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. Minimum guest numbers or charges may apply. *** All food is provided for on-premise consumption. Food or 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 and generally no facility fees. Canalside complies with regulations of the State of New York Liquor Authority and all other laws and ordinances.

Your party. Our history.
A one-of-a-kind year round location.

210 Market Street | Lockport, NY | 1-800-378-0352 | 716-433-6155 | lockportlocks.com
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 bar. No steps to lower deck. Great party boat.

Call 716-433-6155 | lockportlocks.com
Continental Breakfast
Served from 7 am to 11 am.
- Freshly baked Pastries, Scones, and Rolls
- Fresh Fruit Display
- Selections of Yogurts, Butters, and Jams
- Assorted Chilled Juices
- Coffee, Tea, and Milk Station

Continental Breakfast
9.00 per person

Brunch Buffet
Served from 7 am to 2 pm.
- 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
18.15 per adult
Children Ages 4 - 10...10.75

Optional Additions...add $2 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)
Served until 3 pm.

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 and Spinach served with freshly baked Buttered Breads

BLT & Chicken Salad
Strips of Grilled Chicken Breast, Crisp Bacon, Tomatoes, Onions, and Cheese on a bed of fresh Leaf Lettuce and Spinach served with freshly baked Buttered Breads

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 Jambalaya
Stew of Zucchini, Summer Squash, Tomatoes, Onions, Cajun spice over Rice

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

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 Breads

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

Light Lunchen
16.95 per person

Optional Additions
- Fresh Fruit Display before Lunch
  2.00 per person
- Relish Tray on each table during Lunch
  2.00 per person
- Chef’s Choice of Dessert
  2.00 per person

Bloody Mary…60 per gallon (128 oz.)
Mimosa Punch… 55 per gallon (128 oz.)
Wine Punch …45 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 3pm
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...19.95
Child Ages 8–10...12.75
Child Ages 2–7...8.75

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

Deluxe 2-entrée Lunch Buffet
Served until 3pm
Fresh Leaf Lettuce & Baby Spinach Garden Salad
Deluxe 2-Entrée Lunch Buffet Choices
(Choose 2 for your group)
Baked Boneless, Skinless Herb Chicken
Boneless, Skinless Chicken Parmesan
Baked White Fish in Lemon Butter Sauce
Roasted Pork Slices
Roasted Turkey Breast
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

Plated Lunch
Served until 3pm
Fresh Leaf Lettuce & Baby Spinach Garden Salad served Family Style
Plated Entrée Choices
(You may choose more than one for your group)
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
Ages 8–10...12.75
Ages 2–7...8.75

ADD A ROUND-TRIP CRUISE
for only $15 adult, $9 children

Call 716-433-6155  |  lockportlocks.com
**Picnic-Style Lunch Buffet**
Available on Boat and on Shore
Served until 3 pm

- Fresh Leaf Lettuce & Baby Spinach Garden Salad
- Picnic-style Lunch Entrée Choices
  - Char-grilled Boneless, Skinless Chicken Breast with Spicy-sweet BBQ Sauce or Balsamic Spices
  - 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

**Lunch Buffet**
Available on Boat and on Shore.
Served until 3 pm

- Fresh Leaf Lettuce & Baby Spinach Garden Salad
- 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
- Chef's Choice of Dessert
- Coffee & Tea Station

**Picnic Lunch Buffet**
**Adult...19.95**
**Child Ages 8–10...12.75**
**Child Ages 2–7...8.75**

**New Orleans Package**
Carved Roast Beef with Freshly baked Kimmelweck and Kaiser Rolls
Extra Large Chicken Wings
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
Chef’s Choice of Dessert
Coffee & Tea Station

**WNY Package**
May be served on Board or on Shore
Carved Roast Beef with Freshly baked Kimmelweck and Kaiser Rolls
Extra Large Chicken Wings
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
Chef’s Choice of Dessert
Coffee & Tea Station

**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**
29.50

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

**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 Cheese & herbs served with special Balsamic & Raspberry Vinaigrettes

**Plated Dinner Entrée Choices** You may choose more than one entrée for guests

<table>
<thead>
<tr>
<th>Beef Wellington</th>
<th>Steak au Poivre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Favorite wrapped in Bacon and Puff Pastry</td>
<td>Crusted with Peppercoms, pan seared with Brandy Cream sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pork Rustica</th>
<th>Pork Normandy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Boneless Pork served with Dried Cherry Demi-glace</td>
<td>Classic French Normandy sauce of Apples, Cream &amp; Brandy</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Filet of Sirloin*</th>
<th>Jager Schnitzel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Char-grilled and topped with Bordelaise sauce or Maison Butter</td>
<td>Lightly breaded with German-style Gravy</td>
</tr>
</tbody>
</table>

*Substitute Filet Mignon or NY Strip Steak – extra charge may apply

**F I L E T  O F  B O N E L E S S ,  S K I N L E S S  C H I C K E N  O R  D U C K  B R E A S T**

<table>
<thead>
<tr>
<th>Italian Stuffed Chicken</th>
<th>Chicken Piccata</th>
<th>Indian Stuffed Chicken</th>
<th>Chicken ala Chasseur</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed with Prosciutto, Greens, and Italian Cheeses</td>
<td>Egg-dipped sautéed with Lemon, Capers, and Garlic</td>
<td>Stuffed with Prosciutto, Onions, and Italian Cheeses</td>
<td>Velvety Brown Hunter’s sauce with Peppers, Tomatoes, and Mushroom</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Teriyaki Duck</th>
<th>Apple-Walnut Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Breast over Braised Cabbage with Orange Glaze</td>
<td>Bread Stuffing spiced with Apples &amp; Walnuts</td>
</tr>
</tbody>
</table>

**Fresh Seafood**

<table>
<thead>
<tr>
<th>Blackened Tuna</th>
<th>Salmon Filet</th>
<th>Shrimp Scampi</th>
<th>Broiled White Fish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crusted with Cajun Spices &amp; topped with Creole relish</td>
<td>Expertly grilled with Maple-Pecan glaze</td>
<td>Lightly sautéed with Lemon, Butter, and Garlic</td>
<td>Filet in a delicate White Wine and Lemon Butter</td>
</tr>
</tbody>
</table>

**Vegetarian Specialties**

<table>
<thead>
<tr>
<th>Authentic Jambalaya</th>
<th>Eggplant Parmesan</th>
<th>Portobello Mushroom</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stew of Zucchini, Summer Squash, Tomatoes, Onions, Cajun spice and Rice</td>
<td>Breaded Cutlets smothered with Marinara Sauce and a blend of Italian Cheese over Pasta</td>
<td>Cap Stuffed with artichokes and drizzled with a Mornay-style Cheese sauce</td>
</tr>
</tbody>
</table>

**Potato and Rice Choices** Choose one (2) for all guests

<table>
<thead>
<tr>
<th>Garlic Mashed Potatoes</th>
<th>New Orleans-style “Dirty” Rice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Scalloped Potatoes</td>
<td>Authentic Risotto</td>
</tr>
<tr>
<td>Mashed Sweet Potatoes</td>
<td>Creamy Arboir Rice simmered in chicken stock</td>
</tr>
<tr>
<td>Traditional Bread Dressing</td>
<td>Vegetable Biryani</td>
</tr>
<tr>
<td>White Rice</td>
<td>An Indian spiced Basmati rice and vegetables</td>
</tr>
</tbody>
</table>

**V e g e t a r i a n  S p e c i a l t i e s**

<table>
<thead>
<tr>
<th>Maple-glazed Baby Carrots</th>
<th>White Bean Cassoulet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic-butter Green Beans</td>
<td>White Beans, Garlic &amp; spinach</td>
</tr>
<tr>
<td>Lemon Broccoli, Mushrooms &amp; Onions</td>
<td>Ratatouille</td>
</tr>
<tr>
<td>Classic American Baked Beans</td>
<td>Savory eggplant peppers, onions, and herbs</td>
</tr>
</tbody>
</table>

**Flavorful & Healthful**

<table>
<thead>
<tr>
<th>Chef’s Choice of Dessert</th>
<th>Chef’s Choice of Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly baked Buttered Breadsticks</td>
<td>Coffee and tea served with Dinner</td>
</tr>
</tbody>
</table>

**Children's Plated Lunch Menu**

<table>
<thead>
<tr>
<th>Sliced Turkey and Chicken Nuggets, Mac &amp; Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ages 8-10...12.75 Ages 2-7...8.75</td>
</tr>
</tbody>
</table>

**GREAT FOR AWARDS**

<table>
<thead>
<tr>
<th>Youth Group Banquet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Leaf Lettuce &amp; Baby Spinach Garden Salad</td>
</tr>
</tbody>
</table>

**Youth Group Entrée Choices** (Choose 1 from each line)

<table>
<thead>
<tr>
<th>Creamy Macaroni &amp; Cheese</th>
<th>Pasta Station with Marinara &amp; Alfredo Sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Meatballs &amp; Sliced Roast Turkey</td>
<td>Boneless, Skinless Grilled Chicken Breast includes</td>
</tr>
<tr>
<td>Mashed Potatoes &amp; Gravy</td>
<td>Apple &amp; Cranberry Sauces</td>
</tr>
<tr>
<td>Our Signature Maple-glazed Carrots</td>
<td>Buttered cut Corn</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Freshly Baked Breadsticks</th>
<th>Chef’s Choice of Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee &amp; Tea Station</td>
<td>Milk &amp; Soda with meal</td>
</tr>
</tbody>
</table>

**Youth Group**

<table>
<thead>
<tr>
<th>Adult...17.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Child Ages 8-10...12.75</td>
</tr>
<tr>
<td>Child Ages 2-7...9.75</td>
</tr>
</tbody>
</table>

Pre-ordered Menu Items can be provided to accommodate most dietary restrictions.
3-entrée Dinner Buffet

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 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

Entrée Choices cont.
- 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
- Pork Normandy
  - Classic French Normandy Sauce of Apples, Cream & Brandy
- Eggplant Parmesan
  - Breaded cutlets smothered with our special Marinara sauce & blend of Italian Cheeses
- Cacciatore
  - Grilled boneless Chicken Breast with Tomato, Capers, & Vegetables
- Chicken Marsala
  - Sauteed Breast with a velvety Mushroom & Marsala wine sauce
- Seafood Paella
  - Shrimp, Shellfish, Sausage & Vegetables in a Saffron-infused Yellow Rice tossed in a Madeira Cream Sauce
- Curried Beef
  - Tender Beef & Greens in a light Curry Sauce
- Pork Rustica
  - Grilled Boneless Pork served with Dried Cherry Demi-glace
- Curried Beef
  - Tender Beef & Greens in a light Curry Sauce
- Pork Rustica
  - Grilled Boneless Pork served with Dried Cherry Demi-glace
- 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

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

Flavorful & Healthful
Vegetable Choices
Choose two (2) for all guests
- Maple-glazed Baby Carrots
- Garlic-butter Green Beans
- Lemon Broccoli, Mushrooms & Onions
- Classic American Baked Beans
- Savory eggplant peppers, onions, and herbs
- Coffee and tea served with Dinner
Chef’s Choice of Dessert
- Seafood Newburg
  - Classic dish of Shrimp, Scrod & Crab tossed in a Madeira Cream Sauce
- Pork Normandy
  - Classic French Normandy Sauce of Apples, Cream & Brandy
- Eggplant Parmesan
  - Breaded cutlets smothered with our special Marinara sauce & blend of Italian Cheeses
- Cacciatore
  - Grilled boneless Chicken Breast with Tomato, Capers, & Vegetables
- Chicken Marsala
  - Sauteed Breast with a velvety Mushroom & Marsala wine sauce
- Seafood Paella
  - Shrimp, Shellfish, Sausage & Vegetables in a Saffron-infused Yellow Rice tossed in a Madeira Cream Sauce
- Pork Rustica
  - Grilled Boneless Pork served with Dried Cherry Demi-glace
- 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.
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

Display 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

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-fashioned Deviled Eggs
Assorted Mini Potato Skins (Includes Vegetarian)
Italian, or BBQ or Swedish Meatballs
Chicken or Seafood, or Veggie Quesadillas
Assorted Mini Pizza (Includes Vegetarian)
Hand-made Cheese & Fruit Tartlets

Cash Bar per drink, paid by guest
Tab Bar per drink, paid by the host

Top-Shelf Drink or Cordial… 6.50
Premium-brand Mixed Drink… 5.50
Wine, Sangria, hard Cider …5.50
Domestic & Canadian Beer… 4.50
Craft Beers and Specialty Beer…5.50
Soda, Bottled Water, Coffee, Tea… 2.00

Bottle of wine on table during Dinner… 25.00 per bottle
Bloody Mary… 60 per gallon
Mimosa Punch… 60 per gallon
Wine Punch… 45 per gallon
Fruit Punch… 30 per gallon

Cocktails and other Beverages
Brands indicate quality of offerings for your enjoyment

Premium 3-hour Open Bar

Cash Bar

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Rum</td>
<td>Cabernet</td>
</tr>
<tr>
<td>Black Velvet Whiskey</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>Captain Morgan Rum</td>
<td>Merlot</td>
</tr>
<tr>
<td>Dever’s Scotch</td>
<td>Moscato</td>
</tr>
<tr>
<td>Jim Beam Bourbon</td>
<td>Pinot Grigio</td>
</tr>
<tr>
<td>Seagram’s Vodka</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>Seagram’s Gin</td>
<td>White Zinfandel</td>
</tr>
<tr>
<td>Various Cordials</td>
<td>Specialty Sangria</td>
</tr>
<tr>
<td>And More…</td>
<td></td>
</tr>
</tbody>
</table>

Top-Shelf 3-hour Open Bar

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolute Vodkas</td>
<td>Grand Marnier</td>
</tr>
<tr>
<td>Bailey’s Irish Creams</td>
<td>Grey Goose Vodka</td>
</tr>
<tr>
<td>Beefeteer’s Gin</td>
<td>Irish Mist</td>
</tr>
<tr>
<td>Bombay Gin</td>
<td>Jack Daniels</td>
</tr>
<tr>
<td>Canadian Club</td>
<td>Jameson Whiskey</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>Jose Cuervo Tequila</td>
</tr>
<tr>
<td>And More…</td>
<td></td>
</tr>
</tbody>
</table>

Beer, Wine and Soda 3-hour Open Bar

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash Bar</td>
<td>$16.50 per person</td>
</tr>
<tr>
<td>Tab Bar</td>
<td>$ 7.25 per person</td>
</tr>
</tbody>
</table>

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 (Safe, lighted on-street and private lot parking)

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