

*The flexible solution to make your event a memorable success!*

# ERIE CANALSIDE BANQUETS

Home of Lockport Locks & Erie Canal Cruises

[www.LockportLocks.com](http://www.LockportLocks.com)

Open All Year

# Menu 2013

210 Market Street Lockport, NY  
716-433-6155 • 1-800-378-0352



# WELCOME

Thank you for considering **ERIE CANAL SIDE BANQUETS**, home of **LOCKPORT LOCKS & ERIE CANAL CRUISES**, for your next social gathering.

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 guide you through the planning, ensuring you are free to relax and enjoy the company of your guests.

Choose one of these versatile locations for your *exclusive* use. *The room(s) that 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, which can open into the Veranda if you wish, 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 family or corporate parties, as well as 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 dining area. The waterfall and pond have been settings for many wedding ceremonies and photos. A reception in the adjoining shelter while dancing under the pergola provides for a casual yet elegant occasion.*



## LOCKVIEW IV AND LOCKVIEW V

*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 event with an hour cocktail cruise before or after dinner will long be remembered by you and your guests.*



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

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ERIE CANAL SIDE BANQUETS is 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 your special event is a memorable and complete success.

## 2013 MENU SUGGESTIONS

*Available All Year*

<b>Morning &amp; Brunch</b>	5
<b>Mid-Day Meals</b>	
Light Luncheon	6
Canal Side Plated Lunch	7
Deluxe Two-Entrée Lunch Buffet	8
“Famous” Three-Entrée Lunch Buffet	8
Picnic-style Lunch Buffet	9
<b>Evening Meals</b>	
Canal Side Plated Dinner	10-11
Deluxe Three-Entrée Dinner Buffet	12-13
New Orleans-Style Picnic Dinner Buffet	14-15
<b>Hors d’ Oeuvres &amp; Cocktails</b>	
Packages & Individual Items	16-17
Cocktails & Other Beverages	18-19
<b>Special Menus</b>	
Youth Groups Menu	9
On-Board Menu	20
<i>Seasonal (May to November)</i>	
<b>Booking Info &amp; Complimentary Services</b>	22-23

Our culinary team can modify any menu or work with you to design a custom menu for any event. With your creativity and our expertise, the possibilities are limitless.

Weddings and Special Occasion Package Menu Available

*Before or after your meal, add a round-trip boat cruise for only \$14 per person.*

## CONTINENTAL BREAKFAST

*Served from 7 a.m. to 11 a.m., Breakfast includes*

- Fresh-Baked Pastries, Scones, and Rolls with Butter & Jams
  - Selection of Yogurts
  - Fresh Seasonal Fruit Basket
- Tea, Coffee & Milk • Assorted Chilled Juices

**\$8.25 per person\***

## BRUNCH BUFFET

*Served from 7 a.m. to 2 p.m., Buffet includes*

- Sliced Honey-Glazed Baked Ham
- Miniature Pancakes and Old-Fashion French Toast with Maple Syrup & Butter
- Real Home-Fried Potatoes with Onions & Peppers

***MAIN DISHES*** (Choose one from each line)

- **Scrambled Eggs or Baked Vegetarian Frittata**
- **Pork Sausage Links or Sliced Roasted Turkey Breast**
- **Fresh Fruit Display or Pasta Salad or Fresh Green Garden Salad**

- Fresh-Baked Rolls, Scones, Pastries & Breads
- Coffee & Tea Station • Assorted Chilled Juice Station

**Add Another Main Dish For \$2\* Per Person:**

- Additional choice from above
- Sausage Gravy & Biscuits
- Chicken ala King

**\$15.50 per person\*, Children 4-10... \$10.75**

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

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# LIGHT LUNCHEON SELECTIONS

*Served until 3 p.m., Luncheon includes*

## **ENTRÉE CHOICES** *(You may choose more than one for your group)*

### **Julienne Salad**

Roasted Turkey, Roast Beef, and Corned Beef strips with Hard-Boiled Egg, and Cheese on a bed of fresh Leaf Lettuce & Baby Spinach served with Freshly Baked Buttered Breadsticks.

### **BLT & Chicken Salad**

Strips of Grilled Chicken, Crisp Bacon, Sliced Tomatoes, Onions, and Cheese on a bed of fresh Leaf Lettuce & Baby Spinach served with Freshly Baked Buttered Breadsticks.

### **Beef Burgundy**

Tender Slices of Roast Beef in a thick Burgundy Sauce served with real Mashed Potatoes, 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 Signature Maple-Glazed Carrots.

### **Turkey & Bacon Club**

Oven-Baked Sliced Turkey with Crispy Bacon, Leaf Lettuce, and Sliced Tomatoes served on our Freshly Baked Signature Bread. Served with Old-Fashioned Potato Salad with Egg.

### **Veggie Wrap**

Fresh Garden Vegetables, Roasted Peppers and Onions, American and Cream Cheeses wrapped in a Spinach Tortilla served with Old-Fashioned Potato Salad with Egg.

### **Chicken Caesar Wrap**

Grilled Chicken Breast, Leaf Lettuce, Tomato, and Onion topped with Creamy Caesar Dressing in a Honey-Wheat Tortilla served with Old-Fashioned Potato Salad with Egg.

## **• Coffee & Tea**

## **Optional Additions**

- *Fresh Fruit Display before Lunch – add \$1.50 per person\**
  - *Relish Tray on each table during Lunch – add \$1.50 per person\**
  - *Bloody Marys – add \$55 per gallon\**
  - *Mimosas – add \$55 per gallon\**
  - *Fruit Punch – add \$25 per gallon\**
  - *Wine Punch – add \$40 per gallon\**
- Fountain provided at no charge with 3 or more gallons of one type of punch*

**\$14.50 per person\***

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

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# CANAL SIDE PLATED LUNCH

*Served until 3 p.m., Lunch includes*

- Fresh Leaf-Lettuce & Baby Spinach Garden Salad *served family style*

## **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

### **Baked Pasta**

With Spinach and Italian Vegetables in our own Creamy Alfredo or Marinara Sauce

### **Oven-Baked White Fish**

With Lemon Butter Wine Sauce and Rice

- Mashed White Potatoes & Gravy (with Meat Entrees)
  - Signature Maple-Glazed Carrots
  - Garlic-Butter Green Beans
- Freshly Baked Buttered Breadsticks
  - Chef's Choice of Dessert
- Coffee & Tea (Hot or Iced) *served with Lunch*

**\$20.75 per person\***

## **CHILDREN'S SPECIAL**

- Mac & Cheese with Turkey or Chicken Nuggets. Soda or Milk and Fruit.

Child 8-10... \$12.75\*, Child 4-7... \$ 8.75\*, Child 2-3... \$ 4.75\*

*Before or after your meal, add a round-trip boat cruise for only \$14 per person.*

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## "FAMOUS" 3-ENTRÉE LUNCH BUFFET

*Served until 3 p.m., Lunch includes*

- Fresh Leaf Lettuce & Baby Spinach Garden Salad
- Tender Carved Roast Beef, Deli-Style Corned Beef, and Carved Turkey Breast
  - Pasta Station with Marinara Sauce
  - Mashed White Potatoes & Gravy
  - Our Signature Maple-Glazed Carrots
  - Applesauce, Cranberry Sauce, and Condiments
- Freshly Baked Buttered Breadsticks
- Chef's Choice of Dessert
- Coffee & Tea (Hot or Iced) *served with Lunch*

\$17.25 per person\*, Children 8-10: \$12.75\*, 4-7: \$ 8.75\*, 2-3: \$4.75\*

## DELUXE 2-ENTRÉE LUNCH BUFFET

*Served until 3 p.m., Lunch includes*

- Fresh Leaf Lettuce & Baby Spinach Garden Salad

### *ENTRÉE CHOICES* (Choose two)

- Baked Boneless Skinless Herb Chicken • Roasted Pork Slices
- Boneless Skinless Chicken Parmesan • Roasted Turkey Breast
- Baked White Fish in Lemon Butter Wine Sauce

### *SIDE DISHES* (Select one from each line)

- Mashed Potatoes or Buttered White Rice
- Signature Maple-Glazed Baby Carrots or Garlic-Butter Green Beans
- Pasta Station with Marinara or Alfredo Sauce or Macaroni & Cheese

- Freshly-Baked Breadsticks
- Chef's Choice of Dessert
- Coffee & Tea (Hot or Iced) *served with Lunch*

\$18.50 per person\*, Children 8-10: \$12.75\*, 4-7: \$ 8.75\*, 2-3: \$4.75\*

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## PICNIC-STYLE LUNCH BUFFET

Served until 3 p.m., Lunch includes

- Fresh Leaf Lettuce & Baby Spinach Garden Salad

### ENTRÉE CHOICES

**Char-Grilled Boneless, Skinless Chicken Breast**  
with Spicy-Sweet BBQ Sauce or Balsamic Spices

-or-

### Make your own Deli Sandwiches

Sliced Turkey Breast, Roast Beef, Corned Beef, Freshly Baked Bread,  
Leaf Lettuce, Tomatoes, Onions, and Pickles

### Also includes

- Creamy Potato Salad with Egg
- Macaroni Salad or Pasta Salad with Italian Dressing
- Old-Fashion Baked Beans and Fresh-Baked Buttered Breadsticks
- Chef's Choice of Dessert
- Coffee & Tea (Hot or Iced) *served with Lunch*

\$17.25 per person\*, Children 8-10: \$12.75\*, 4-7: \$ 8.75\*, 2-3: \$4.75\*



## YOUTH GROUP LUNCH OR DINNER BUFFET

*Buffet includes (Select one from each line)*

- Creamy Baked Mac & Cheese *or* Pasta Station with Marinara Sauce on side
- Italian Meatballs & Sliced Roast Turkey *or* Boneless, Skinless Grilled Chicken
- Garden Salad – Variety of Garden Vegetables on a bed of Leaf Lettuce

### Also includes

- Mashed Potatoes & Gravy
- Freshly Baked Buttered Breadsticks
- Applesauce and Cranberry Sauce
- Our Signature Maple Glazed Carrots
- Buttered Corn
- Soda & Milk
- Chef's Choice of Dessert

\$16.00 per adult\*, Children under 8-10: \$12.75\*, Ages 4-7 \$8.75, Ages 2-3 \$4.75



**YOUTH CHEESE PIZZA & WING PARTY:** \$7.95 per person\*

**YOUTH HOT DOG & HAMBURGER LUNCH:** \$7.95 per person\*

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# CANAL SIDE PLATED DINNER

*Served anytime, Dinner includes*

## **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** (You may choose more than one for your group)

### **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)

### **Italian Stuffed Chicken Breast**

Stuffed with Prosciutto, Greens and Italian Cheeses.

### **Chicken Piccata**

Egg-Dipped and sautéed with Lemon, Capers and Garlic

### **Chicken ala Chasseur**

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

### **Teriyaki Duck**

Crispy Breast over Braised Cabbage with Orange Teriyaki Glaze

### **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

*Entrée choices continued next page...*

*Before or after your meal, add a round-trip boat cruise for only \$14 per person.*

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# CANAL SIDE PLATED DINNER

## *Vegetarian Specialties*

### **Authentic Jambalaya**

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

### **Eggplant Parmesan**

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

### **Pasta Primavera**

Blend of vegetables & pasta tossed with our own marinara or alfredo sauces

### **Portobello Mushroom Cap**

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

- Our Signature Maple-Glazed Carrots
  - Garlic-Butter Green Beans,
  - Baskets of Freshly-Baked Breadsticks
- Garlic Mashed Potatoes (with Meat entrées)
- Fluffy White Rice (with Fish entrées)
  - Chef's Choice of Dessert
- Tea and Coffee served with Dinner

**\$29.25 per person\***

## **CHILDREN'S DINNER**

- Mac & Cheese with Turkey or Chicken Nuggets. Soda or Milk and Fruit.

**Ages 8–10... \$12.75\*    Ages 2–7... \$ 8.75\***



*Table settings and décor have been designed to give ERIE CANAL SIDE AT LOCKPORT a light airy ambiance to complement any theme.*

*The spaciousness encourages guests to stroll this unique building, picnic area, and dock.*

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# DELUXE 3-ENTREE BUFFET DINNER

## 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 Roasted Turkey Breast

### Carved Honey-Glazed Baked Ham

### 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

### Jambalaya

Sausage, Chicken, & Vegetables stewed with Tomatoes & Cajun Spices

### 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

### Portobella Mushroom

with Artichoke and Drizzled with Mornay-style cheese sauce



# DELUXE 3-ENTREE BUFFET DINNER

## CHOOSE 3 ENTRÉES (Continued)

### Pork Rustica

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

### Eggplant Parmesan

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

### Vegetable Jambalaya

Authentic stew of Zucchini, Eggplant, Summer Squash, Tomatoes, Onions, Cajun Spices & Rice

### White Fish

Oven-baked White Fish with lemon-butter wine sauce

## 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 Marinara and Alfredo Sauces
- Freshly Baked Buttered Breadsticks
- Coffee & Hot Tea served with Dinner
- Chef’s Choice of Dessert

\$24.00 per person\*

Children 8-10: \$12.75\*, 4-7: \$ 8.75\*, 2-3: \$4.75\*

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## NEW ORLEANS-STYLE PICNIC DINNER BUFFET

*Served anytime, Dinner includes*

### **FAMILY-STYLE SALAD** *(Choose one for your group)*

#### **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

### **ENTRÉES** *(Choose three)*

#### **Char-Grilled Boneless, Skinless Chicken Breast**

with Spicy-Sweet Barbecue Sauce or Balsamic Vinegar & spices

#### **Char-Grilled Special Canal Side Sausage**

with Sautéed Onions & Peppers

#### **Authentic Jambalaya**

with Andouille Sausage & Chicken (also Vegetarian Jambalaya)

#### **BBQ Pulled Pork**

Southern style, hand-rubbed and oven-roasted

### **POTATO & RICE DISHES** *(Choose two)*

#### **Italian Pasta Salad**

#### **Mashed Buttered Sweet Potatoes**

#### **Traditional Macaroni Salad**

#### **Baked Macaroni & Cheese**

#### **Creamy Home-Style Potato Salad with Egg**

#### **Louisiana-Style Dirty White Rice**

*Before or after your meal, add a round-trip boat cruise for only \$14 per person.*

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## NEW ORLEANS-STYLE PICNIC DINNER BUFFET

*(Continued)*

### *VEGETABLE DISHES* (Choose two)

Old-Fashion Baked Beans

Louisiana Red Beans & Rice

Garlic-Butter Green Beans

Signature Maple-Glazed Carrots

Shredded Pineapple Cole Slaw with Poppy Seed Dressing

- Southern-Style Biscuits or Hot Buttered Breadsticks
  - Chef's Choice of Dessert
- Tea and Coffee served with Dinner

\$24.00 per person\*

Children 8-10: \$12.75\*, 4-7: \$ 8.75\*, 2-3: \$4.75\*



*For a uniquely elegant picnic, consider our outdoor sheltered dining area complete with white linen and china.*

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# HORS D'OEUVRE PACKAGES

*Packages provide approximately 10 items per person.*

## **PREMIUM HORS D'OEUVRES PACKAGE**

*Minimum 30 Adult Guests*

- Fruit, Vegetable, Cheese & Cracker Displays
    - Three (3) Classic Favorites \*
    - Four (4) Traditional Hors d'Oeuvres \*
    - Two (2) Displayed Stations \*
  - Two (2) Carved Meats at Manned Station \*
- \* see choices for these items on next page*

\$27.50 per person\*

### **CLASSIC FAVORITES**

*Premium Package: Choose three  
Individually Priced: \$90 per station\*(50 pieces)*

Mini Beef Wellington	Scallops wrapped in Bacon
Maryland Crab Cakes on Fresh Baguette	Melon & Asparagus wrapped with Prosciutto
Spicy Jerk Chicken Kabobs	Mini Open-Face Gourmet Sandwiches
Extra Large, Deep-Fried Chicken Wings	Egg Salad, Reuben, Tuna, BLT
Clams Casino	Baked Brie with Various Preserves in Puff Pastry

### **TRADITIONAL HORS D'OEUVRES**

*Premium Package: Choose four  
Individually Priced: \$75 per item\* (50 pieces except as noted)*

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

*Our Hors d'Oeuvre Packages can be served onboard!*

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# HORS D'OEUVRE PACKAGE SELECTIONS

## DISPLAYED STATIONS

*Premium Package: Choose two  
Individually Priced: \$105 per station\**

**New Orleans  
Chicken & Sausage Jambalaya**  
includes Vegetarian Jambalaya & Rice

**Baby Spinach Salad**  
with Hard-Boiled Egg, Red Onion,  
Cheese, and Dried Cranberries

**Fresh Garden Leaf Lettuce Salad**  
with various Vegetable and Cheese Toppings

**Pomodoro Brushetta**  
with a variety of Toppings on Fresh Bread

**Mashed Potato Bar**  
with a variety of favorite toppings

## CARVED MEAT STATION

*Premium Package: Choose two  
Individually Priced: \$210 per station\**

Tender high-quality meats, slow-roasted & carefully carved.  
Includes freshly baked bread and rolls, plus lettuce, tomato, onion, au jus, and condiments.

**Roast Beef**

**Roast Turkey**

**Baked Ham**

## FRESH JUMBO SHRIMP

Market Price\*

## Add a Customized Dessert Table

## FRUIT, VEGETABLE, CHEESE & CRACKER DISPLAYS

*Premium Package: Included  
Individually Priced: Small (30 – 40 guests) \$140\* Medium (50 – 60 guests) \$190\*  
Large (70 – 80 guests) \$240\**

Displays of Watermelon filled with Fresh Fruit,  
Fresh Raw Vegetables with Dips, and a variety of Cheese & Crackers

## WESTERN NEW YORK PACKAGE

- Antipasto Platter
- Mini Potato Skins
- Traditional Italian or Polish Sausage
- Roast Beef with freshly baked Kimmelweck and Kaiser Rolls
- Extra Large Buffalo Chicken Wings  
*with Carrots, Celery and Blue Cheese*

\$18.50 per person\*

Add Full Cheese And Pepperoni Sheet Pizza... \$26\* Each



# COCKTAILS & OTHER BEVERAGES

## OPEN TOP-SHELF BAR

*Includes listings in Open Premium Bar (see below)*

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	Tangueray Gin
Crown Royal	Kahlua	Bottled & N/A Beers

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

3 hours – \$20.25 per person\*, additional hour \$6.00 per person\*

## OPEN PREMIUM BAR

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
Manhattan	Cabernet	N/A Beer
Martini	Canei	Coffee & Tea
Peppermint Schnapps	Chardonnay	Soda Pop
Peach Schnapps	Lambrusco	Various Juices

3 hours – \$16.00 per person\*, additional hour \$5.00 per person\*



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

# COCKTAILS & OTHER BEVERAGES

(Continued)

## OPEN BEER WINE AND SODA BAR

3 hours – \$13.25 per person\*

## OPEN NON-ALCOHOLIC BEVERAGES

3 hours – \$6.50 per person\*

### CASH BAR

per drink, paid by guest:

### CONSUMPTION (TAB) BAR

per drink, paid by host:

- Top-shelf Drink and Cordials... \$5.00\*
- Premium-brand mixed drinks... \$4.00\*
- Wine... \$4.00\*
- Bottle of Wine on table during dinner ... \$20.00\* each bottle
- Domestic and Canadian Bottled Beer... \$4.00\*
- Specialty and Premium Bottled Beer... \$5.00\*
- Draft Beer... \$3.00\*
- Soda, bottled water, coffee, tea... \$1.50\*

### ADDITIONAL OFFERINGS

- Champagne Toast (3 oz)... \$2 per glass\*
- Wine Toast (3 oz)... \$2 per glass\*
- Bloody Marys... \$55 per gallon\*
- Mimosas... \$55 per gallon\*
- Wine punch... \$40 per gallon\*
- Fruit punch... \$25 per gallon\*

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

*Before or after your meal, add a round-trip boat cruise for only \$14 per person.*

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

(800)378-0352 • (716)433-6155 • [info@lockportlocks.com](mailto:info@lockportlocks.com)



# ON-BOARD GROUPS

*Exclusive Private Charter Cruises, Any Time*

You can arrange special private cruise times for your groups of 25 adults or more. Private cruises can travel east for a relaxing canal cruise or choose our historic cruise route which includes “locking through.” Include food and beverages while your guests enjoy a relaxing round-trip cruise. You can shorten or extend the cruise if you wish.

## COCKTAIL PARTY CRUISE

*Select from the freshly made Hors d’ Oeuvres packages on pgs. 16 & 17.*

*Hors d’ Oeuvres packages provide approximately 10 items per person.*

- Premium Hors d’ Oeuvres Package and 2- hour Cruise – \$41. 50 per person
  - Western New York Package and Cruise – \$32.50 per person

### ADD BEVERAGES FOR 3-HOURS

- Open Premium Bar (See pg. 20 for details) – \$16.00 per person
  - Open Beer Wine and Soda Bar – \$13.25 per person
  - Open Non-alcoholic Beverages – \$ 6.50 per person

*For a great afternoon event, try our*

## BOX LUNCH OR PICNIC SANDWICH BUFFET

### BOX LUNCH AND CRUISE

\$27.25 per person

As you cruise, enjoy a Turkey Club Sandwich made on our freshly baked Signature Bread, Creamy Potato Salad with Egg, Fresh Fruit, a Bottle of Water, and a Giant Chocolate Chip Cookie fresh from the oven.

### PICNIC LUNCH AND CRUISE

\$31.25 per person

Make your own Deli Sandwiches with Sliced Turkey Breast, Roast Beef, and Corned Beef, Freshly Baked Signature Bread, Leaf Lettuce, Tomatoes, Onions & Pickles. Also includes Fresh Leaf Lettuce & Baby Spinach Garden Salad, Creamy Potato Salad with Egg, your choice of Traditional Macaroni Salad or Pasta Salad with Italian Dressing, Old-fashioned Baked Beans, Bottles of Water, and Giant Chocolate Chip Cookies fresh from the oven.



# 2013 PUBLIC CRUISE SCHEDULE

*If you prefer, you and your guests can cruise at one of the regularly scheduled public cruise times available daily from early May to mid October (reservations required):*

## **SPRING – Saturday, May 4 through Sunday, June 23**

Every day all week 12:30 and 3 p.m. Additional cruise 10 a.m. Saturdays.

## **SUMMER – Monday, June 24 through Monday, September 2**

Every day all week 10 a.m., 12:30 and 3 p.m. Additional cruises Mon., Tues., Wed. and Thu. at 5:30 p.m.

## **FALL – Tuesday, September 4 through Monday, October 15**

Every day all week 12:30 and 3 p.m. Additional cruise 10 a.m. Saturdays.

**Public Cruise Price (no Food)...** \$17.50 Adult, \$16.00 AAA, \$9.00 Children (4 - 10), Children under 4 no charge with parents

**Group of 25 or more (Reservations only)...** \$15.00 per person

**Group Cruise with banquet package...** \$14.00 per person

**School Programs...** \$7 per person

**Youth Programs...** ages 4-10: \$8 per person, 12 & up: \$14 per person

Since beginning to provide narrated cruises in 1987, 27 years ago, almost a million guests have enjoyed this historic engineering marvel. Your narrated cruise includes “locking through” the only set of double locks on the Erie Canal and being raised and lowered the 50 feet of the Niagara Escarpment. Travel under lift bridges that are raised straight up, under one of the widest bridges in the United States, and through the “rock cut” on board one of these fine vessels:

### **LOCKVIEW IV**

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.

### **LOCKVIEW V**

Passenger double-deck motor vessel built for the Great Lakes, previously provided tours in Florida and Booth Bay Harbor, Maine.

The lively and entertaining narration is provided by your U.S. Coast Guard licensed captain. Both the regularly scheduled public cruises and private charter cruises are aboard U.S. Coast Guard inspected vessels manned by trained, experienced crew.





# GENERAL BOOKING INFORMATION



*When planning an event, whether a birthday, anniversary, memorial, reunion, wedding, or any special occasion, there are many questions. Here is some general information which may answer some of those questions:*

## DEPOSITS

Generally a \$200 deposit is required, in some cases such as large events, the deposit required may be larger. This non-refundable deposit reserves the function date & time 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 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 5 days before your event. All food is provided for on-premise consumption – no food or beverages may be brought into the event without expressed consent.

Minimum adult guest count approximately 30. Canal Side may change the room of the event if the original estimate of attendance significantly changes.

## CHARGES

Prices are quoted in U.S. funds and are subject to change. An administrative charge of only 16 percent will be added to the total (except tax.)

Without a recent signed New York State Exempt Form prior to the event, sales tax (which is currently 8 percent) will be added to the final bill.

Canal Side complies with regulations of the New York State Liquor Authority and all other laws and ordinances.

*Thank you for considering **ERIE CANAL SIDE BANQUETS, 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.*



## COMPLIMENTARY SERVICES

For your convenience (and budget), we offer the following at no charge to you:

- Professional staff to help organize your event
  - White linen tablecloths & napkins
    - Silk flower centerpieces
  - Podium & wireless microphone
  - Indoor & outdoor PA System
    - Bartending
    - Free parking
  - No Hidden Fees

### In Addition with Special Occasion Packages

- Cutting & serving your special cake
- Decorated head, gift, and cake tables
  - Plus many extras...

*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](http://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 banquet and meeting venue.*

**You have to see it – to believe it!**



