

ERIE CANALSIDE BANQUETS

Home of Lockport Locks & Erie Canal Cruises

www.LockportLocks.com

Open All Year



Menu 2015

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.

MENU SUGGESTIONS

Available All Year

| | |
|--|-------|
| Morning & Brunch | 5 |
| Mid-Day Meals | |
| 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 |
| Evening Meals | |
| Canal Side Plated Dinner | 10-11 |
| Deluxe Three-Entrée Dinner Buffet | 12-13 |
| New Orleans-Style Picnic Dinner Buffet | 14-15 |
| Hors d’ Oeuvres & Cocktails | |
| Packages & Individual Items | 16-17 |
| Cocktails & Other Beverages | 18-19 |
| Special Menus | |
| Youth Groups Menu | 9 |
| On-Board Menu | 20 |
| <i>Seasonal (May to November)</i> | |
| Booking Info & Complimentary Services | 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*

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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

Eggplant Parmesan

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

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 and 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 Normandy

Classic French Normandy Sauce of Apples, Cream, and Brandy

Pork Rustica

Grilled Boneless Pork served with Dried Cherry Demi-Glace

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 ~ CONTINUED

(continued from page 10)

Vegetarian Specialties

Authentic Jambalaya

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

Portobello Mushroom Cap

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

Eggplant Parmesan

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

- 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*



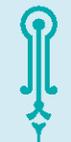
Table settings and décor have been designed to give ERIE CANAL SIDE AT LOCKPORT a light airy ambiance to complement any theme.

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

Carved Roasted Turkey Breast

Carved Honey-Glazed Baked Ham

Carved Roast Pork

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

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

Pork Rustica

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

Portobella Mushroom

with Artichoke & Drizzled with Mornay-style cheese sauce

Not seeing the dish you want? Ask what our culinary team can create for you. Menu items can be provided to accommodate most dietary restrictions.

DELUXE 3-ENTREE BUFFET DINNER ~ CONTINUED

(continued from page 12)

CHOOSE 3 ENTRÉES

Jambalaya Station

Vegetarian and Chicken-Sausage versions of the authentic stew of Zucchini, Eggplant, Summer Squash, Tomatoes, Onions, Cajun Spices with Rice

Eggplant Parmesan

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

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

White Bean Cassoulet

A casserole of white beans, garlic & spinach

Lemon Broccoli with Mushrooms & Onions

Flavorful & heathful

Garlic-Butter Green Beans

Classic American Baked Beans

Sweet and sticky, a true American original

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*

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

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NEW ORLEANS-STYLE 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 or Blackened 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 DINNER BUFFET ~ CONTINUED

(continued from page 14)

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 | Extra Large, Deep-Fried |
| Maryland Crab Cakes on Fresh Baguette | Chicken Wings |
| Spicy Jerk Chicken Satay | Mini Reuben Sandwiches |
| Clams Casino | Assorted Canapes |
| Scallops wrapped in Bacon | French Baked Brie Presentation 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 stuffed with Crab, Sausage or Vegetables | |

Our Hors d'Oeuvre Packages can be served onboard!

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HORS D'OEUVRE PACKAGES ~ CONTINUED

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 Presentation
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 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 & 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 Cuerdo Tequila | Tangeray 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:

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*

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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. 18 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.

2015 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 - MONDAY, MAY 4 THROUGH SUNDAY, JUNE 21

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

SUMMER - MONDAY, JUNE 22 THROUGH TUESDAY, SEPTEMBER 8

Every day all week 10 a.m., 12:30 and 3 p.m. Additional cruises Monday through Thursdays at 5:30 p.m.

FALL - WEDNESDAY, SEPTEMBER 9 THROUGH MONDAY, OCTOBER 12

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

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, 28 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”).

LOCKVIEW V

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

LOCKVIEW VI

The newest addition to our fleet is a double-deck paddlewheel vessel. Previously in service in the 1000 Islands.

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
- Indoor & outdoor PA system, including podium & wireless microphone
 - Bartending
- Free parking. Safe and lighted. On-street and lot
 - 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 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!



