

ERIE CANALSIDE BANQUETS

Home of Lockport Locks & Erie Canal Cruises

www.LockportLocks.com

Open All Year



Elegant
Yet Casual

2015 SPECIAL EVENT MENU



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Not seeing the dish you want? Ask what our culinary team can create for you.
Menu items can be provided to accommodate most dietary restrictions.

Full Banquet Menu Available.

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

Your place is unique and fit us both perfectly! – Colleen & Jeff

Thank you for making this so easy and helping to make this a very memorable day. – Pat

You made it so easy for us to relax and enjoy the wedding and reception. – Beth & Roger



WELCOME

Thank you for considering **ERIE CANAL SIDE AT LOCKPORT**, home of **LOCKPORT LOCKS & ERIE CANAL CRUISES**, for your Special Day. We offer a one-of-a-kind, year-round location committed to providing you with a casual yet elegant experience. Our team of kitchen professionals will prepare an outstanding menu of fresh and delicious selections, ensuring that you and your guests will long remember the ambiance, the food, and your wedding day celebrated at Erie Canal Side.

Our diverse and flexible location makes it easy to arrange your entire day at Erie Canal Side.

Your wedding ceremony can be performed in our beautiful Veranda, or in the chapel atmosphere of the Meeting Room.

Prefer an outdoor wedding? Be surrounded by nature and beautiful landscaping as you wed under the pergola by the pond in our private grove.

For a truly unique ceremony your guests can watch from the decks of the boat as your ceremony is performed dockside. As newlyweds you join your guests for a memorable 1-hour wedding cruise before your reception.



Beautiful formal pictures can be taken inside our unique renovated 1840's Canal Side building or anywhere on the landscaped grounds.

Following cocktails, hors d'oeuvres, and a complimentary toast for all guests, dine on outstanding food – freshly prepared just for your wedding by our professional chef using only the highest-quality ingredients.

After the wedding cake of your dreams has been served, your party will continue as the dancing begins on the large patio-style dance floor or under the stars in our covered pergola.



WELCOME

Individual attention to detail – before, during and after your event – is a priority at **ERIE CANAL SIDE**. One of our event coordinators is always available to help ensure you are free to relax and enjoy the company of your guests.

Choose one of these versatile locations for your *exclusive* use.

The location(s) you reserve will not be open to the general public for the duration of your event.

THE VERANDA

An entire 100-foot-long wall of windows overlooking the Erie Canal, along with elegant white chairs and table settings, provides a 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

This bright and cheerful private room, in which to entertain up to 50 guests, is surrounded by curtained windows and an ample skylight. It can also serve as a wedding chapel for 100 guests complete with white chairs, an aisle, and a flowered arch.



PATIO GROVE

This private, park-like area overlooking the Erie Canal is ideal for garden-style wedding receptions. Whether you want a casual picnic atmosphere or a more elegant event, the white linen and china make this the ideal outdoor setting. The waterfall and pond have been settings for many wedding ceremonies and photos. A reception in the covered patio and dancing under the pergola provides for a casual yet elegant occasion.



LOCKVIEW IV, LOCKVIEW V AND LOCKVIEW VI

Provide your guests with a memorable cruise on the historic Erie Canal. These U.S. Coast Guard inspected vessels are available for exclusive charters from May through October. Each boat is equipped with a full bar, and food options are available on board or on shore. A dockside wedding with an hour cocktail cruise before the reception will long be remembered by you and your guests.



Whichever truly unique **ERIE CANAL SIDE AT LOCKPORT** option you choose, it is sure to be long remembered by your guests.



ELEGANT DUAL ENTRÉE DINNER

Package includes

Four (4) hour Premium Open Bar

See Page 14 for beverage details

**Displays of Watermelon filled with Fresh Fruit,
Fresh Raw Vegetables with dips & a Variety of Cheese and Crackers**

Appetizers

passed by our staff for one-half hour

- Jumbo Fresh Shrimp Cocktail
- Tender Scallops wrapped in Bacon
- Delightful Swedish Meatball
- Cheese & Fruit Tartlets

Asti Spumante, Champagne, or Non-alcoholic Toast

(3 oz) for Head Table and All Guests

FAMILY-STYLE SALAD *(Choose one)*

Traditional Garden Salad

Variety of garden vegetables on
a bed of leaf lettuce & baby spinach

Spinach Salad

Baby Spinach, greens, chopped egg,
red onion, dried cranberries
& creamy bacon dressing

Caesar Salad

Leaf lettuce, homemade croutons, Italian
cheese, our Caesar dressing

Tuscan Salad

Leaf lettuce, tender Roma tomatoes, fresh
milk mozzarella & herbs served with our own
balsamic and raspberry vinaigrettes

DUAL ENTREE CHOICES

Char-grilled Filet of Sirloin or Classic Beef Wellington

And your choice of

Shrimp Scampi or Chicken ala Chasseur

Vegetarian Choices Available

CHILDREN'S DINNER

- Mac & Cheese with Turkey or Chicken Nuggets
served with fruit and beverage

*Your sincerity and attention to detail made it a wonderful evening that we will cherish forever. –
Julie & Tim*



ELEGANT DUAL ENTRÉE ~ CONTINUED

(Continued from page 6)

POTATO & RICE DISHES (Choose one)

White Rice or New Orleans Style “Dirty” White Rice

Garlic Mashed Potatoes

Creamy Scalloped Potatoes

Traditional Bread Stuffing

Mashed Sweet Potatoes

A Southern favorite

Authentic Risotto

Creamy and filling Arborio rice simmered in chicken stock

Vegetable Biryani

An Indian spiced basmati rice & vegetable dish

VEGETABLE DISHES (Choose two)

Maple-glazed Baby Carrots

Lemon Broccoli with Mushrooms & Onions

Flavorful & heathful

White Bean Cassoulet

A casserole of white beans, garlic & spinach

Garlic-Butter Green Beans

Classic American Baked Beans

Sweet and sticky, a true American original

Red Bean Cassoulet

A casserole of red beans, peppers & onions with Cajun spices

- Freshly Baked Buttered Breadsticks
- Coffee & Hot Tea served with Dinner
- Dessert or Complimentary Cake Cutting
 - Late Evening Coffee & Tea Station

Guests over Age 21... \$64.50* Guests Ages 11- 20... \$53.50*

CHILDREN'S DINNER PRICES

Ages 8-10... \$35.50* Ages 2-7... \$ 28.50*



“...I was impressed with the fine service. Every detail was handled with precision. Service was provided with courtesy and in a gracious manner. I will gladly recommend ERIE CANAL SIDE to any other couple in the future.”

— Reverend Donald

*Please ADD 16 percent administrative charge plus 8% NYS Sales Tax to all prices
(800)378-0352 • (716)433-6155 • info@lockportlocks.com



DELUXE PLATED DINNER

Package includes

Four (4) hour Premium Open Bar (See Page 14 for beverage details)

**Displays of Watermelon filled with Fresh Fruit,
Fresh Raw Vegetables with dips & a Variety of Cheese and Crackers**

Asti Spumante, Champagne, or Non-alcoholic Toast (3 oz) for Head Table and All Guests

FAMILY-STYLE SALAD (Choose one)

Traditional Garden Salad

Variety of garden vegetables on a bed of leaf lettuce & baby spinach

Spinach Salad

Baby Spinach, greens, chopped egg, red onion, dried cranberries & creamy bacon dressing

Caesar Salad

Leaf lettuce, homemade croutons, Italian cheese, our Caesar dressing

Tuscan Salad

Leaf lettuce, tender Roma tomatoes, fresh milk mozzarella & herbs served with our own balsamic and raspberry vinaigrettes

ENTRÉE CHOICES

Tender, Highest-Quality Beef...

Beef Wellington

Roasted favorite wrapped in Bacon and Puff Pastry

Steak au Poivre

Crusted with Peppercorns, pan seared and finished with a Brandy Cream Sauce

Filet of Sirloin

Char-grilled and topped with Bordelaise Sauce or Maison Butter (Substitute Filet Mignon or NY Strip – 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, and Brandy

Jager Schnitzel

Lightly breaded with German-Style Gravy

Filet of Boneless, Skinless Chicken or Duck Breast...

Italian Stuffed Chicken Breast

Stuffed with Prosciutto, Greens and Italian Cheeses.

Apple-Walnut Chicken or Duck

Bread stuffing spiced with apples & walnuts

Chicken Piccata

Egg-Dipped and sautéed with Lemon, Capers and Garlic

Chicken ala Chasseur

Velvety Brown Hunter's Sauce with Peppers, Tomatoes & Mushrooms

Coconut Crusted Chicken

Crusted with fresh coconut, grilled with pineapple salsa

Teriyaki Duck

Crispy Breast over Braised Cabbage with Orange Teriyaki Glaze

DELUXE PLATED DINNER ~ CONTINUED

Fresh Seafood

Served with white rice, our signature glazed carrots, and green beans

Salmon Filet

Expertly grilled with a maple-pecan glaze

Shrimp Scampi

Lightly sautéed with lemon, butter, and garlic

Blackened Tuna Steak

Crusted with Cajun spices
and topped with Creole relish

Broiled White Fish

Filet of whitefish in a delicate
white wine and lemon butter

Vegetarian Specialties

Authentic Jambalaya

Authentic stew of zucchini, eggplant, summer
squash, tomatoes, onions, Cajun spices & rice

Portobello Mushroom Cap

Stuffed with artichokes and drizzled with a
Mornay-style cheese sauce

Eggplant Parmesan

Breaded cutlets smothered with marinara
sauce & blend of Italian cheeses over pasta

POTATO & RICE DISHES *(Choose one)*

White Rice or New Orleans Style “Dirty” White Rice

Garlic Mashed Potatoes

Creamy Scalloped Potatoes

Authentic Risotto

Creamy and filling Arborio rice

Traditional Bread Stuffing

Mashed Sweet Potatoes

Vegetable Biryani

An Indian spiced basmati rice & vegetable dish

VEGETABLE DISHES *(Choose two)*

Maple-glazed Baby Carrots

Lemon Broccoli with Mushrooms & Onions

Flavorful & heathful

White Bean Cassoulet

A casserole of white beans, garlic & spinach

Garlic-Butter Green Beans

Classic American Baked Beans

Sweet and sticky, a true American original

Red Bean Cassoulet

A casserole of red beans, peppers
& onions with Cajun spices

- Freshly Baked Buttered Breadsticks
- Late Evening Coffee & Tea Station

- Coffee & Hot Tea served with Dinner
- Dessert or Complimentary Cake Cutting

Guests over Age 21... \$57.50* Guests Ages 11- 20... \$46.50*

CHILDREN'S DINNER

- Mac & Cheese with Turkey or Chicken Nuggets served with fruit and beverage

Ages 8-10... \$35.50* Ages 2-7... \$ 28.50*



DELUXE 3-ENTREE BUFFET DINNER

Package includes:

Four (4) hour Premium Open Bar

See Page 14 for beverage details

**Displays of Watermelon filled with Fresh Fruit,
Fresh Raw Vegetables with dips & a Variety of Cheese and Crackers**

Asti Spumante, Champagne, or Non-alcoholic Toast

(3 oz) for Head Table and All Guests

FAMILY-STYLE SALAD *(Choose one)*

Traditional Garden Salad

Variety of garden vegetables on
a bed of leaf lettuce & baby spinach

Spinach Salad

Baby Spinach, greens, chopped egg,
red onion, dried cranberries
& creamy bacon dressing

Caesar Salad

Leaf lettuce, homemade croutons, Italian cheese,
our Caesar dressing

Tuscan Salad

Leaf lettuce, tender Roma tomatoes, fresh milk
mozzarella & herbs served with our own balsamic
and raspberry vinaigrettes

CHOOSE 3 ENTRÉES *(minimum of 1 carved meat)*

Tender, High-Quality Carved Meat. Slow-Roasted – Always A Crowd Pleaser...

Carved Roast Beef Tenderloin

Carved Honey-Glazed Baked Ham

Carved Roasted Turkey Breast

Carved Roasted Pork Tenderloin

Cacciatore

Grilled Boneless, Skinless Chicken Breast with
Tomato, Capers & Vegetables

Tandoori

Boneless, Skinless Chicken Breast marinated in
Indian Spices & Yogurt, seared at high heat and
finished with Zesty Peppers & Onions

Arroz Con Pollo

Spanish inspired dish of Chicken, Yellow Rice,
Green Olives & Vegetables

Caribbean Jerk Chicken

Very spicy marinated dish,
unique Fruited Barbeque flavor

Seafood Newburg

Classic dish of Shrimp, Scrod & Crab
tossed in a Madeira Cream Sauce

Seafood Paella

Shrimp, Shellfish, Sausage & Vegetables
served in Saffron-Infused Yellow Rice

Sauerbraten

German favorite of
Marinated Beef & Ginger Gravy

Curried Beef

Beef & Greens in a
light Golden Curry Sauce

Pork Normandy

Boneless Center-Cut Pork Slices with French
Normandy Sauce of Apples, Cream, and Brandy

Pork Rustica

Tender slices of Boneless Center-Cut Pork
served with Dried Cherry Demi-Glace



DELUXE 3-ENTREE BUFFET DINNER ~ CONTINUED

CHOOSE 3 ENTRÉES (Continued from page 10)

Eggplant Parmesan

Breaded cutlets smothered with our own marinara sauce & blend of Italian cheeses and served over pasta

White Fish

Oven-baked White Fish with lemon-butter wine sauce

Jambalaya Station

Vegetarian and Chicken-Sausage versions of the authentic stew of Zucchini, Eggplant, Summer Squash, Tomatoes, Onions, Cajun Spices with Rice

POTATO & RICE DISHES (Choose two)

White Rice or New Orleans Style "Dirty" White Rice

Garlic Mashed Potatoes

Creamy Scalloped Potatoes

Traditional Bread Stuffing

Mashed Sweet Potatoes

A Southern favorite

Authentic Risotto

Creamy and filling Arborio rice simmered in chicken stock

Vegetable Biryani

An Indian spiced basmati rice & vegetable dish

VEGETABLE DISHES (Choose two)

Maple-glazed Baby Carrots

Garlic-Butter Green Beans

Classic American Baked Beans

Sweet and sticky, a true American original

White Bean Cassoulet

A casserole of white beans, garlic & spinach

Red Bean Cassoulet

A casserole of red beans, peppers & onions with Cajun spices

Pasta Station with our own Marinara and Alfredo Sauces on the side

- Freshly Baked Buttered Breadsticks
- Coffee & Hot Tea served with Dinner
- Dessert or Complimentary Cake Cutting
- Late Evening Coffee & Tea Station

Guests over Age 21... \$52.50* Guests Ages 11- 20... \$41.50*

Ages 8-10... \$26.50* Ages 2-7... \$22.50*

*Please ADD 16 percent administrative charge plus 8% NYS Sales Tax to all prices



HORS D'OEUVRE PACKAGES

PREMIUM HORS D'OEUVRE & COCKTAIL RECEPTION**

Package includes:

Four (4) hour Premium Open Bar

See Page 14 for beverage details

Displays of Watermelon filled with Fresh Fruit,
Fresh Raw Vegetables with dips & a Variety of Cheese and Crackers

And

Your choice of selections in the following groups...

CLASSIC FAVORITES *(Choose three)*

- | | |
|------------------------------------------|-------------------------------------------------------------------------|
| Mini Beef Wellington | Extra Large, Deep-Fried
Chicken Wings |
| Maryland Crab Cakes
on Fresh Baguette | Mini Reuben Sandwiches |
| Spicy Jerk Chicken Satay | Assorted Canapes |
| Clams Casino | French Baked Brie Presentation
with Various Preserves in Puff Pastry |
| Scallops wrapped in Bacon | |

TRADITIONAL HORS D'OEUVRES *(Choose four)*

- | | |
|----------------------------------------------------|--------------------------------------------------------|
| Italian, Swedish, or
BBQ Meatballs (100 pieces) | Mini Assorted Pizzas |
| Mini Potato Skins with Bacon | Old-Fashion Deviled Eggs |
| Chicken, Seafood,
or Vegetarian Quesadilla | Mushrooms
stuffed with Crab, Sausage and Vegetables |
| | Cheese & Fruit Tartlets |

*I don't know where to begin! THANK YOU. You made our wedding day fun, carefree, and flawless.
– Rachel & Dave*

** Hors d' Oeuvre packages provide approximately 10 items per person.

*Please ADD 16 percent administrative charge plus 8% NYS Sales Tax to all prices



HORS D'OEUVRE PACKAGES ~ CONTINUED

DISPLAYED STATIONS *(Choose two)*

Cheese Tortellini

with our own delicate Alfredo & Marinara Sauces

Pomodoro Bruschetta Presentation

with a variety of Toppings on Fresh Bread

New Orleans

Chicken & Sausage Jambalaya

includes Vegetarian Jambalaya & Rice

Baby Spinach Salad

with Hard-Boiled Egg, Red Onion,
Cheese, and Dried Cranberries

Mashed Potato Bar

with a variety of favorite toppings

C's Famous Broccoli Slaw

Honey and raisins add sweetness while bacon,
red onion and balsamic vinegar add savory notes

CARVED MEAT STATION *(Choose two)*

Tender high-quality meats, slow-roasted & carefully carved.

Includes rolls, plus lettuce, tomato, onion, au jus, and condiments.

Roast Beef

Roast Turkey

Baked Ham

Guests over Age 21... \$48.50* Guests Ages 11- 20... \$37.50*

Ages 8-10... \$26.50* Ages 2-7... \$22.50*

ADD ADDITIONAL ITEMS

Classic Favorites

50 Pieces - \$90

Traditional Favorites

50 Pieces - \$75

Displayed Stations

25 Guests - \$105

Carved Meat Station

\$210

Fruit, Vegetable, Cheese Displays

Small 30-40 Guests - \$140

Medium 50-60 Guests - \$190

Large 70-80 Guests - \$240

Fresh Jumbo Shrimp

Market Price*

Add a Customized Dessert Table

*Please ADD 16 percent administrative charge plus 8% NYS Sales Tax to all prices



COCKTAILS & OTHER BEVERAGES

OPEN PREMIUM BAR

Included in Package. Additional hour: \$5.00 per person

Bacardi Rum	Seagram's Gin	Merlot
Captain Morgan Rum	7 Crown Whiskey	Pinot Grigo
Crème de menthe	Seagram's Vodka	Pinot Noir
Dewars Scotch	Whiskey Sours	White Zinfandel
Jim Beam Bourbon	Berringer Wines	Draft Beer ★ <i>See pg. 15</i>
Manhattan	Cabernet	N/A Beer
Martini	Canei	Coffee & Tea
Peppermint Schnapps	Chardonnay	Soda Pop
Peach Schnapps	Lambrusco	Various Juices

OPEN TOP-SHELF BAR

Add \$6.00 to Package Price. Additional hour: \$6.00 per person
Includes listings in Open Premium Bar (see above)

Absolute Vodka	Grand Marnier	Kilbeggan Irish
Amaretto Di Saronno	Grey Goose Vodka	Maker's Mark
Bailey's Irish Cream	Hennessy Cognac	Remy Brandy
Beefeaters Gin	Irish Mist	Southern Comfort
Black Velvet	Jack Daniels	Stoli Vodka
Bombay Gin	Jameson Whiskey	Stoli Flavors
Canadian Club	Jose Cueruo Tequila	Tangeray Gin
Crown Royal	Kahlua	Bottled & N/A Beers

And more... Other brands available at your request.

Our wedding day will always be memorable for many reasons: Your friendly attentive staff, the delicious food, and, of course, the boat ride. Our guests agree 100%.

– Bruce & Lori



COCKTAILS & OTHER BEVERAGES

4-HOUR OPEN BEER, WINE AND SODA BAR

Subtract \$3.50 from Package Price
Replaces Open Premium Bar in Package

ADDITIONAL OFFERINGS

- Bloody Marys... \$55 per gallon*
- Mimosas... \$55 per gallon*
- Wine punch... \$40.00 per gallon*
- Fruit punch... \$25.00 per gallon*

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

- Bottle of wine on table during dinner... \$20 each table
- Bottled Domestic or Canadian Beers... Add \$4.00 per person
- Bottled Specialty or Premium Beers... Add \$5.00 per person

Thank you for allowing us to start our lives together with such a wonderful memory – Lisa & Jeff



**Please ADD 16 percent administrative charge plus 8% NYS Sales Tax to all prices*



GENERAL BOOKING INFORMATION

When planning a wedding or any special occasion, there are many questions. Here is some general information that may answer some of those questions:

DEPOSITS

Generally a \$400 deposit is required. This non-refundable deposit reserves the function date, times and location for your event. The date of your function is not guaranteed until the deposit is received AND the Terms of Agreement are signed. A convenient deposit schedule will be arranged with you before signing the Terms of Agreement. All deposits are non-refundable and 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. A final count, for which you will be charged is required at least 15 days before your event. All food is provided for on-premise consumption, food or beverages may be brought or taken from the event only with written approval.

CHARGES

Prices are quoted in U.S. funds and are subject to change. An administration charge of only 16 percent will be added to the total (except tax.)
Sales tax which is currently 8 percent will be added to the final bill.

Canal Side complies with regulations of the state 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 reflect your individual style.

Thank you for considering ERIE CANAL SIDE AT LOCKPORT, HOME OF LOCKPORT LOCKS & ERIE CANAL CRUISES, for your event. We are always proud to have you read the many notes and letters we have received from satisfied guests.

Please call us to speak with a member of our staff who will be happy to answer any questions you have or to arrange for a personal visit.

(716)433-6155 (800)378-0352

sharon@lockportlocks.com



COMPLIMENTARY SERVICES

It's your Day. For your convenience (and budget), we offer the following at no charge to you:

- **Bride & Groom are our Free Complimentary Guests**

For weddings with more than 100 adult guests.

- **Complimentary Wedding Ceremony Site**

The Canal Side location you choose for your wedding is reserved for you exclusively.

- **A Wedding Reception Advisor**

to help you plan and organize your reception and remain in attendance throughout your wedding reception. Let us concentrate on the details of making your wedding a memorable success, so you can concentrate on the ones you love.

- **Our staff will place all items**

such as favors, toasting glasses, cake knife, guest book and will gather the items at the end of your reception. We want you and your guests to relax and enjoy your day.

Other Complimentary Services:

- **White linen tablecloths & napkins.** (*Colors available at additional cost*)
 - **Silk flower centerpieces or placement of your centerpieces**
 - Decorated head, gift, and cake tables
 - Cutting & serving your special cake
 - After-dinner Coffee and Tea Station
- **Indoor & outdoor PA system, including podium & wireless microphone**
 - **No hidden fees and generally no facility fees**
 - **Bartenders**
- **Free Parking**

(As with our serving staff, we have a generous bartender to guest ratio)

(Safe and lighted on-street and private lot)

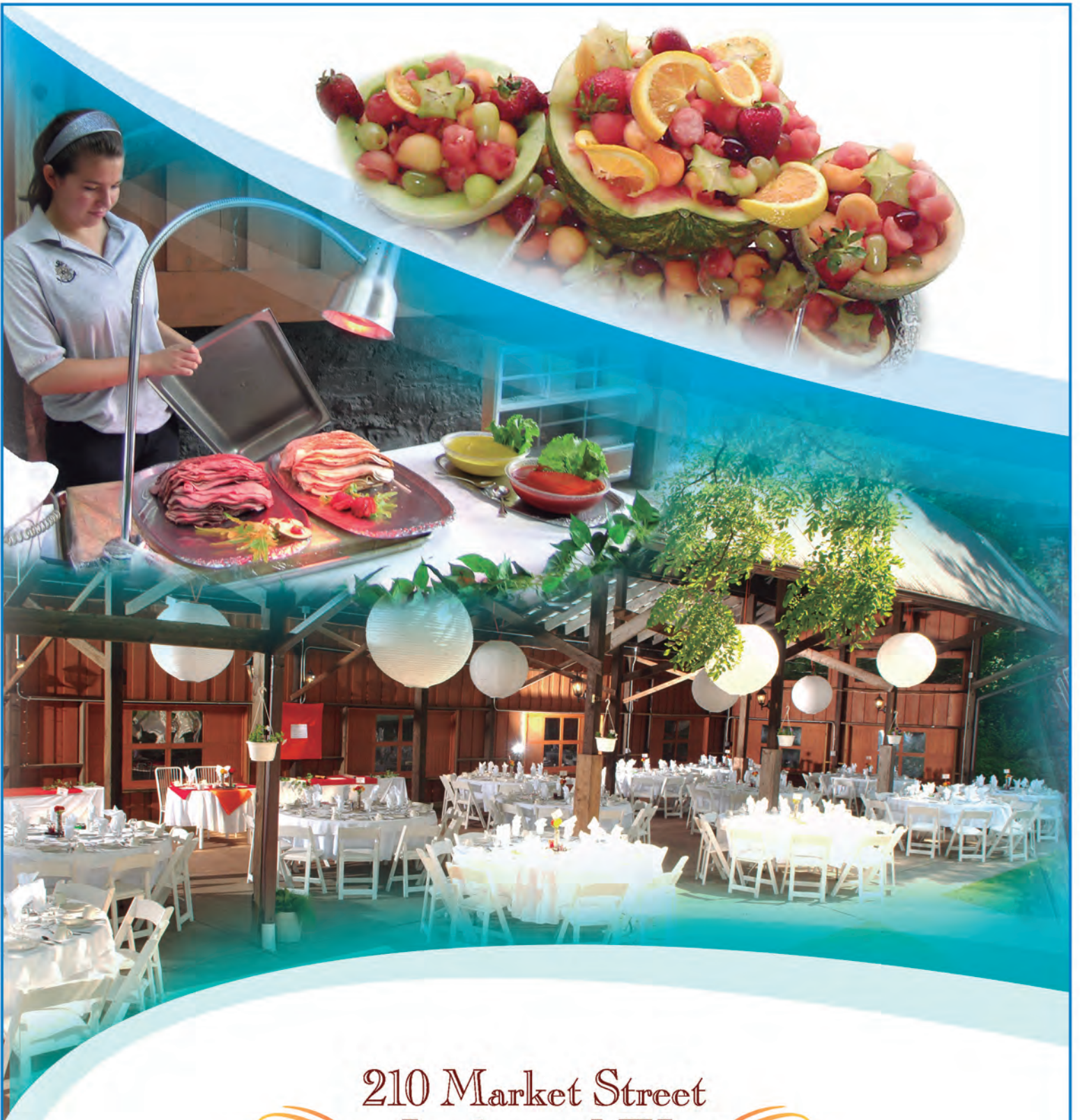
You will long remember the delicious food freshly prepared in our own kitchen just for your event. We know you and your guests will enjoy the efficiency of one friendly server for approximately each 12-16 guests.

Table settings and decor have been designed to give ERIE CANAL SIDE BANQUETS a light, airy ambiance and complement any theme. The spaciousness encourages guests to stroll through this unique building, picnic area & dock.

Please visit www.lockportlocks.com to view photographs and stop in or call us at (800)378-0352 or (716)433-6155 for a personalized visit to experience this unique wedding venue.

You have to see it – to believe it!





210 Market Street
Lockport, NY

716-433-6155 • 1-800-378-0352 • www.lockportlocks.com

Open All Year