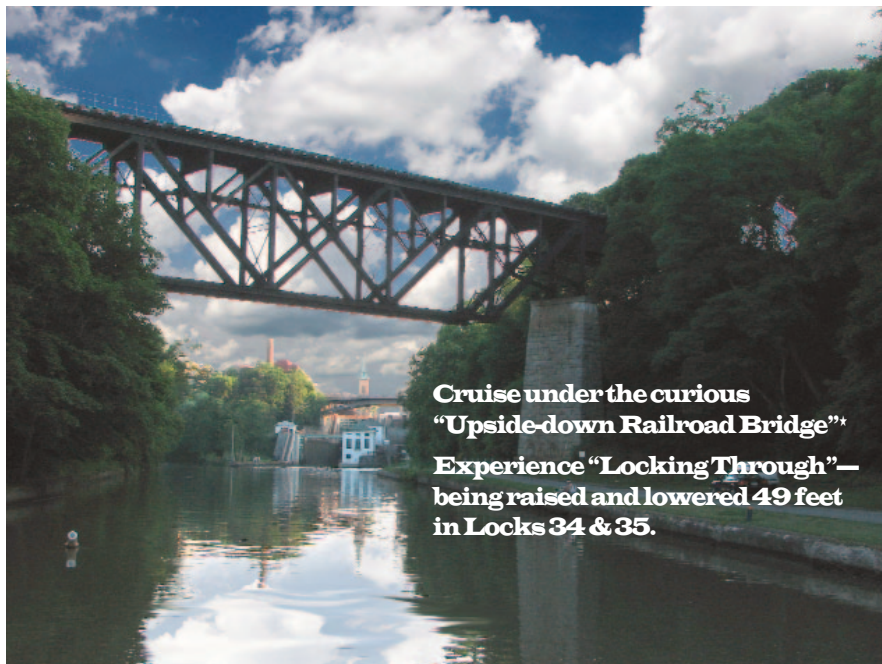




## ON BOARD OR ON SHORE

### 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.



**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 Travelers Top 10% Worldwide Award 2025.  
Only 30 minutes from Niagara Falls, Buffalo & Darien 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  
Antipasto Platter  
Assorted Potato Skins  
Assorted Pizzas

**30.45**  
*per person*  
**ADD A CRUISE  
FOR \$26**

**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

**30.45**  
*per person*  
**ADD A CRUISE  
FOR \$26**

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

### Picnic-style Lunch Entrée Choices

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

Fresh Leaf Lettuce Garden Salad

Freshly Baked Breadsticks

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

Chef's Choice of Dessert

Coffee & Tea Station

### Picnic Lunch Buffet

**Adult...\$30.45**

**Children under 12-\$18.75**

**ADD A CRUISE FOR \$26**  
**CHILDREN 4-12 \$12.50**

## 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

**46.95**





# Canalside Plated Dinner

**Salad** Choose one (1) for all guests

Garden ..... Garden vegetables on a bed of Leaf Lettuce

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

### 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

### 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

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...\$47.50**

## Children's Plated Lunch Menu

Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage  
**Children under 10-\$18.75**

## 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

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

**Youth Group**  
**Adult...\$25.35**  
**Children under 10-\$18.75**

**GREAT  
FOR AWARDS  
BANQUETS**



## 3-entrée Dinner Buffet

### Salad Choose one (1) for all guests

Garden ..... Garden vegetables on a bed of Leaf Lettuce

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

#### 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-glaze

#### 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

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 & Healthful

**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

Coffee and tea station

**Chef's Choice of Dessert**

**3-entrée Dinner Buffet**

**Adult...\$41.50**

**Children under 10-\$18.75**





# Hors d'Oeuvres & Station Party

May be served on Board or on

## 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

## Coffee & Tea Station



## Hors d'Oeuvres & Stations

Individually Priced

Appetizer Fruit, Vegetable &  
Cheese Displays

Carved Meat Station	(2 meats)	399.70	per station
Display Station		169.80	per station
Classic Favorites		145.50	per 50 pieces
Traditional Favorites		121.30	per 50 pieces
Add Fresh Jumbo Shrimp		Market Price	

**Small (30-40 guests) 253.60 | Medium (50-60 guests) 333.65 | Large (70-80 guests) 412.65**





## Cocktails and other Beverages

Brands indicate quality of offerings for your enjoyment

Brands may be substituted with others of equal quality

### Premium 3-hour Open Bar

40 per person. Additional Hour...15 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 Grigio	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

50 per person. Additional hour...20 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 Cuervo Tequila	And More...

### Beer, Wine and Soda 3-hour Open Bar

32 per person

Non-alcoholic 3-hour Open Bar

11 per person

shots are prohibited

### Cash Bar

per drink, paid by guest

### Tab Bar

per drink, paid by the host



Top-Shelf Drink or Cordial . . . . .	11.00
Premium-brand Mixed Drink . . .	10.00
Wine, Sangria, hard Cider . . . . .	9.00
Domestic & Canadian Beer . . . . .	8.00
Craft Beers and Specialty Beer . . .	10.00
Soda, Bottled Water, Coffee, Tea . .	3.00

Wine during Dinner . . .	48.50 per bottle
Bloody Mary . . . . .	87.75 per gallon
Mimosa Punch . . . . .	87.25 per gallon
Wine Punch . . . . .	66.00 per gallon
Fruit Punch . . . . .	38.50 per gallon



## 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 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. 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.

