


MARQUIS HALL
EVENTS CENTRE

USASK.CA/MARQUIS-EVENTS-CENTRE

2020 WEDDINGS



  @marquishalleventyxe

 @marquiseventyxe



MARQUIS HALL EVENTS CENTRE

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WHAT WE OFFER

Nestled in the heart of the University of Saskatchewan campus, Marquis Hall Events Centre offers a unique setting with panoramic views overlooking the bowl. This picturesque view provides the perfect backdrop to create lasting memories of your special day. The customizable Marquis Hall Event Centre can be configured to accommodate all sizes of weddings and our highly skilled staff can work with you to plan all aspects of your event from developing a custom menu to room configuration and audio-visual set up.

We will go to great lengths to make sure all aspects of your wedding are taken care of down to the finest details. When booking with Marquis Hall Event Centre you will receive the following:

- **no gratuities** on meals or bar purchases,
- use of an **outdoor ceremony space** located on campus,
- **complimentary room rental** when minimum spend requirements are met,
 - **podium/microphone,**
 - choice of **buffet or plated menu options** from our award-winning chef James McFarland,
 - **punch** for the pre-dinner reception,
- **complete set up** of table linens, napkins, U of S centrepieces, gift tables, registration tables, memorial table and cake table,
 - complimentary **cake cutting** service, and
 - **table service** for the head table.

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ROOM SIZE OPTIONS

Marquis Hall Event Centre has a number of different room options and configurations to accommodate weddings of all sizes.

GARRY ROOM AND EXETER ROOM

Accommodates approximately 450 people for a seated dinner.
The minimum spend requirement for this space is \$16,000*.

GARRY ROOM

Accommodates approximately 250 people for a seated dinner.
The minimum spend requirement for this space is \$9,000*.

EXETER ROOM AND PRIVATE DINING ROOM

Accommodates approximately 200 people for a seated dinner.
The minimum spend requirement for this space is \$7,500.

EXETER ROOM

Accommodates approximately 150 people for a seated dinner.
The minimum spend requirement for this space is \$5,500.

CEREMONY LOCATIONS

A ceremony space can be arranged with the event conference manger.

THE IVY

Accommodates approximately 200 people for a seated ceremony.
The rent for this space is \$500.

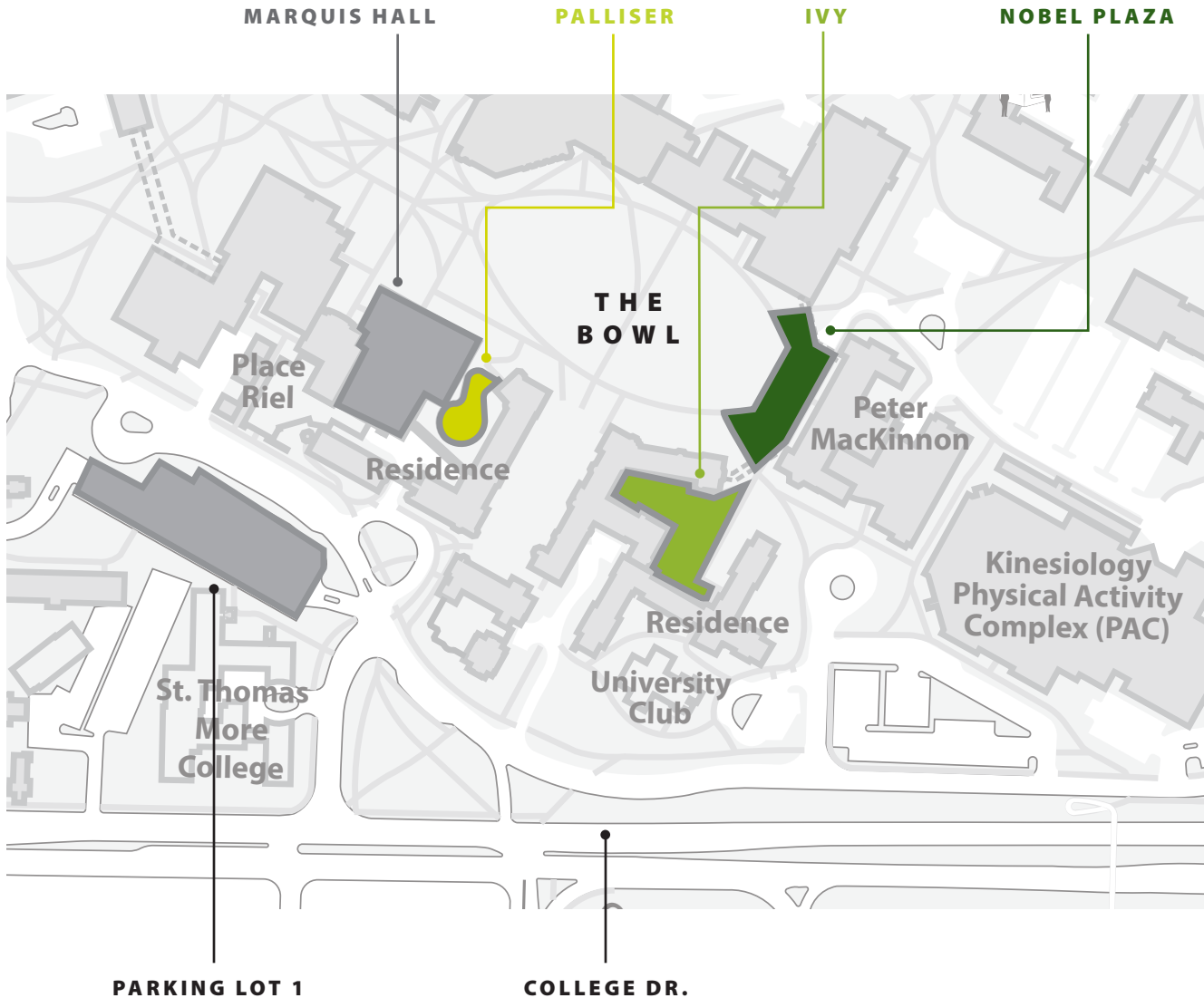
Indoor or outdoor ceremony space may only be booked with the use of a ballroom for the dinner/reception for the evening.

Please note that during the school year (September through April) the spaces available may exclude some combinations.

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IVY



“The best love is the kind that awakens the soul; that makes us reach for more, that plants the fire in our hearts and brings peace to our minds. That’s what I hope to give you forever.”

The Ivy is a favourite of brides. Its location, tucked away in a private spot, surrounded by lush greenery coupled with large trees, make it the perfect place to say “I do.”

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NOBEL PLAZA



"Once in awhile, in the middle of ordinary life, love gives us a fairytale."

This grand space is perfect for the bride looking to make a statement. Located at the head of the Bowl and the heart of campus, overlooking the gardens, it is a powerful space that will have your guests buzzing with excitement.

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PALLISER



“When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible.” –*When Harry Met Sally*

The Palliser Gardens offer the perfect cocktail hour location to host your guests. This great outdoor space boasts mature trees that offer just the right amount of shade during the hot summer afternoon while also allowing you to see the beautiful sky on a clear Saskatchewan day.

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MARQUIS HALL



“You know you’re in love when you can’t fall asleep because reality is finally better than your dreams.” –Dr. Seuss

Entertain your guests in our newly renovated spaces in the Marquis Hall Events Centre. Located above the gardens, these spaces offer million dollar views with our big, bright windows.

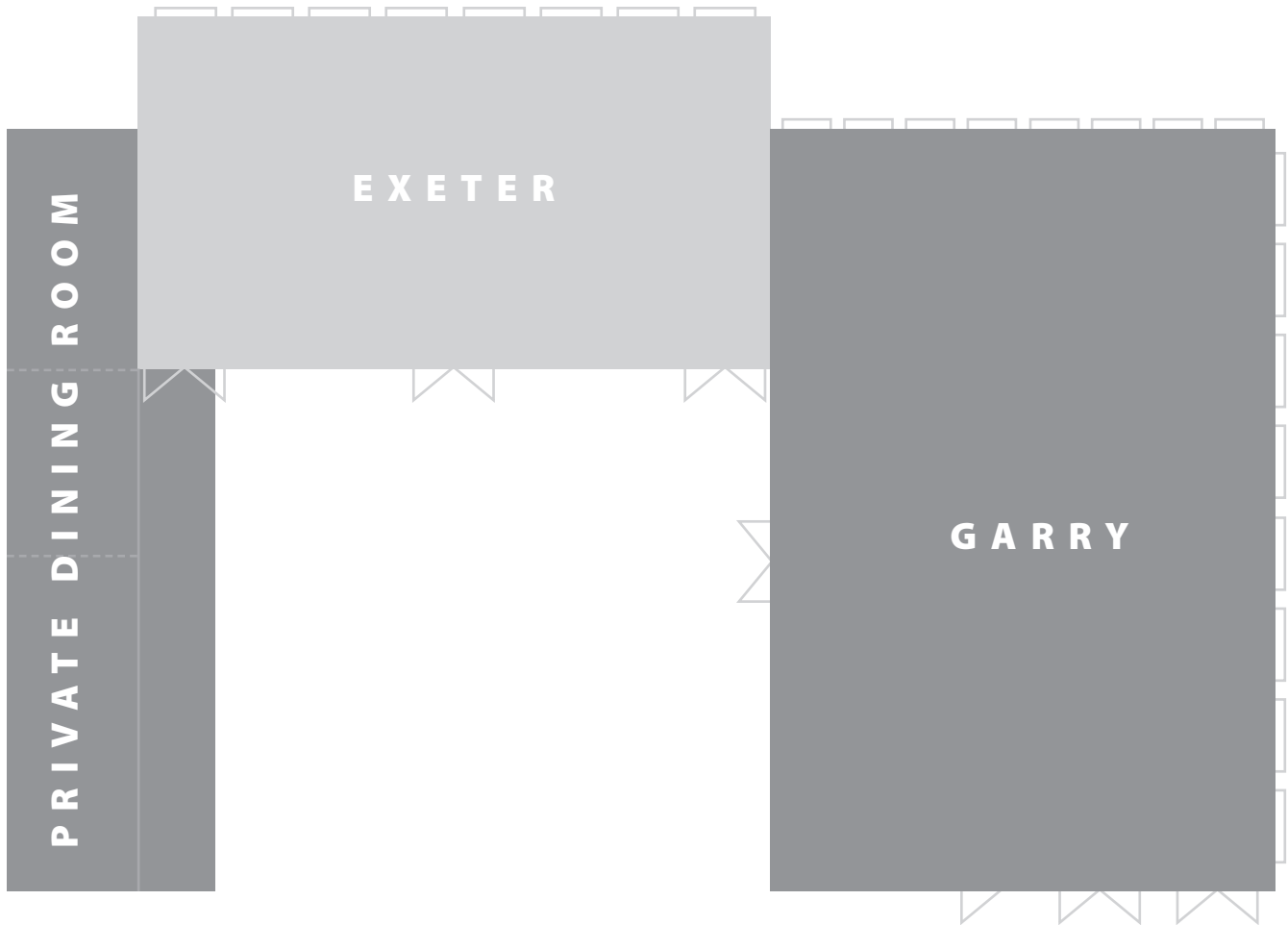
Whether accommodating a large number of guests or just a few of your closest friends, the spaces can be used to fit your every need.

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MARQUIS HALL FLOOR PLAN



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CELEBRATION BUFFET \$42

- Freshly baked artisan bread and rolls
- Fresh cut vegetables served with hummus dip
- Mixed greens with chef's market vegetables and Three Farmers Saskatoon berry vinaigrette
- Caesar salad with crispy pancetta, asiago crisps and a house-made buttermilk Caesar dressing
 - Two additional chef selection salads

CHOOSE ONE ENTRÉE FROM THE FOLLOWING:

- Cracked pepper, herb and garlic crusted beef roast, hand-carved and served with red wine jus
- Chargrilled chicken breast baked with chevre and roasted tomato then topped with fresh arugula greens
 - Pan-seared tarragon, garlic and dill marinated chicken breast with a sweet onion natural jus
 - Blackened bacon-wrapped pork medallion drizzled with maple pecan bourbon jus
 - Lemon rosemary slow-baked salmon garnished with horseradish tomato "salsa"

Additional entrée \$8/person

CHOOSE TWO SIDE DISHES FROM THE FOLLOWING:

- Creamy buttermilk mashed potato
- Garlic, rosemary and thyme roasted potato
 - Traditional Yorkshire pudding
- Baked russet potato with your favorite toppings; chive, dill and sour cream
 - Cream cheese garlic herb mashed potatoes
 - Savory rice pilaf with seasonal vegetables
 - Roasted vegetable paella with chick peas
- Cottage cheese perogies with caramelized onion, fresh chive and dill
 - White bean ragout with kale and chef's market vegetables
- Penne with parmesan roasted pepper cream sauce and grilled market vegetables (*gluten-free upon request*)

Additional side dish \$4/person

Includes a chef's market vegetable of available fresh, local and seasonal veggies

DESSERT

- Pastry chef's mini dessert display and fresh fruit platter
- Fair-trade coffee and organic fair-trade tea and herbal infusions

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PLATED DINNERS \$40 – \$49

All dinners include chef's choice of a complimentary side dish, chef's market vegetables, freshly baked rolls, flavoured butter and spreads, fair-trade coffee and organic fair-trade tea.

CHOOSE YOUR SOUP:

- Carrot soup garnished with arugula pistou, toasted pumpkin seeds and crème fraiche
- Wild mushroom soup drizzled with tarragon oil and finished with puffed wild rice and crème fraiche
- Roasted fennel and cauliflower soup topped with garlic roasted chick peas, lemon and herbs
- Chilled watermelon-champagne gazpacho garnished with a grilled melon-jalapeno salsa

CHOOSE YOUR SALAD:

- Mixed greens with strawberry, blue cheese, red onion and drizzled with Saskatoon berry vinaigrette
- Chopped market vegetable salad lightly tossed with crumbled feta, cracked pepper pumpernickel croutons, drizzled with a lemon and garden herb vinaigrette and set on a bed of fresh arugula
- Kale Caesar with fennel-scented Parmesan crisps pancetta, and house-made buttermilk Caesar dressing
- Grilled vegetable and quinoa salad on greens with balsamic-citrus reduction and chopped herbs

CHOOSE YOUR MAIN COURSE: *(prices per person)*

- \$40** Pan-roasted chicken supreme garnished with lemon and herb gremolata and finished with sweet onion pan jus
- \$43** Local U of S sour cherry and feta stuffed bacon wrapped chicken with roast garlic and chive béchamel
- \$43** House-smoked steelhead trout garnished with roasted cherry tomato horseradish and lemon compote
- \$43** Peppercorn and thyme marinated New York steak with mustard cognac sauce
- \$45** Italian style herb piedmont New York steak, herb and garlic marinated with lightly charred vegetable bruschetta
- \$49** Beef tenderloin with a blue cheese crumble and rosemary-infused port reduction

CHOOSE YOUR DESSERT:

- Chocolate espresso torte with citrus marmalade
- Saskatoon berry cheesecake with chocolate drizzle and almond tuile
- Local sour cherry semi freddo with pistachio brittle
- Our famous red bean chocolate brownie with spiced whip and caramel nest
- Summer berry mille feuille with pastry cream

If you would like a three-course dinner subtract \$3 /person from the entrée price and please choose either soup or salad.

If you would like to provide a choice of entrée for your guests please choose two and add \$4 /person to the entrée price.

For this option, numbers must be confirmed 30 days prior to the event.

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LATE LUNCH OPTIONS

(MINIMUM 60 PEOPLE)

TRADITIONAL \$14 per person with dinner / \$18 per person without dinner

A variety of traditional cold cuts with fresh rolls, pickle and relish tray, cheese slices and condiments, vegetables and dip, potato salad. Accompanied with fair-trade coffee and organic tea infusions.

POUTINE BAR \$16 per person with dinner / \$20 per person without dinner

Two varieties of crisp fries with smoked barbeque pulled pork, rich savory butter chicken, cheese curds, bacon bits, green onion, roasted mushrooms, gravy, and blue cheese bechamel sauce. Accompanied with fair-trade coffee and organic tea infusions.

LATE NIGHT TACO STAND \$16 per person with dinner / \$20 per person without dinner

Chicken fajita and taco beef filling served with flour tortillas, fresh corn chips, Mexican beans, grated cheese, guacamole, shredded leaf lettuce, pico de gallo, sour cream, pickled red onion. Accompanied with fair-trade coffee and organic tea infusions.

GOURMET SLIDERS \$17 per person with dinner / \$21 per person without dinner

- Smoked beef brisket with Havarti and onion jam
- Chargrilled chicken, with boursin and spiced bacon

Includes a selection of gourmet Saskatchewan mustards, flavored aioli, assorted greens, pickle and relish tray, vegetables and dip. Accompanied with fair-trade coffee and organic tea infusions.

PIZZA AND FLAT BREADS* \$17 per person with dinner / \$21 per person without dinner

- Pepperoni pizza with marinated antipasti vegetables
 - Bacon and fig pizza with arugula
- Roasted tomato and grilled vegetable flatbread with bocconi
- Tandoori chicken flatbread with bell peppers, sweet chutney, cilantro and yogurt
 - Accompanied Caesar salad, fair-trade coffee and organic tea infusions.

**Gluten-free crust available on request*

EVENING TREATS

Candy station \$3 per person **Dainties and squares** \$3.5 per person

We want to make your day as perfect as possible. If you have an idea for a late lunch, we would love to work with you to possibly accommodate it.

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The University of Saskatchewan Culinary Services operates under the university's permanent institutional liquor license and is governed by the regulations and procedures established by provincial legislation, and the Board of Governors of USask.

BAR PRICES* **(INCLUDES TAX)**

6.50	Highballs
6.50	Domestic beer
7.50	Wine
7.50	Import beer
8	Premium liquor

CASH BAR SERVICES

Guests purchase individual drinks with cash. Host tickets can be made available to the convener. All returned tickets will be charged to the group's master account.

SUBSIDIZED BAR SERVICES

The most common bar is called a subsidy bar, where the hosts subsidize a portion of the drink costs. Guests pay a reduced price on drinks and the hosts pay the remainder of the drink price.

HOST BAR SERVICES

The client will be invoiced for all of the guest's drinks.

For all types of bars, the groups are required to use the trained University of Saskatchewan bartenders. A bartender charge will apply only if the group does not reach the minimum revenue (before taxes) of \$500 for each bar. Bartenders are \$30 per hour for a minimum of five hours. If the bar minimum of \$500 is met, the bartender fee is complimentary. We require one bartender per 75 people in attendance.

Please note that SLGA regulations do not allow any homemade alcoholic products to be served. Food must be made available at all events with liquor service, and no beverages may leave the premises.

** Prices are subject to change.*

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WINE LIST*

WHITE

ANDREW PELLER	BLACK CELLAR SAUVIGNON BLANC		CANADA	\$32
ANDREW PELLER	BLACK CELLAR PINOT GRIGIO CHARDONNAY	DRY	CANADA	\$32
CHARTON HOBBS	GRAND PREBOIS WHITE, ORGANIC	DRY	FRANCE	\$38
CHARTON HOBBS	HERITAGE ROAD MOONSTONE PINOT GRIGIO	DRY	AUSTRALIA	\$40
MARK ANTHONY	MISSION HILL FIVE VINEYARDS VQA CHARDONNAY	DRY	CANADA	\$46
DECANTER	OYSTER BAY SAUVIGNON BLANC	XDRY	NEW ZEALAND	\$60
CORBY	JACOB CREEK MOSCATO	SWEET	AUSTRALIA	\$37

RED

ANDREW PELLER	BLACK CELLAR SHIRAZ CABERNET		CANADA	\$32
ANDREW PELLER	BLACK CELLAR MALBEC MERLOT	DRY	CANADA	\$32
CHARTON HOBBS	GRAND PREBOIS RED, ORGANIC	DRY	FRANCE	\$38
CHARTON HOBBS	HERITAGE ROAD BLOODSTONE SHIRAZ	DRY	AUSTRALIA	\$45
MARK ANTHONY	MISSION HILL FIVE VINEYARDS VQA CABERNET MERLOT	XDRY	CANADA	\$48
MARK ANTHONY	LIBERTY SCHOOL CABERNET SAUVIGNON	XDRY	USA	\$65

SPARKLING

E & J GALLO	LA MARCA PROSECCO		ITALY	\$60
CHARTON HOBBS	CUVEE JEAN LOUIS BLANC DE BLANCS		FRANCE	\$36

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GRATUITIES

The University of Saskatchewan Culinary Services does **not** accept gratuities/service charges.

PARKING

Parking can be arranged at a discounted rate for all guests attending the wedding.

FOOD ALLERGENS/MEAL RESTRICTIONS

While the University of Saskatchewan Culinary Services does not have gluten-free or allergen-free kitchens and serving lines, we take every precaution to check ingredient information and to ensure that cross contamination of ingredients does not occur. Ingredients and nutritional content may vary. As manufacturers may change their product formulation or consistency without our knowledge and product availability may fluctuate, we cannot guarantee against these contingencies.

It is the responsibility of the customer with food allergies or other specified nutrition concerns to make the final judgment on whether or not to question the ingredients of a food item or to choose to eat the foods selected. Guests are encouraged to consider information provided, to their own satisfaction, in light of their own individual needs and requirements.

METHOD OF PAYMENT

For all private and social functions, an initial non-refundable deposit of 20% is due at time of booking. Advance payment equal to 40% of the estimated charges will be due 30 days prior to the start of the event with the remaining final estimated charges due three days prior to your event (mailed or delivered to the University of Saskatchewan, Marquis Hall, 97 Campus Drive, Saskatoon, Saskatchewan, S7N 4L3). A credit card should be on file for any remaining incidental charges.

FUNCTION ROOM SET UP

The University of Saskatchewan is pleased to supply the following standard setup for all wedding receptions: white table linens and choice of green/white/black napkins, podium and PA system and table skirting for the head table, guest book table, gift table, cake table and DJ tables. Table stands and table numbers are also available upon request. If the group requires a stage for the head table the event conference manager can arrange this with Facilities Management Division. The full charge for the rental will be reflected on the final statement for the wedding.

AUDIO/VISUAL

The University of Saskatchewan Culinary Services offers complimentary in-room audio, a podium, microphone, screen, projector, and laptop in our Exeter and Private Dining Room. All other equipment requirements can be reserved through ICT directly or can be brought in by the group. Rental fees apply to equipment provided by ICT.

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Let us make your dream
wedding a reality!

CONTACT US

catering@usask.ca
306-966-6791



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