





# Your party. Our history.

A one-of-a-kind year round

# Olelcome

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.



# TO THE PARTY OF TH



#### 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 snack bar.

No steps to lower deck. Great party boat.





Served from 7 a.m. to 11 a.m.

Freshly baked Pastries, Scones, and Rolls Selections of Yogurts, Butters, and Jams Assorted Chilled Juices Coffee and Tea Station



#### Continental Breakfast

13.25 per person add fruit 5.25



### **Brunch Buffet**

Served from 7 a.m. to 2 p.m.

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 Fritatta or Scrambled Eggs
- Pork Sausage links or Sliced Roast Turkey Breast
- Fresh Fruit Display, or Traditional Macaroni Salad or Fresh Garden Salad



#### **Brunch Buffet**

27.35 per adult Children under 10 - \$15.45

Optional Additions...add \$4.25 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 ) minimums may apply Served until 3 p.m.

#### Julienne Salad

Oven-baked Turkey Breast, Carved Roast Beef, and Corned Beef strips with hardboiled Egg, Cheese, and Vegetables on a bed of fresh Leaf Lettuce served with freshly baked Buttered Breadsticks

#### **BLT & Chicken Salad**

Strips of Grilled Chicken Breast, Crisp Bacon, Tomatoes, Onions, and Cheese on a bed of fresh Leaf Lettuce served with freshly baked Buttered Breadsticks

#### **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 Breadsticks

#### **Chicken ala King**

Traditional favorite of tender Chicken Breast in a delicious Sherry Cream Sauce over freshly made Biscuits served with Garlicbutter Green Beans and our Signature Maple-glazed Carrots

#### Authentic Vegetarian Jambalaya

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

#### **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

#### Veggie Wrap

Fresh Garden Vegetables, Roasted Peppers and Onions, Variety of Cheeses wrapped in a Honey Wheat Tortilla served with Old-fashion Potato Salad with Egg

#### **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 Oldfashion Potato Salad with Egg

#### **Light Luncheon**

25.35 perperson

#### **Optional Additions**

Fresh Fruit Display before Lunch 4.25 per person

Relish Tray on each table during Lunch
4.25 per person

Chef's Choice of Dessert 4.25 per person

Bloody Mary...87.75 per gallon (128 oz.) Wine Punch ...66 per gallon (128 oz.) Mimosa Punch . . . 87.75 per gallon (128 oz.) Fruit Punch . . . . 38.50 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 3 p.m

Fresh Leaf Lettuce 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 Breadstcks
Chef's Choice of Dessert | Coffee & Tea Station

#### 3-entrée Buffet Lunch

Adult...29.75 Children under 10-\$18.75

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 3 p.m.

Fresh Leaf Lettuce Garden Salad

#### Deluxe 2-Entrée Lunch Buffet Choices

(Choose 2 for your group)

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

#### 2-entrée Buffet Lunch

Adult...33.25

Children under 10-\$18.75



## Plated Lunch

Served until 3 p.m.

Fresh Leaf Lettuce Garden Salad

#### Plated Entrée Choices

(You may choose more than one for your group ) minimums may apply

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

Canalside
Plated
Lunch
35.25 per adult

#### Children's Plated Lunch Menu

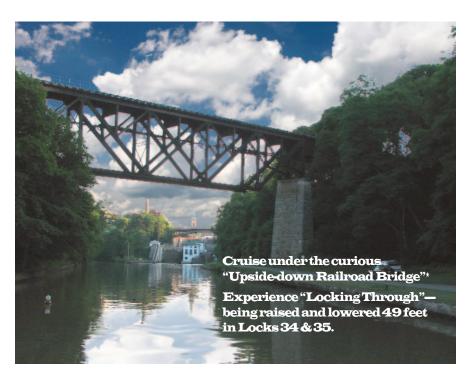
Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage Children under 10-\$18.75



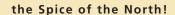
#### ON BOARD OR ON SHORE

# CRUISE INTO HISTORY!

- Be amazed at the 20-foot high stone walls of the 1800s "Deep Rock Cut" and stone tow path blasted out of solid stone with gun powder left over from the War of 1812.
- Travel under the widest bridge in the U.S.
- Pass under 2 lift bridges that raise straight up.
- Live Narration, Free on-street and lot parking.
- Daily Public scheduled cruises Mid May through Mid October.
- Vessels equipped with restrooms and licensed beverage snack bars.



AAA GEM featured on the History Channel. TripAdvisor Travelers Top 10% Worldwide Award 2025. Only 30 minutes from Niagara Falls, Buffalo & Darien Lake.



# May be served on Board\* or on Shore



Carved Roast Beef with Freshly baked Kimmelweck and Kaiser Rolls

Extra Large Chicken Wings Antipasto Platter Assorted Potato Skins Assorted Pizzas

30.45 per person ADD A CRUISE FOR \$26

# Mew Erlans Package



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

30.45 per person ADD A CRUISE FOR \$26

All food is prepared in-house just for your event.

Our Chef and staff will be happy to discuss any special menu requests.



# Picnic-Style Lunch Buffet

Available on Boat and on Shore. Served until 3 pm

#### Picnic-style Lunch Entrée Choices

Char-grilled Boneless, Skinless Chicken Breast with Spicy-sweet BBQ Sauce or Balsamic Spices Fresh Leaf Lettuce Garden Salad Freshly Baked Breadstcks

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#### 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

Chef's Choice of Dessert Coffee & Tea Station

#### Picnic Lunch Buffet

Adult...30.45 Children under 12-\$18.75

> ADD A CRUISE FOR \$26 CHILDREN 4-12 \$12.50

## Box Lunch & Cruise



#### 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





## Canalside Plated Dinner

#### Salad Choose one (1) for all guests

Garden	·····Garden	vegetables on a	bed of Leaf Lettuce
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Caesar ··············Leaf Lettuce, home-made Croutons, Italian Cheese, our creamy Caesar dressing

Spinach ----- Baby Spinach, greens, chopped Egg, Red Onion, dried Cranberries &

warm, creamy Bacon dressing

Caprese ...... Leaf lettuce, tender Roma Tomatoes, fresh milk Mozzarella Cheese & herbs served

with special Balsamic & Raspberry Vinaigrettes

#### Plated Dinner Entrée Choices

You may choose more than one entrée for guests minimums may apply

#### TENDER, HIGHEST-QUALITY BEEF

#### **Beef Wellington**

Roasted Favorite wrapped in Bacon and Puff Pastry

#### Steak au Poivre

Crusted with Peppercorns, pan seared with Brandy Cream sauce

#### Filet of Sirloin\*

Char-grilled and topped with Bordelaise sauce or Maison Butter \*Substitute Filet Mignon or NY Strip Steak –

Substitute Filet Mignon or NY Strip Steak 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 & Brandy

#### **Jager Schnitzel**

Lightly breaded with Germanstyle Gravy

#### FILET OF BONELESS, SKINLESS CHICKEN OR DUCK BREAST

#### Italian Stuffed Chicken

Stuffed with Prosciutto, Greens, and Italian Cheeses

#### Chicken Piccata

Egg-dipped sautéed with Lemon, Capers, and Garlic

#### Chicken ala Chasseur

Velvety Brown Hunter's sauce with Peppers, Tomatoes, and Mushroom

#### **Apple-Walnut Chicken**

Bread Stuffing spiced with Apples & Walnuts

#### Teriyaki Duck

Crispy Breast over Braised Cabbage with Orange Glaze

#### FRESH SEAFOOD

#### **Blackened Tuna**

Crusted with Cajun Spices & topped with Creole relish

#### **Salmon Filet**

Expertly grilled with Maple-Pecan glaze

#### **Shrimp Scampi**

Lightly sautéed with 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

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



#### Potato and Rice Choices

Choose one (2) for all guests

Garlic Mashed Potatoes New Orleans-style "Dirty" Rice

Creamy Scalloped Potatoes Vegetable Biryani

Mashed Sweet Potatoes An Indian spiced Basmati rice and vegetables

Traditional Bread Dressing White Rice

#### Flavorful & Healthful

#### **Yegetable Choices**

Choose two (2) for all guests

Maple-glazed Baby Carrots

White Bean Cassoulet
White Beans, Garlic & spinach

Garlic-butter Green Beans
Ratatouille

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

Classic American Baked Beans Sweet, Sticky, a true American original

Freshly baked Buttered Breadsticks Coffee and tea served with Dinner

#### Chef's Choice of Dessert

#### **Plated Dinner**

Adult...47.50

#### Children's Plated Lunch Menu

Sliced Turkey and Chicken Nuggets, Mac & Cheese, Celery and Carrot Sticks, Breadsticks, Fruit, and beverage

Children under 10-\$18.75



# Youth Group Banquet

Fresh Leaf Lettuce Garden Salad

Youth Group Entrée Choices

(Choose 1 from each line)



Creamy Macaroni & Cheese Italian Meatballs & Sliced Roast Turkey OR Pasta Station with Marinara & Alfredo Sauces
OR Boneless, Skinless Grilled Chicken Breast

includes

Mashed Potatoes & Gravy Our Signature Maple-glazed Carrots

Freshly Baked Breadsticks
Chef's Choice of Dessert
Coffee & Tea Station
Soda with meal

Apple & Cranberry Sauces Buttered cut Corn

#### Youth Group

Adult...25.35 Children under 10-\$18.75



## 3-entrée Dinner Buffet

#### Salad Choose one (1) for all guests

Garden ----Garden vegetables on a bed of Leaf Lettuce

Caesar ......Leaf Lettuce, home-made Croutons, Italian Cheese, our creamy Caesar dressing

Spinach ----- Baby Spinach, greens, chopped Egg, Red Onion, dried Cranberries &

warm, creamy Bacon dressing

Caprese ..... Leaf lettuce, tender Roma Tomatoes, fresh milk

Mozzarella 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 Honey-glazed Ham Carved Roasted Turkey Breast Carved Tender Pork Loin

#### 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

#### White Fish

Oven-baked with Lemon-Butter wine sauce

#### **Curried Beef**

Tender Beef & Greens in a light Curry Sauce

#### Sauerbraten

German Favorite of Marinated Beef & Ginger Gravy

#### 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

#### 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.



#### 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 New Orleans-style "Dirty" Rice

Creamy Scalloped Potatoes Vegetable Biryani

Mashed Sweet Potatoes An Indian spiced Basmati rice and vegetables

Traditional Bread Dressing White Rice

#### Flavorful & Healthful

#### **Vegetable Choices**

Choose two (2) for all guests

Maple-glazed Baby Carrots
White Bean Cassoulet
White Beans, Garlic & spinach

Garlic-butter Green Beans
Ratatouille

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

Classic American Baked Beans Sweet, Sticky, a true American original

Coffee and tea station

#### Chef's Choice of Dessert

#### 3-entrée Dinner Buffet

Adult...41.50

Children under 10-\$18.75











# Horsd'Oeuvres & Station Party

May be served on Board or on Shore

#### **Appetizers**

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

# 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

#### **Displayed 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

#### **Indian-style Favorites**

Chicken Mulligatawny, Potato and Peas with Green Curry, Vegetable Bajia served with Basmati Rice, Tamarind Chutney, Cilantro Pesto, Raita, and Nann Bread

#### Traditional Hors d'Oeuvre

Choose four (4) items

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

# Hors d'Oeuvres & Station Party

Adult...50

#### **Classic Antipasto**

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

#### Soft French Brie warm in two styles

Grilled with basil pesto and
 baked in puff pastry accompanied by toasted almonds, warm fruit compote, shaved Virginia ham, crackers & fresh baguettes

#### Classic Favorites

Choose three (3) items

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

#### Coffee & Tea Station

#### Hors d'Oeuvres & Stations

Individually Priced

Appetizer Fruit, Vegetable & Cheese Displays

Carved Meat Station (2 meats)
Display Station
Classic Favorites
Traditional Favorites

Add Fresh Jumbo Shrimp

399.70 per station 169.80 per station 145.50 per 50 pieces 121.30 per 50 pieces Market Price





# Cocktails and other Beverages

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

#### Premium 3-hour Open Bar

40 per person. Additional Hour...15 per person



Cash Bar per drink, paid by guest Tab Bar

Top-Shelf Drink or Cordial . . . . . 11.00 Premium-brand Mixed Drink . . . 10.00 Wine, Sangria, hard Cider .....9.00 Domestic & Canadian Beer . . . . 8.00 Craft Beers and Specialty Beer . . 10.00 Soda, Bottled Water, Coffee, Tea 3.00

Wine during Dinner . .48.50 per bottle Bloody Mary ......87.75 per gallon Mimosa Punch . . . . 87.25 per gallon Wine Punch .....,66.00 per gallon Fruit Punch . . . . . . . 38.50 per gallon

Bacardi Rum	Cabernet	Manhattan
Black Velvet Whiskey	Chardonnay	Martini
Captain Morgan Rum	Merlot	Whiskey Sour
Dewar's Scotch	Moscato	Bottled & can beers
Jim Beam Bourbon	Pinot Grigo	Coffee
Amsterdam Vodka	Pinot Noir	Tea
Amsterdam Gin	White Zinfandel	Soda
Various Cordials	Specialty Sangria	Juices
And More	Reisling	

#### Top-Shelf 3-hour Open Bar

50 per person. Additional hour...20 per person

Includes all items Listed in Premium Open Bar (see above)

Absolute Vodkas Grand Marnier Kilbeggin Irish Bailey's Irish Creams Maker's Mark Grey Goose Vodka Beefeater's Gin Irish Mist Southern Comfort Bombay Gin Jack Daniels Stoli Vodkas Canadian Club Jameson Whiskey Tangueray Gin And More... Crown Royal Jose Cueruo Tequela





#### Beer, Wine and Soda 3-hour Open Bar

32 per person

Non-alcoholic 3-hour Open Bar 11 per person

shots are prohibited



#### 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 (lighted on-street and private lot parking)

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

#### **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 Full price minimum guest count or charges may apply.

\*\*\* All food is provided for on-premise consumption. Food or beverages may brought in or taken from the event with written approval. NO ALCOHOLIC BEVERAGES may be brought into Canalside.

#### **Charges**

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

Administrative charge is not directly distributed to staff. Sales tax, which is currently 8 percent will be added to the final bill. No hidden fees.

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

**Food Choices** required at least 2 weeks before event. Final count for which you will be charged is required a minimum of 7 days before event. You will be charged for your stated final count or the actual count whichever is greater.



Lockport Locks & Erie Canal Cruises Home of Canalside Banquets

