



A special place
for a special day.





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.



Canaside 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 39 years in the hospitality business and 28 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

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.

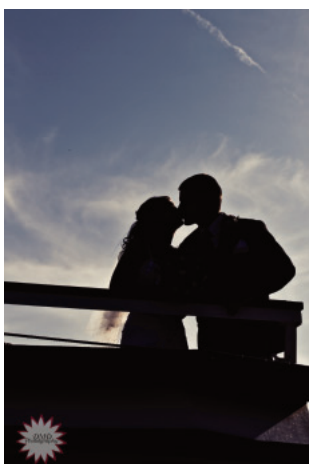
Let us concentrate on the details, so you can concentrate on the ones you love.

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
- 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 (lighted on-street and private lot parking)



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 Reception

All food is selected and brought into Canalside Banquets fresh and locally sourced, when possible, exclusively for your event. Our professional Chef and 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 28 years of working with wedding couples and 39 years in business. When planning a wedding or any special occasion, there are many questions.

• Deposits

Generally a \$400 non-refundable deposit is required to guarantee your date, time, and location. A convenient deposit schedule will be arranged for 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 exclusively for you.

package one
Elegant Dual Entrée



Four (4) Hour Premium Open Bar

Beverage details on page 13

Appetizer Station

Fresh Fruit

Fresh Raw Vegetables with Specialty Dips

Variety of Cheeses and Assorted Crackers

Jumbo Fresh Shrimp Cocktail
Delightful Swedish Meatballs

Tender Bacon-wrapped Scallops



Prosecco or Non-alcoholic Toast



Family-Style 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 & Herbs served with special Balsamic



Dual-Entrée Choices

Beef Wellington and

~OR~ Char-grilled Filet of Sirloin and

Freshly baked Buttered Breadsticks, Coffee and Tea station

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.



Your sincerity and
attention to detail
made it a wonderful
evening that we will
cherish forever.

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 & 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



Dessert or Complimentary Cake Cutting



Late evening Coffee & Tea Station



Dual-Entrée Package

Guests Over 21 \$145

Guests Under 21 \$115

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 under 10 \$45

package two Deluxe Plated Dinner

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



Four (4) Hour Premium Open Bar

Beverage details on page 13

Appetizer Station

Fresh Fruit
Fresh Raw Vegetables with Specialty Dips

Prosecco or Non-alcoholic Toast

Entrée Choices you may choose more than one entrée

TENDER, HIGHEST-QUALITY BEEF

minimums may apply

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

*Substitute Filet Mignon or NY Strip Steak – extra

BONELESS, TENDER, CENTER-CUT PORK

Pork Rustica

Grilled Boneless Pork served with Dried Cherry Demi-glace

Pork Normandy

Classic French Normandy sauce of

Jager Schnitzel

Lightly breaded with

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

Teriyaki Duck

Crispy Breast over Braised

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

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

Portobello Mushroom

Cap Stuffed with artichokes and drizzled with a Mornay-style

Freshly baked Buttered Breadsticks, Coffee and Tea station

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

Family-Style Salad

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 & 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 & 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



Dessert or Complimentary Cake Cutting



Late evening Coffee & Tea Station

Plated Dinner Package

Guests Over 21 ... 125.00

Guests Under 21... 95.00

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 under 10... \$45

* 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

Fresh Fruit

Fresh Raw Vegetables with Specialty Dips



Prosecco or Non-alcoholic Toast



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

Cacciatore

Grilled boneless Chicken Breast with

Chicken Marsala

Sauteed Breast with a velvety

Seafood Newburg

Classic dish of Shrimp,

Sauerbraten

German Favorite of Marinated Beef

Pork Normandy

Classic French Normandy Sauce

White Fish

Oven-baked with Lemon-

Curried Beef

Tender Beef & Greens in a

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

Seafood Paella

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

Jambalaya

Vegetarian and Sausage with Chicken
versions of authentic Stew of Zucchini,
Summer Squash, Tomatoes, Onions,

Pasta Station

with Marinara & Alfredo Sauces on the side

Freshly baked Buttered Breadsticks, Coffee and Tea station

Your place is unique and
fit us both perfectly!

-Colleen & Jeff



Family-Style 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 & 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 21 110

Guests Under 21 80

Children under 10 45

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

Fresh Fruit

Fresh Raw Vegetables with Specialty Dips

Prosecco or Non-alcoholic Toast



Carved Roast Beef, Roast Turkey, or Baked Ham Station

Choose two (2) meats

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

Additional Carved Meat Choice 150

Displayed Stations

Choose two (2) stations

Classic Antipasto

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

New Orleans Chicken & Sausage Jambalaya

includes Vegetarian Jambalaya and rice

Baby Spinach Salad

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

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

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 \$169.80 per station



Classic Favorites Choices

Choose three (3)

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

additional choices above \$145.50 per choice

Traditional Favorites Choices

Choose four (4)

- | | |
|--|---|
| Crab, or Sausage, or Veggie Stuffed Mushrooms | Chicken OR Seafood, OR Veggie Quesadillas |
| Old-fashioned Deviled Eggs | Assorted Pizza (Includes Vegetarian) |
| Assorted Mini Potato Skins (includes Vegetarian) | Hand-made Cheese & Fruit Tartlets |
| Italian, OR BBQ OR Swedish Meatballs | |

additional choices above \$121.30 per choice



Complimentary Cake Cutting and placement at station

Coffee & Tea Station

Premium & 4 hr Bar Hors d'Oeuvre Package

- Guests Over 21 120
 Guests Under 21 90
 Children under 10 45

Add Fresh Jumbo Shrimp

Market Price

Add Late-Night Sheet Pizzas

\$5 per person



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

Cocktail & Beverages

Brands indicate quality of offerings for your enjoyment
Brands may be substituted with others of equal quality

Premium 4-hour Open Bar

Included in Package. 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 4-hour Open Bar

Add \$20 to package price. 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 Open 4-hour Bar

Subtract \$11 from package price
Replaces Premium Open Bar Package



Additional Offerings

Bottle of wine on table during Dinner \$48.50 per bottle

Bloody Mary...\$87.75 per gallon

Mimosa Punch...\$87.75 per gallon

Wine Punch ...\$66.00 per gallon

Fruit Punch...\$38.50 per gallon

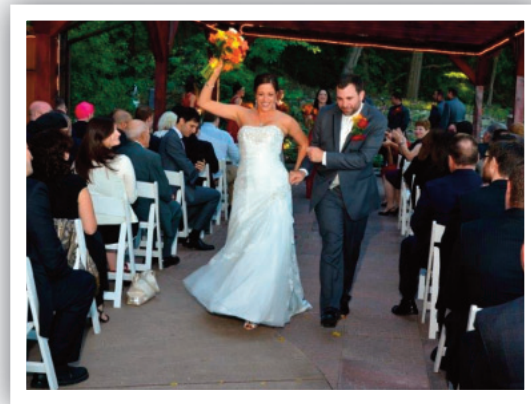
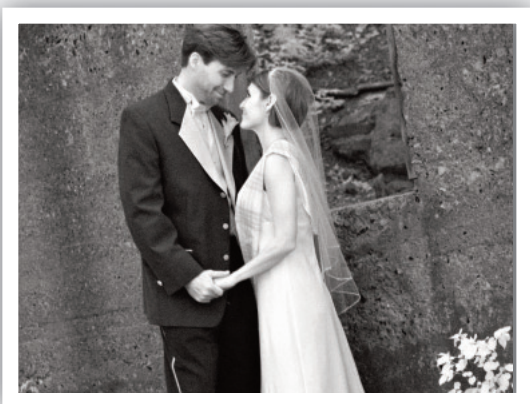
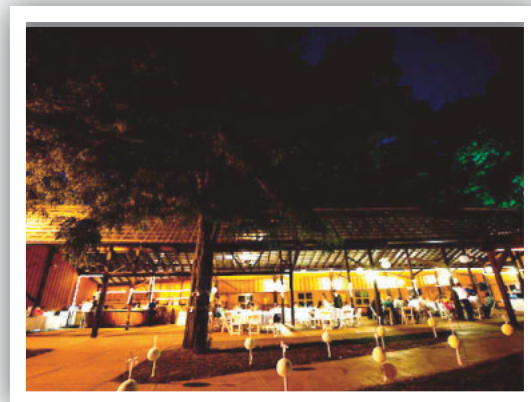
Craft Beer ... prices per person varies by brand requested

Shots are Prohibited

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.



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