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.

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.

Canalside 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.

Congratulations on your upcoming wedding.
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 29 years in the hospitality business and 19 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
- Complimentary Wedding Ceremony Site
- 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.
- 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.

**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
- • After-dinner 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 (Safe, lighted on-street and private lot parking)

The Canalside area(s) you choose for your wedding is reserved for you exclusively. No hidden fees and generally no facility fees.

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**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 Receptions

All food is selected and brought into Canalside Banquets fresh and locally sourced, when possible, exclusively for your event. Chef Dan and our staff will be happy to discuss any special menu request. Menu items can be provided to accommodate most dietary restrictions.

**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 29 years of working with wedding couples and 19 years in business. When planning a wedding or any special occasion, there are any questions.

Here is some general information that may answer some of those questions:

- **Deposit**
  - Generally a $100 non-refundable deposit is required to guarantee your date, time, and location. A convenient deposit schedule will be arranged with 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.

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 for you.
package one

Elegant Dual Entrée

Four (4) Hour Premium Open Bar
Beverage details on page 13

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

Appetizers Butler-style
Jumbo Fresh Shrimp Cocktail
Delightful Swedish Meatballs
Tender Bacon-wrapped Scallops
Hand-made Cheese and Fruit Tartlets

Champagne or Non-alcoholic Toast
Head Table and all Guests (3 oz.)

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 & Herbs served with special Balsamic & Raspberry Vinaigrettes

Dual-Entrée Choices
Choose one (1) Dual Entrée for all Guests

Beef Wellington and Chicken ala Chasseur ~OR~ Char-grilled Filet of Sirloin and Shrimp Scampi
Freshly baked Buttered Breadsticks with Coffee and Tea served with Dinner
Add Vegetarian option if you wish
Stuffed Portabella Mushroom Cap or Orzo with Sun-dried Tomatoes & Kalamata Olives

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 . . . . $73.15
Guests Under 21 . . . . . $58.85

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 Ages 8 – 10… 35.50 Ages 2 – 7… 28.50

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

Four (4) Hour Premium Open Bar
Beverage details on page 13

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

Champagne or Non-alcoholic Toast
Head Table and All Guests (3 oz.)

Entrée Choices
TENDER, HIGHEST QUALITY BEEF

Filet of Sirloin*
Char-grilled and topped with Bordelaise sauce or Maison Butter
*Substitute Filet Mignon or NY Strip Steak – extra charge may apply

Steak au Poivre
Crusted with Peppercorns, pan seared with Brandy Cream sauce

Pork Rustica
Grilled Boneless Pork served with Dried Cherry Demi-glace

Pork Normandy
Classic French Normandy sauce of Apples, Cream & Brandy

Jäger Schnitzel
Lightly breaded with German-style Gravy

Italian Stuffed Chicken
Stuffed with Prosciutto, Greens, and Italian Cheeses

Chicken Piccata
Egg-dipped sautéed with Lemon, Capers, and Garlic

Chicken alla 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

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

Freshly baked Buttered Breadsticks with Coffee and Tea served with Dinner.

Family-Style Salad

Garden
Garden Vegetables on a bed of Leaf Lettuce and Baby Spinach

Cæsar
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 & 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 Arbosne 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

Special Children’s Dinner Menu
Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage

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.

Plated Dinner Package

Guests Over 21 … 65.45
Guests Under 21 … 51.15

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

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

* please add 16 percent administrative charge plus 8% NYS sales tax to all prices.
**Deluxe 3-Entrée Buffet**

**Four (4) Hour Premium Open Bar**
Beverage details on page 13

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

**Champagne or Non-alcoholic Toast**
Head Table and All Guests (3 oz.)

**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**

**Cacciatore**
Grilled boneless Chicken Breast with Tomato, Capers, & Vegetables

**Chicken Marsala**
Sautéed Breast with a velvety Mushroom & Marsala wine sauce

**Sauerbraten**
German Favorite of Marinated Beef & Ginger Gravy

**Curried Beef**
Tender Beef & Greens in a light Curry Sauce

**Pork Normandy**
Classic French Normandy Sauce of Apples, Cream & Brandy

**Pork Rustica**
Grilled Boneless Pork served with Dried Cherry Demi-glace

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

**Jambalaya**
Vegetarian and Chicken versions of authentic Stew of Zucchini, Summer Squash, Tomatoes, Onions, Cajun Spices served with rice

**Pasta Station**
with Marinara & Alfredo Sauces on the side

Freshly baked Buttered Breadsticks with Coffee and Tea served with Dinner

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**Family-Style Salad**
Choose one (1) for all guests

**Garden**
Garden vegetables on a bed of Leaf Lettuce and Baby Spinach
**Spinach**
Baby Spinach, Greens, chopped Egg, Red Onion, dried Cranberries & warm, creamy Bacon Dressing

**Caesar**
Leaf Lettuce, home-made Croutons, Italian Cheese, our creamy Caesar Dressing
**Tuscan**
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**
**New Orleans-style “Dirty” Rice**
**Authentic Risotto**
Creamy Arborio Rice simmered in chicken stock

**Creamy Scalloped Potatoes**
**Vegetable Biryani**
An Indian spiced Basmati rice and vegetables

**Mashed Sweet Potatoes**
**Traditional Bread Dressing**
**Vegetable Casserole**

**White Rice**

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**Vegetable Choices**
Choose two (2) for all guests

**Maple-glazed Baby Carrots**
**White Bean Cassoulet**
Sweet, Sticky, a true American original

**Garlic-butter Green Beans**
**White Beans, Garlic & spinach**

**Lemon Broccoli, Mushrooms & Onions**
**Ratatouille**
Savory eggplant peppers, onions, and herbs

**White Bean Cassoulet**
**Classic American Baked Beans**
Sweet, Sticky, a true American original

**White Rice**
**Creamy Arborio Rice simmered in chicken stock**

**New Orleans-style “Dirty” Rice**
**Creamy Arborio Rice simmered in chicken stock**

**Vegetable Biryani**
An Indian spiced Basmati rice and vegetables

**Curried Beef**
Tender Beef & Greens in a light Curry Sauce

**Curried Beef**
Tender Beef & Greens in a light Curry Sauce

**Lemon Broccoli, Mushrooms & Onions**
**Savory eggplant peppers, onions, and herbs**

**White Bean Cassoulet**
**Sweet, Sticky, a true American original**

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**Dessert or Complimentary Cake Cutting**

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**Late evening Coffee & Tea Station**

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**3 Entrée Package**

**Guests Over 21 . . . . . . 59.95**
**Guests Under 21 . . . . . 46.65**
**Children Ages 8 – 10 . . . . . 26.50**
**Children Ages 2 – 7 . . . . . 22.50**

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

**Champagne or Non-alcoholic Toast**
Head Table and All Guests (3 oz.)

**Carved Roast Beef, Roast Turkey, and Baked Ham Station**
Tender, High-quality Meats, slow-roasted and carefully carved
Includes freshly made Rolls, Lettuce, Tomato, Onion, Au jus, and condiments

**Display Stations**
Choose two (2) stations

- *Classic Antipasto*
  - Greens, Vegetables, Olives, Cheese
  - Served with Thinly sliced Meats, including Pepperoni, Salami, and marinated Ham

- *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

- *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 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 $115 per station

**Classic Favorites Displays**
Choose three (3) displays

- Mini Beef Wellington
- Assorted hand-made Canapes
- Tender Scallops wrapped in Bacon
- Extra-large Meaty Chicken Wings
- Savory Clams Casino
- 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 $99 per display

**Traditional Favorites Displays**
Choose four (4) displays

- Crab, or Sausage, or Veggie Stuffed Mushrooms
- Chicken or Seafood, or Veggie Quesadillas
- Old-fashion Deviled Eggs
- Assorted Mini Pizza (Includes Vegetarian)
- Italian, or BBQ or Swedish Meatballs

additional choices above $82.50 per display

**Complimentary Cake Cutting and placement at station**

**Premium Hors d’ Oeuvre Package**

<table>
<thead>
<tr>
<th>Guests Over 21</th>
<th>$55.55</th>
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<tr>
<td>Guests Under 21</td>
<td>42.25</td>
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<tr>
<td>Children Ages 8 – 10</td>
<td>26.50</td>
</tr>
<tr>
<td>Children Ages 2 – 7</td>
<td>22.50</td>
</tr>
</tbody>
</table>

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

**Add Fresh Jumbo Shrimp**
Market Price

**Add Late-Night Sheet Pizzas**
$28 per sheet
Cocktail & Beverages

Brands indicate quality of offerings for your enjoyment

**Premium 4-hour Open Bar**
Included in Package. Additional hour: $5.50 per person

- Bacardi Rum
- Black Velvet Whiskey
- Captain Morgan Rum
- Dewar’s Scotch
- Jim Beam Bourbon
- Seagram’s Vodka
- Seagram’s Gin
- Various Cordials
- And More…

- Cabernet
- Chardonnay
- Merlot
- Moscato
- Pinot Grigio
- Pinot Noir
- White Zinfandel
- Specialty Sangria
- Manhattan
- Martini
- Whiskey Sour
- Bottled & can beers
- Coffee
- Tea
- Soda
- Juices

**Top-Shelf 4-hour Open Bar**
Add $6 to package price. Additional hour: $6.60 per person
Includes all items Listed in Premium Open Bar (see above)

- Absolute Vodkas
- Bailey’s Irish Creams
- Beefeater’s Gin
- Bombay Gin
- Canadian Club
- Crown Royal
- Grand Marnier
- Grey Goose Vodka
- Irish Mist
- Jack Daniels
- Jameson Whiskey
- Jose Cuervo Tequila
- Kilbeggin Irish
- Maker’s Mark
- Southern Comfort
- Stoli Vodkas
- Tangueray Gin
- And More…

**Beer, Wine and Soda Open 4-hour Bar**
Subtract $3.50 from package price
Replaces Premium Open Bar Package

**Additional Offerings**
Craft Beers…Add $2 per person

- Bottle of wine on table during Dinner $20 per bottle
- Bloody Mary…$60 per gallon
- Mimosa Punch…$60 per gallon
- Wine Punch …$45 per gallon
- Fruit Punch…$30 per gallon

We will be happy to discuss any beverage that you would like, including designing signature drinks for your wedding.

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