



UNIVERSITY OF
SASKATCHEWAN

Marquis Hall **menu**

USASK.CATERTRAX.COM

PLEASE NOTE MENU AND PRICING IS SUBJECT TO CHANGE.
THE MOST CURRENT MENU SELECTION IS AVAILABLE
ONLINE AT USASK.CA/CULINARYSERVICES

Marquis Hall **menu**

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**DIETARY RESTRICTIONS?
LOOK FOR THESE SYMBOLS**



VEGETARIAN



VEGAN



GLUTEN SENSITIVE



DAIRY FREE

beverages and snacks


BEVERAGES (prices per serving)

- 2.50 Fair-trade coffee**
Brown gold Peruvian, regular or decaffeinated
- 2.50 Organic fair-trade tea and herbal infusions**
Includes earl grey, raspberry earl, superberry, Egyptian mint, coconut chai, dragon well green tea, bed and breakfast, and chamomile (caffeine-free)
- 2.50 Riverbend Saskatoon berry tea**
- 2.50 Hot chocolate**
- 2.50 Saskatoon berry lemonade**
- 2.25 Iced tea**
- 2.25 Canned beverage and juice**
- 1.95 Dairyland milk (250ml, white or chocolate)**
- 2.25 SoNice fortified soya beverage (250ml, vanilla or plain)**
- 2.50 Homemade punch (cranberry citrus and mint, raspberry lemon kiss, or apple orchard)**

MORNING SNACKS (prices per serving)

- 3 Baker's scones** with whipped cream cheese and local Riverbend jam and preserves
- 3 Fruit danish**
- 3 Mini pastries**
- 2 Freshly baked mini muffins**
- 3 Fruit yogurt**
- 2 Whole fruit**
- 4 Fresh fruit wedges and melon slices**
- 2.50 House-made organic Saskatchewan granola bars**
- 4 Smoothies (mixed berry or citrus mango)**
- 4 Bagels served with assorted cream cheese and Saskatoon berry jam**

AFTERNOON SNACKS (prices per serving unless otherwise stated)

- 3.50 Vegetables and dip**
- 3.50 Saskatchewan chickpea hummus and pita with tomato bruschetta**
- 15 Dry snacks** (chips, bar snacks and pretzels) *(per basket; serves 6-10)*
- 12 House-made cookies** *(per dozen; minimum two dozen)*
- 3 Pastry chef's assorted tart and squares**
-  **3.50 French Meadow brownie**

Minimum 20 people

✓ KELSEY TRAIL CONTINENTAL

10 French toast sticks with maple dip; freshly baked muffins, scones and breakfast
/person pastries; local preserves and butter; fruit yogurts with house-made local honey and
roasted Saskatchewan organic granola; fresh fruit salad; orange juice, apple juice, fair-
trade coffee, and organic fair-trade tea and herbal infusions.

PRAIRIE SUNRISE

15 *Choose one locally crafted sausage from* Swift Current ham sausage, smoked turkey
/person sausage or Mennonite farmer sausage

Local cage-free scrambled eggs; crispy bacon; Craven potato hash with green onion;
freshly baked muffins, scones and breakfast pastries; Riverbend Plantation Saskatoon
berry jam, preserves and butter; fresh fruit salad; orange juice, apple juice, fair-trade
coffee, and organic fair-trade tea and herbal infusions.

THE GREAT PLAINS

14 *Choose one from* Saskatchewan quinoa pancakes or house-made granola-crust
/person French toast

Choose two locally crafted sausages from Swift Current ham sausage, smoked turkey
farmer sausage or bacon

Saskatoon berry syrup, maple syrup and fruit toppings; fresh fruit slices; orange juice,
apple juice, fair-trade coffee, and organic fair-trade tea and herbal infusions.

LIVING SKY BREAKFAST

18 *Choose one from* local cage-free egg frittata with Canadian cheddar, dill and chive or
/person eggs benedict on lentil biscuit with back bacon and asparagus

Choose one locally crafted sausage from Swift Current ham sausage, smoked turkey
sausage or Mennonite farmer sausage

Crispy bacon; quinoa pancakes with Saskatoon berry syrup; Craven potato hash
with green onion; freshly baked muffins, scones and breakfast pastries; Riverbend
Plantation Saskatoon berry jam, preserves and butter; fresh fruit salad; orange juice,
apple juice, fair-trade coffee, and organic fair-trade tea and herbal infusions.

Maximum 50 people

Includes a basket of freshly baked breakfast pastries with assorted local preserves and butter.

MORNING HARVEST

16 Local cage-free poached eggs on butter toasted lentil biscuit with a local farmer
/person sausage trio, mushroom, spinach and leek sauté, and Craven potato hash

Orange juice

Fair-trade coffee

Organic fair-trade tea and herbal infusions

SUN COUNTRY RISER

17 Local cage-free egg frittata with Canadian cheddar, dill and chive with an
/person oven-roasted tomato, crispy bacon and Craven potato hash

Orange juice

Fair-trade coffee

Organic fair-trade tea and herbal infusions

GRASSLANDS

15 Saskatchewan quinoa pancake stack with Saskatoon berry compote
/person Maple pecan bacon roulades and smoked turkey sausage

Fruit salad



Yogurt smoothie

Fair-trade coffee

Organic fair-trade tea and herbal infusions

Minimum 20 people

ARTISAN DELI BUFFET




- 17** ▪ Chef's kettle soup, three salads, pickles and relish tray
- /person ▪ Grilled chicken and hummus flatbread, Italian deli muffaletta, cage-free egg salad artisan roll, Asian tuna salad pita, deli meat and cheese, hummus and grilled vegetable pita , turkey provolone 
- Chef's mini dessert selection
 - Fair-trade coffee
 - Organic fair-trade tea and herbal infusions
- Deconstruct your sandwich buffet for an additional \$3/person

CHEF'S DELI

- 22** ▪ Two chef's kettle soups with a variety of assorted toppings, three salads, pickles and relish tray
- /person ▪ *Choose two:*
- Baked spinach artichoke dip and turkey wrap
 - Warm Saskatchewan lentil and bacon wrap
 - Grilled chicken Caesar wrap with sundried tomato
 - Beef and Swiss melt with Saskatoon berry Gravelbourg mustard
 - Vietnamese bah mi chicken sandwich with pickled vegetables
 - Chef's sandwich creation
- Fresh fruit slices
 - Chef's mini dessert selection
 - Fair-trade coffee
 - Organic fair-trade tea and herbal infusions

Minimum 30 people

MEDITERRANEAN

- 24** ▪ *Choice of:* Classic Caesar or Greek salad
- /person ▪ Antipasto tray:
-  Caprese salad of tomato, bocconcini and fresh basil
 -  Cheese tortellini with grilled vegetables and roasted tomato
 - Grilled chicken penne with roasted garlic alfredo
 -  Grilled garlic baguette with pesto and balsamic reduction
- Chef's mini dessert selection
 - Fair-trade coffee
 - Organic fair-trade tea and herbal infusions
- Add grilled chicken skewers with lemon and fresh herbs for \$3/person
Upgrade one pasta selection to lasagna bolognese for \$2/person

quick-serve lunches

Includes chef's lemon mousse with chocolate bark and fresh seasonal berries, fair-trade coffee and organic fair-trade tea.

TRADITIONAL LASAGNA

21 Layered with spinach and ricotta
/person Served with focaccia and Caesar salad
Choice of roasted vegetable or bolognaise

BISTRO DELI BAGUETTE

21 *Choice of:*
/person

- Turkey with sundried tomato, spinach cream cheese and sprouts
- Classic Italian with mozzarella and marinated vegetables
- Avocado caprese with tomato, basil and bocconcini

Choice of house salad or soup of the day

GRILLED HERB CHICKEN CIABATTA

21 With Swiss cheese, peppered bacon, arugula and Gravelborough Saskatoon berry mustard
/person *Choice of house salad, Caesar salad or soup of the day*

BLACKENED SALMON SANDWICH

21 With avocado, arugula and remoulade
/person *Choice of house salad, Caesar salad or soup of the day*

BEEF AND HAVARTI MELT

21 With caramelized onion and pepper relish, and balsamic au jus
/person *Choice of house salad, Caesar salad or soup of the day*

Minimum 30 people

THE HARVESTER






35 Freshly baked bread and rolls
 /person Fresh vegetable crudité platter with spinach yogurt dip
 Three Farmers spinach salad with Saskatoon berry camelina vinaigrette
 Sundried tomato Caesar salad with crispy pancetta, toasted chickpeas and Gravelbourg dijon Caesar dressing
 Two selections of chef salads

Choose one main entrée:

- Butter-basted shallot and herb-roasted turkey with pan gravy and stuffing served with buttermilk mashed potatoes
- Traditional roast beef au jus with mini yorkies served with rosemary and thyme roasted potatoes
- Gravelbourg mustard-crusteD pork loin with natural jus and with bacon-cider sauerkraut and fried spaetzle with dill
- Horseradish-crusteD Lake Diefenbaker steelhead trout with northern Saskatchewan wild rice pilaf
- Roasted garlic chicken pieces with fresh herbs and Mediterranean couscous pilaf (Halal)

Add another main entrée for \$5/person

Choose one secondary entrée:


-  ▪ Perogies with roasted mushroom and caramelized leek
-  ▪ Cabbage rolls
-    ▪ Saskatchewan lentil and vegetable harvest stew

Add another secondary entrée for \$3/person

Vegetable:

- Chef's market vegetables

Choose one plated dessert:

- Roasted carrot cake with cream cheese sauce
- Salted caramel and apple cheesecake
- Saskatoon berry cheesecake
- U of S sour cherry black forest cake
- Saskatoon berry pie
-  ▪ Saskatoon berry dacquoise

Add a second dessert for \$3/person

Fair-trade coffee, organic fair-trade tea and herbal infusions

Upgrade to the chef's mini dessert buffet for an additional \$5 per person

Minimum 30 people

TASTE OF INDIA

35 Indian chopped mixed salad with toasted cumin, cilantro and lime
/person Sprouted mung bean salad
Fattoush salad
Naan bread
Pakora with chutney, basmati pulao and vegetable masala
Kheer with toasted almonds and pistachios
Fair-trade coffee
Organic fair-trade tea and herbal infusions

Choose one entrée:

- Tandoori marinated grilled chicken (Halal)
- Murgh makhani (butter chicken)
- Aloo gosht (beef and potato curry)
- Lamb curry
- Dal makhani (Indian lentils)

Add another entrée for \$4/person

SABOR A MEXICO

34 Ancient grain and vegetable salad
/person Marinated bean and corn salad
Guacamole with corn chips
Arroz a la Mexican (Mexican rice)
Calabacitas con crema (corn and zucchini)
Avocado lime cheesecake
Fair-trade coffee
Organic fair-trade tea and herbal infusions

Choose one entrée:

- Pasilla-guajillo adobo beef
- Pescado adobado (sustainable seafood)
- Tomatillo-braised chicken with salsa verde
- Carnita pork

All entrées served with flour tortillas and a condiment tray of pickled onion, lettuce and fresh salsas

Add another entrée for \$4/person

FEASTING MENU

40 Traditional bannock
/person Wild northern mushroom soup with crispy sage
Greens with dried berries, sunflower seeds and Saskatoon berry vinaigrette
Two salad creations
Prairie bison short ribs with Saskatoon berry jus
Campfire-style northern pickerel
Wild rice and barley risotto
Chef's potato
Three sisters vegetable stew
Organic fair trade tea and herbal infusions
Fair-trade coffee

Choose between bannock and berry bread pudding or Saskatoon berry pie

Minimum 30 people

THE FIRE GRILL

- 29** Garden salad with Three Farmers buttermilk ranch dressing
 /person Peppercorn chive and cheddar pasta salad
 Apple slaw with cilantro and dried berries
 Summer chopped salad with sundried tomato vinaigrette
 Pickle and relish tray

Choose one entrée:

- Grilled sirloin steaks (cooked medium rare)
- Baby back ribs with chimichurri
- Chicken kebob with tzatziki
- Maple soya salmon brochette

- Baked potato with sour cream and chive
 Warm garlic bread
 Sliced watermelon

Choose from New York cheesecake or salted caramel chocolate brownies



- Saskatoon berry lemonade
 Fair-trade coffee
 Organic fair-trade tea

BBQ CLASSIC

- 17** Caesar salad, creamy potato salad and coleslaw
 /person Beef and vegetarian burgers
 Sliced watermelon
 Salted caramel chocolate brownie
 Lemonade
 Fair-trade coffee
 Organic fair-trade tea

BBQ ADD-ONS (prices per person)

Please note: you must order add-ons for the same number of BBQ order

-  **4** Mushroom lentil burger
- 6** Grilled chicken breast sandwich
- 6** Pulled pork sandwich
- 4** Grilled chicken pieces (Halal): Korean BBQ, lemon and herb, smokey BBQ
- 2** Local Saskatchewan maple baked beans
- 2** Garlic mushrooms
- 3** Vegetable kebobs
-  **3.50** Brownies

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

Choose one soup:

- Roasted tomato with crisp Parmesan polenta crouton
- Mushroom soup with tarragon crème fraiche and lemon gremolata
- Creamy spinach and potato puree with sautéed pancetta and leek


Choose one salad:

- Mixed greens with apple, blue cheese, candied walnuts and Saskatoon berry vinaigrette
- Spinach mandarin salad with toasted chickpeas and local honey yogurt dressing
- Salad of crisp romaine with pancetta, fennel-scented Parmesan crisps and a Gravelbourg dijon caesar dressing

Choose one main course: (prices per person)

- 37** Pan-roasted chicken supreme with lemon gremolata and roasted shallot pan jus
- 37** Bacon-wrapped pork tenderloin with Saskatoon berry horseradish jus
- 41** Blackened steelhead trout with citrus buerre blanc
- 41** Peppercorn-crust New York steak with cognac sauce
- 47** Beef tenderloin with blue cheese crumble and rosemary-infused port reduction

Choose one dessert:

- Chocolate espresso torte with citrus marmalade
- Saskatoon berry cheesecake with chocolate drizzle
- Local sour cherry semi freddo with pistachio brittle
-  ▪ Black bean chocolate brownie with spiced whip

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 to your guests please choose two and add \$3/person to the entrée price. Numbers must be confirmed 30 days in advance.



Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.

Menus change seasonally.

All options served with freshly baked artisan bread and rolls with whipped butters, fair-trade coffee, organic fair-trade tea and herbal infusions.

SAMPLE MENU ONE

60 Crab bisque with roasted corn relish and polenta crostini
/person
Micro greens with smoked oka cheese, toasted chickpeas and
Saskatoon berry camelina vinaigrette
Sous vide rack of lamb tenderloin with madeira-peppercorn reduction,
pickled mustard seed, parsnip-chevre purée and winter vegetables
White chocolate semi freddo with sour cherry and pistachio brittle

SAMPLE MENU TWO

60 Roasted tomato soup with Parmesan crisps and a horseradish-chive crème fraiche
/person
Salad of frisee and endive with balsamic roasted figs, candied almonds and
pomegranate vinaigrette
Blue cheese crusted beef tenderloin with rosemary-shallot jus, fingerling potatoes
in tarragon cream, buttered rainbow carrots and roasted vegetable pave
Chocolate tart with citrus marmalade

ADD-ON COURSES (prices per person)

4 Amuse bouche
6 Sorbet

Our chef will customize a menu for your event. Please contact us for more information.

PLATTERS (prices per person)
(minimum 20 people)

- 3.50 Vegetables and dip**
- 4 Fresh fruit and melon slices**
- 6 Domestic and imported cheese board**
Garnished with fresh fruit, house-made chutneys and crackers
- 7 Mediterranean**
Prosciutto, salami, tomato bruschetta, goat cheese, baba ganoush, olive tapenade, hummus, kalamata olives, grilled and marinated vegetables with fresh pita, baguette and crostini
- 4 Tea sandwiches (2 pieces/person)**
Choose from:
 - Grilled chicken salad with smoked almonds and arugula aioli
 - Cured steelhead trout on pumpernickel with lemon-caper aioli
 - Egg salad croissant horns with watercress
 - Minted cucumber with lemon mayonnaise
 - Prosciutto, roasted pepper and goat cheese
- 12 Sustainable seafood platter**
House-smoked Diefenbaker steelhead trout, citrus scallops, PEI mussels, marinated calamari and shrimp
- 10 Sushi display**
Nori maki, sashimi and ingiri made in-house with seafood and vegetarian selections
- 8 Chocolate fondue**
A rich fondue of chocolate with an assortment of fruit skewers, strawberries, pastries and mini desserts

DIPS AND SPREAD PLATTERS (prices per platter)
(serves 20)

- 40 Baba ganoush with pita**
- 40 Tomato bruschetta with balsamic crostini**
- 40 Tapenade with cream cheese with crostini**
- 40 Hummus with pimento and roasted onion**
- 45 Shrimp and crab dip with crostini**
- 50 Sabor tropical (Mexico-inspired)**
Blue cheese guacamole with smoked almonds, pico de gallo and pineapple cucumber guacamole served with fresh corn tortilla chips
Add guajillo adobo shrimp 20

TRADITIONAL LATE LUNCH

14 (per person without dinner) / **12** (per person with dinner)

- Assorted cold cuts with fresh rolls**
- Pickle and relish tray**
- Cheese slices and condiments**
- Vegetables and dip**
- Fair-trade coffee**
- Organic fair-trade tea and herbal infusions**




OYSTER BAR (market price)

A chef-attended station featuring fresh sustainable oysters





All appetizers priced by the dozen; minimum of three dozen per selection.

COLD

Vegetarian

- 20 Roasted tomato bruschetta with chevre
- 24 Balsamic-glazed cranberry and herb cream cheese pinwheel
- 26 Savory vegetable tart with Parmesan-herb cream cheese
-  26 Caprese tomato and bocconcini skewer
-  26 Vegetable "ceviche" in cucumber cap
- 28 Balsamic poached fig and pita crostini with hummus
-  30 Parmesan cup with chevre and cherry tomato



Seafood


-  20 Shrimp and avocado sushi roll
-  20 East coast spicy crab inside outside roll
- 20 West coast salmon and smoked salmon roll
- 24 Shrimp tostada with pineapple-cucumber guacamole
-  22 Poached prawns with garlic aioli and gremolata
-  28 Cedar-smoked Diefenbaker trout with pickled vegetable
- 30 Crab and avocado wonton with wasabi lime aioli

Poultry

- 24 Smoked chicken crostini
- 24 Ancho chili chicken on cornbread with chipotle aioli
- 24 Grilled chicken tartlet with hummus and chermoula Hoisin
- 26 duck rice paper roll

Beef / Pork


-  20 BLT-stuffed cherry tomato
- 20 Genoa salami and olive tapenade baguette
-  24 Prosciutto and cream cheese roll with melon-basil salsa
- 28 Beef tenderloin wrapped asparagus with hoisin

 Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.






All appetizers priced by the dozen; minimum of three dozen per selection.

HOT




Vegetarian

- 22 Spanakopita
-  26 Sesame-crust ed tofu skewer with siracha aioli
- 26 Potato and pea samosa with cilantro yogurt
- 26 Cranberry rosemary, walnut and goat cheese phyllo purses
- 27 Smoked apple and blue cheese gallette
- 28 Spinach, feta and Yukon gold potato dumplings with lemon marmalade





Seafood


- 22 Lemon garlic shrimp on balsamic cracked pepper crostini
-  26 Bacon-wrapped pan-seared scallops
-  27 Smoked salmon on potato-leek latke with crème fraiche
-  28 Green curry scallop and pineapple skewer
- 28 Shrimp and crab corn fritters with remoulade
-  30 Crab cake with lemon aioli
-  32 Shrimp stuffed with crab and wrapped in bacon

Poultry

-  26 Chicken skewers with roasted garlic, lemon and herbs
-  26 Cajun chicken skewer with honey bourbon glaze
- 26 Butter chicken gallette
-  28 Pistachio-crust ed chicken skewer with Gravelbourg mustard-apricot dip
- 30 Pan-seared chicken slider with arugula and roasted pepper

Beef/pork/lamb

-  24 Spinach dip stuffed mushrooms with crispy pancetta
- 24 Guajillo adobo pork and Monterey jack quesadilla with guacamole
- 26 Korean BBQ beef skewers with sesame and green onion
-  26 Garlic mustard beef skewer
- 28 Maple-soya braised pork belly on creamy polenta
- 30 Chorizo and green olive empanada with pebre salsa
-  32 Beef tenderloin skewer with Saskatoon berry peppercorn sauce
- 32 Bison bannock slider with oka cheese and three onion jam
-  32 Char-grilled lamb chops with chimichurri sauce
- 36 House-smoked beef brisket slider with tomato bacon jam

 Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.

Marquis Hall

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 the University of Saskatchewan.

For this reason, the nature of your organization and event will determine the type of service we can provide. Arrangements for alcohol service are required a minimum of 21 business days prior to your event to ensure the availability of product for your event.

BAR PRICES

6	Highballs
6	Domestic beer
7	Wine
7	Import beer
7	Specialty beverage

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 \$25 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.

Marquis Hall

MENUS

Our menus include a variety of buffets and table-served meals to accommodate all groups. Only one menu may be selected per function. However, medical dietary and/or children's menus can be made available provided the request is received at least three business days prior to the event. All menu and set-up requirements must be discussed with Culinary Services three weeks prior to the event date.

Our chef welcomes the opportunity to create a special menu for you. Notice of a minimum of 30 days is required to create a customized menu for the group.

FOOD ALLERGENS/ MEAL RESTRICTIONS

While 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. Because manufacturers may change their product formulation or consistency without our knowledge and product availability may fluctuate, we cannot completely guarantee products are gluten or allergen free.

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

PRICES

Menu prices quoted are subject to change. Menu prices are guaranteed one month prior to the event date.

CHILDREN'S PRICING

Age three and under free, 4-10 years are half price. We also offer child-friendly alternatives to the plate service menu.

GUARANTEED ATTENDANCE

To ensure that your entire party will be looked after, we ask that you guarantee the number of guests no later than three business days prior to your event. The guaranteed number of guests given three days prior or your actual attendance number, whichever is greater, will be used for billing. Culinary Services understands that attendance can be unpredictable and we are always prepared to serve 5% over your guaranteed number to provide for unexpected guests.

FUNCTION ROOM ASSIGNMENT

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

LIQUOR

The facility is governed by provincial liquor laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the University of Saskatchewan, Culinary Services (this includes all beer, spirits and wine), therefore no additional corkage charges will apply.

Marquis Hall

SPECIAL SERVICES

We will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, floor plans, registration tables, arranging coat checks, providing contact information for parking, ivy wall rentals, etc.

START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking. Decorating time is guaranteed one week prior to the event unless otherwise arranged with Culinary Services.

METHOD OF PAYMENT

For all private and social functions, an initial non-refundable deposit of 20% is due at time of booking, followed by advance payment equal to 40% of the estimated charges due 30 days prior to the start of the event. The remaining final estimated charges are 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 is required to be left on file for any remaining incidental charges.

CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge. Refer to your contract and cancellation clauses.

OUTSIDE FOOD AND BEVERAGES

Due to city and provincial health regulations, the University of Saskatchewan, Culinary Services does not allow any outside food or beverages to be brought in, with the exception of wedding cakes. For the same reason, food provided by the University of Saskatchewan, Culinary Services is not allowed off premise.

FUNCTION ROOM SET UP

The University of Saskatchewan is pleased to supply the following standard setup for all events: white table linens and choice of green or white napkins, podium and PA system, and table skirting for the display table, registration table and DJ tables. Table stands and table numbers are also available upon request. If the group requires a stage the event conference manager can arrange this. The full charge for the rental will be reflected on the final statement, and prices are available upon request.

DECORATIONS

Decorating must be discussed with your event conference manager during your detail meeting. Decorating policy allows for items to be hung on the wall with sticky tack only; no pins, staples, tape or nails. Any replacement or repair cost resulting from damages to university property during the function will be charged to the client.

If you are using the services of a professional decorator, please advise them of our decoration policy as you will be responsible for any damage. Culinary Services must be notified of any materials or rental items being used during your function.

Any materials or rentals are subject to prior arrangements and space availability. The university will not be liable for these items. Guests must remove all decorations, gifts and personal items at the end of the function.

Decorating will be accommodated based on availability and determined one week prior to the event.

Marquis Hall

DAMAGES

The group is responsible for the behaviour of their guests during the event. The group will be financially responsible for any damages to the University of Saskatchewan that the group or any member of the group created.

SECURITY

The University of Saskatchewan does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged.

STORAGE

University of Saskatchewan, Culinary Services is NOT responsible for damages to, or loss of, any articles left in the rooms or buildings prior to, during or following any function by the customer or any guests.

OUTSIDE CONTRACTORS

We offer most services necessary for a successful meeting, however, if the client would like to use the services of third party providers, including any companies, firms, agencies, individuals and/or groups hired by or on behalf of the client, the client is required to obtain the prior written approval of the university.

PICK UP OF ITEMS

All decorations and rentals must be removed from the property at the conclusion of the event unless arranged prior to the event with the event conference manager.

SOCAN/RESOUND FEES

All live or recorded music is subject to SOCAN copyright charges. Actual charges are based on the room capacity seated and standing plus GST. For more information please see socan.ca.

All live or recorded music is also subject to ReSound fees. Actual charges are based on the room capacity seated and standing plus GST. For more information please see resound.ca/en/index.htm.

SMOKING

Marquis Hall is a smoke-free facility. If the group requires a smoking area for the event they may use any area that is a minimum of 10 meters from any entrance door. Ashtrays are provided outside of Marquis Hall.

AUDIO/VISUAL

The University of Saskatchewan, Culinary Services will provide one complimentary podium with microphone for your function. All other equipment requirements can be reserved through ICT directly. Rental fees apply to equipment.

GRATUITIES

Culinary Services does not accept gratuities or service charges.

TAX

All food and beverage are subject to GST/PST. GST/PST is applied to the balance of your bill. However, if billing to a university department CFOAPAL, GST/PST is not applicable.

Thank you for
choosing Marquis Hall
for your event.

**PLEASE CONTACT US IF YOU
HAVE ANY QUESTIONS.**

**PH: 306-966-8600 / FAX: 306-966-1905
CATERING@USASK.CA
USASK.CA/CULINARYSERVICES**

