# CANALSIDE BANQUETS Historical Parties



Aspecial place for a special day.

# Welcome toyour special day.



Thankyou for considering Canalside.

We offer a one-of-a-kindyear 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.



Congratulations on your upcoming wedding.

# 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.



# Canaside 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.



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 39 years in the hospitality business and 28 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

#### **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.

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

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







# Menu Suggestions Available all year

**PACKAGE ONE** 

Elegant Dual Entree Dinner Deluxe 3 En

**PACKAGE TWO** 

**Deluxe Plated Dinner** 

**Deluxe 3 Entree Buffet** 

**PACKAGE FOUR** 

**PACKAGE THREE** 

Hors d' Oeuvre & Cocktail Receptions

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



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.



# **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 28 years of working with wedding couples and 39 years in business. When planning a wedding or any special occasion, there are many questions. Here is some general information that may answer some of those questions:

#### Deposits

Generally a \$400 non-refundable deposit is required to guarantee your date, time, and location. A convenient deposit schedule will be arranged for 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.

#### 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.

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 exclusively for you.



# Four (4) Hour Premium Open Bar

Beverage details on page 13

# **Appetizer Station**

Fresh Fruit

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

# **Appetizers Butler-style**

for one-half hour

Jumbo Fresh Shrimp Cocktail Delightful Swedish Meatballs Tender Bacon-wrapped Scallops Cheese and Fruit Tartlets



# Prosecco 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

#### Caesar

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

# Spinach

Your sincerity and attention

to detail made it a wonderful evening that we will cherish forever.

-Julie & Tim

Baby Spinach, Greens, Chopped Egg Red onion, dried Cranberries & warm, creamy Bacon Dressing

# Caprese

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

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Char-grilled Filet of Sirloin and Shrimp Scampi

Freshly baked Buttered Breadsticks, Coffee and Tea station

Add Vegetarian option if you wish

Stuffed Portabella Mushroom Cap or Orzo with Sun-dried Tomatoes & Kalamata Olives

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



## **Potato and Rice Choices**

Choose one (1) for all guests

Garlic Mashed Potatoes Creamy Scalloped Potatoes Mashed Sweet Potatoes Traditional Bread Dressing

New Orleans-style "Dirty" Rice Vegetable Biryani An Indian spiced Basmati rice and vegetables White Rice

## 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 . . . . \$145 Guests Under 21 . . . . \$115

# 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 under 10 \$45

<sup>\*</sup> please add 16 percent administrative charge plus 8% NYS sales tax to all prices.

# Four (4) Hour Premium Open Bar

Beverage details on page 13



# **Appetizer Station**

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



# Prosecco or Non-alcoholic Toast

Head Table and All Guests (3 oz.)



# Entrée Choices you may choose more than one entrée

TENDER, HIGHEST-QUALITY BEEF

minimums may apply

#### **Beef Wellington**

Many guests commented on it being one of the nicest weddings

they have ever attended.

-Cindy

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 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 German-style 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

Freshly baked Buttered Breadsticks, Coffee and Tea station Pre-ordered Menu Items can be provided to accommodate most dietary restrictions.



# Family-Style Salad

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 & Herbs served with special Balsamic & Raspberry Vinaigrettes

# Potato and Rice Choices

Choose one (1) for all guests

Garlic Mashed Potatoes Creamy Scalloped Potatoes Mashed Sweet Potatoes Traditional Bread Dressing New Orleans-style "Dirty" Rice Vegetable Biryani An Indian spiced Basmati rice and vegetables White Rice

#### Flavorful & Healthful

# **Yegetable 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

# Plated Dinner Package

Guests Over 21 ... 125.00

Guests Under 21... 95.00

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.

# 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 under 10... \$45

# Deluxe 3-Entrée Buffet

# Four (4) Hour Premium Open Bar

Beverage details on page 13



# **Appetizer Station**

Fresh Fruit

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



### Prosecco 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 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, White Fish & Crab tossed in a Madeira Cream Sauce

#### White Fish

Oven-baked with Lemon-Butter wine sauce

#### **Eggplant Parmesan**

Breaded cutlets smothered with our special Marinara sauce & blend of Italian Cheeses

#### **Cacciatore**

Grilled boneless Chicken Breast with Tomato, Capers, & Vegetables

#### Sauerbraten

German Favorite of Marinated Beef & Ginger Gravy

#### **Curried Beef**

Tender Beef & Greens in a light Curry Sauce

#### **Seafood Paella**

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

### **Chicken Marsala**

Sauteed Breast with a velvety Mushroom & Marsala wine sauce

#### **Pork Normandy**

Classic French Normandy Sauce of Apples, Cream & Brandy

#### **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

#### **Pasta Station**

with Marinara & Alfredo Sauces on the side Freshly baked Buttered Breadsticks, Coffee and Tea station

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





# Family-Style 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 & Herbs served with special Balsamic & Raspberry Vinaigrettes

# Potato and Rice Choices

Choose two (2) for all guests

Garlic Mashed Potatoes Creamy Scalloped Potatoes Mashed Sweet Potatoes Traditional Bread Dressing New Orleans-style "Dirty" Rice Vegetable Biryani An Indian spiced Basmati rice and vegetables

White Rice

# 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



# 3 Entrée Package

Guests Over 21 . . . . . 110

Guests Under 21 . . . . . 80

Children under 10 . . . . 45

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.



# Four (4) Hour Premium Open Bar

Beverage details on page 13



# **Appetizer Station**

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



# Prosecco or Non-alcoholic Toast

Head Table and All Guests (3 oz.)



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# Carved Roast Beef, Roast Turkey, or Baked Ham Station

Choose two (2) meats
Tender, High-quality Meats, slow-roasted and carefully carved
Includes freshly made Rolls, Lettuce, Tomato, Onion, Au jus, and condiments

Additional Carved Meat Choice 150

# **Displayed Stations**

Choose two (2) stations

# **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 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 \$169.80 per station







# **Classic Favorites Choices**

Choose three (3)

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

additional choices above \$145.50 per choice

#### **Traditional Favorites Choices**

Choose four (4)

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) Hand-made Cheese & Fruit Tartlets

additional choices above \$121.30 per choice



# Complimentary Cake Cutting and placement at station

Coffee & Tea Station

# Premium & 4 hr Bar Hors d'Oeuvre Package

Guests Over 21 . . . . 120 Guests Under 21 . . . . 90

Children under 10 .... 45

Add Fresh
Jumbo Shrimp
Market Price

Add Late-Night Sheet Pizzas

\$5 per person





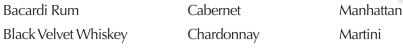
<sup>\*</sup> please add 16 percent administrative charge plus 8% NYS sales tax to all prices.

# Cocktail & Beverages

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

# Premium 4-hour Open Bar

Included in Package. Additional hour: \$15 per person



Merlot Whiskey Sour Captain Morgan Rum

Specialty Sangria

Dewar's Scotch Moscato Bottled & can beers Coffee Jim Beam Bourbon Pinot Grigo

Amsterdam Vodka Pinot Noir Tea Amsterdam Gin White Zinfandel Soda Various Cordials

And More... Reisling

# Top-Shelf 4-hour Open Bar

Add \$20 to package price. 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	Grey Goose Vodka	Maker's Mark
Beefeater's Gin	Irish Mist	Southern Comfort
Bombay Gin	Jack Daniels	Stoli Vodkas
Canadian Club	Jameson Whiskey	Tangueray Gin
Crown Royal	Jose Cueruo Tequela	And More









**Juices** 



# Beer, Wine and Soda Open 4-hour Bar

Subtract \$11 from package price Replaces Premium Open Bar Package



# **Additional Offerings**

Bottle of wine on table during Dinner \$48.50 per bottle

Bloody Mary...\$87.75 per gallon

Mimosa Punch...\$87.75 per gallon

Wine Punch ...\$66.00 per gallon

Fruit Punch...\$38.50 per gallon

Craft Beer ... prices per person varies by brand requested

Shots are Prohibited

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









<sup>\*</sup> please add 16 percent administrative charge plus 8% NYS sales tax to all prices.













Lockport Locks & Erie Canal Cruises Home of Canalside Banquets

