

A romantic wedding couple is captured in a moment of joy on a paved path in a lush park. The groom, dressed in a dark blue suit, is dipping the bride, who wears a white lace wedding gown with a long train. They are kissing as the bride's head tilts back. The background is filled with tall, leafy trees and a clear sky, creating a serene and picturesque setting.

MARQUIS HALL EVENTS CENTRE

2025 WEDDINGS
MARQUIS-EVENTS-CENTRE.USASK.CA



Chelsea Klette Photography



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Sik Pic Productions



Madison Marie Photography



Madison Marie Photography

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[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

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. 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,
- **complete set up** of table linens, napkins, gift tables, registration tables, memorial table and cake table,
 - complimentary **cake cutting** service, and
- **table service** for the head table (plated or family-style).

MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

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 \$6,500.

EXETER ROOM

Accommodates approximately 100 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 Hospitality and Event Coordinator.

THE IVY

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

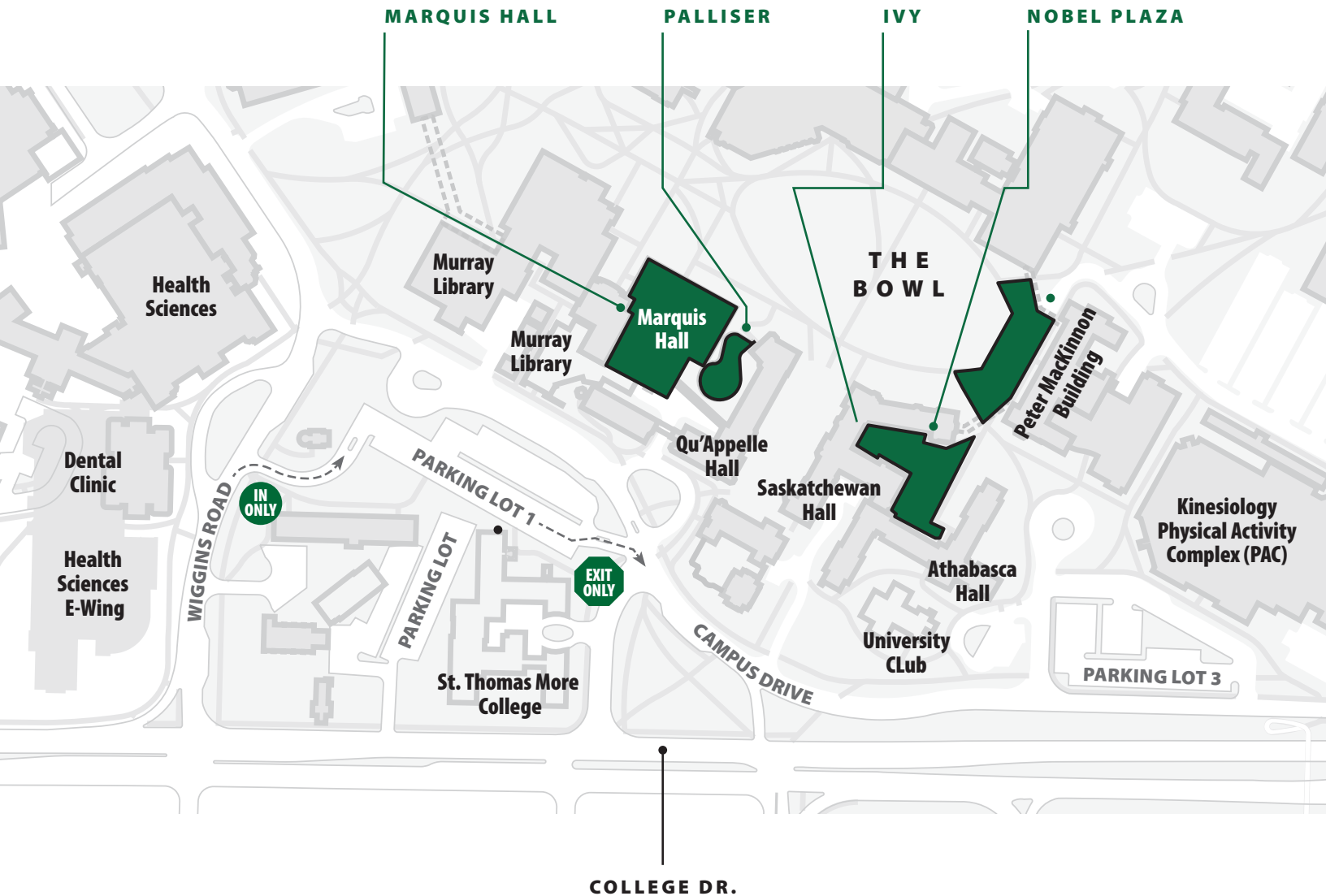
**Indoor or outdoor ceremony space may only be booked with the use
of a ballroom for the dinner/reception for the evening.**

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

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MARQUIS HALL EVENTS CENTRE

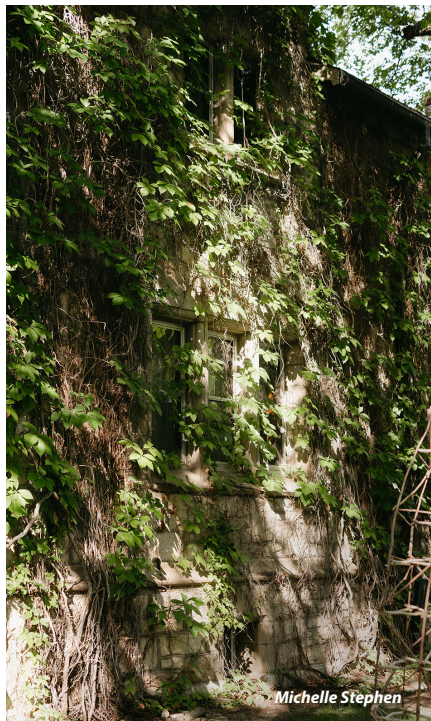
[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)



MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

THE 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 couples. 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."

MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

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.

MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

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 stunning views of the beautiful historical architecture and matured greenery.

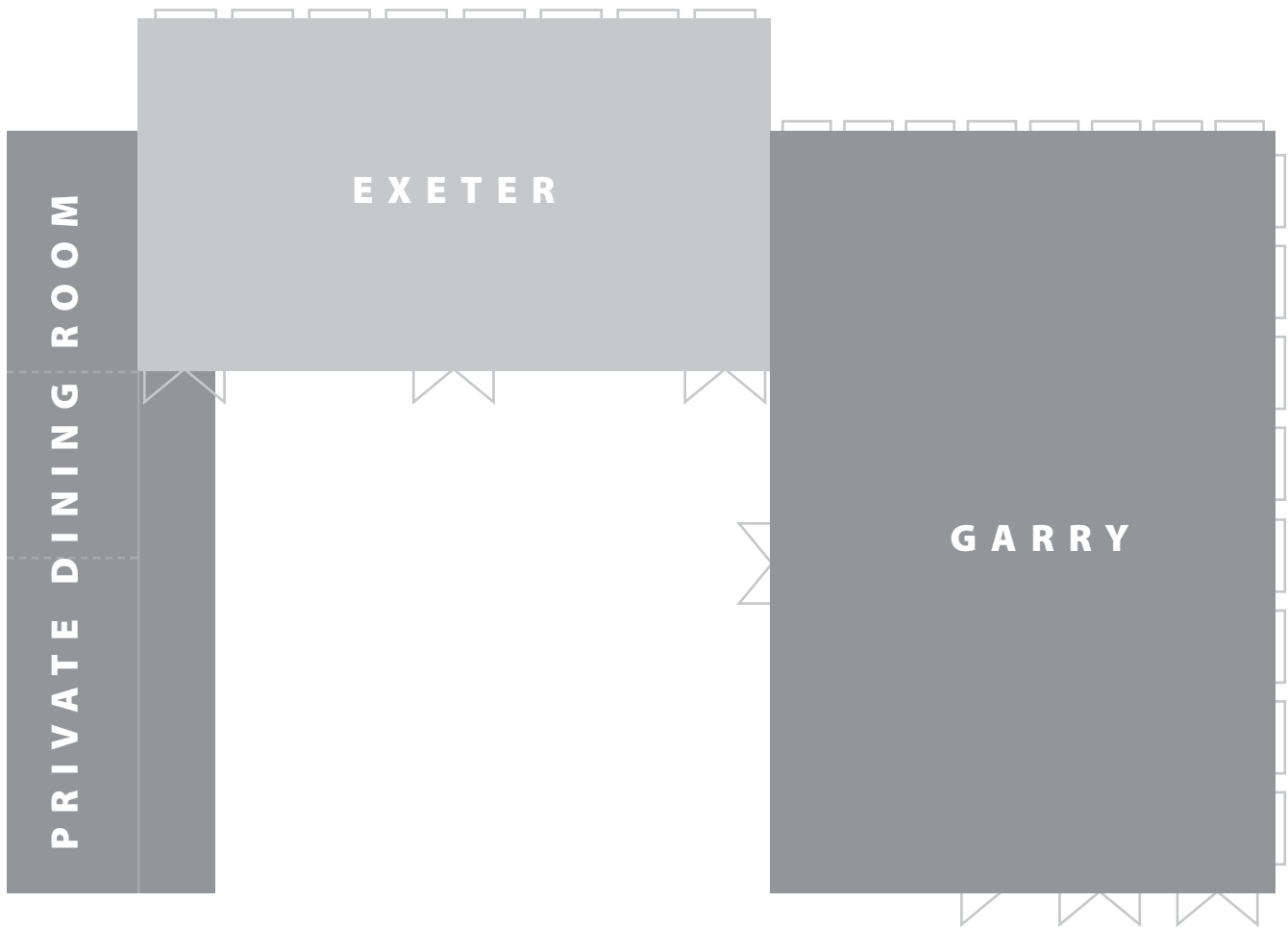
Whether accommodating a large number of guests or just a few of your closest friends, the spaces can be used to fit your every need.

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MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

MARQUIS HALL FLOOR PLAN



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[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

CELEBRATION BUFFET \$57

- 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

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

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"
- Grilled king oyster mushroom & smoked tofu with broccolini, braised fennel and shallots, carrot puree and warm lemon vinaigrette *vegan and gluten sensitive*
- Lentil and vegetable pave with tomato and garlic confit, charred peppers and crispy parmesan *vegan and gluten sensitive*

Additional entrée \$10/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 \$5/person

DESSERT

- Pastry chef's mini dessert display and fresh fruit platter
- Starbucks Coffee and Organic Tea Selections

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MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

PLATED DINNERS \$57–\$70

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 fraîche
- Wild mushroom soup drizzled with tarragon oil and finished with puffed wild rice and crème fraîche
- 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)*

- \$65** Pan-roasted chicken supreme garnished with lemon and herb gremolata and finished with sweet onion pan jus
- \$66** Local USask sour cherry and feta stuffed bacon wrapped chicken with roast garlic and chive béchamel
- \$66** House-smoked steelhead trout garnished with roasted cherry tomato horseradish and lemon compote
- \$68** Peppercorn and thyme marinated New York steak with mustard cognac sauce
- \$68** Italian style herb piedmont New York steak, herb and garlic marinated with lightly charred vegetable bruschetta
- \$70** Beef tenderloin with a blue cheese crumble and rosemary-infused port reduction
- \$57** Smoked Portobello "steak" on sprouted grain and lentil rissole with herb verte, wilted greens and shitake marmalade *vegan*
- \$57** Grilled king oyster mushroom & smoked tofu with broccolini, braised fennel and shallots, carrot puree and warm lemon vinaigrette *vegan and gluten sensitive*

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
- Summer berry mille feuille with pastry cream

If you would like to provide a choice of entrée for your guests please choose two and add \$10 /person to the entrée price. The higher priced of the two entrees will be used as the base price. For this option, numbers must be confirmed 14 days prior to the event.

MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

LATE LUNCH OPTIONS

(MINIMUM 60 PEOPLE)

TRADITIONAL \$22 per person with 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 \$25 per person with 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 \$25 per person with 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.

PIZZA AND FLAT BREADS* \$27 per person with 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 \$6 per person

Gourmet Cupcakes \$27/dozen (5 dozen required per selection)

Vanilla with lemon buttercream icing.

Chocolate with USask sourcherry buttercream icing.

Red Velvet with cream cheese icing.

Mocha with expresso buttercream icing.

Late Lunch is required if alcohol is being served, or any bar service is open.

**Dance only guests add \$5 to Late Lunch price*

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MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

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.

CASH BAR SERVICES \$7.50 - \$9 per drink

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. No outside alcohol is allowed in Marquis Event Center as per SLGA Laws and Regulations. 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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MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

GRATUITIES

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

PARKING

For all parking rates/information and maps, please visit the USask Parking and Transportation Services website at parking.usask.ca/options/daily.php and click on "Event Parking."

FOOD ALLERGENS/MEAL RESTRICTIONS

While USask 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 is due at the time of booking. A signed Booking Agreement and Contract must also be received. Advance payment for all known charges must be made three business days before the event date.

Credit card is the preferred method of payment, and payments can be given to your Event Coordinator or called in to 306-966-6794. If paying by cheque, cheques must be received one week prior to your event date. These can be mailed/dropped off to: Marquis Hall, 97 Campus Drive, Saskatoon, Saskatchewan, S7N 4L3. A credit card will need to be on file for any remaining incidental charges after the event.

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 Hospitality and Event Coordinator 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 and microphone in our Exeter Room, Garry Room, and Private Dining Room. Our in-house screen, projector, and laptop can be utilized in our Exeter and Private Dining Room, for a set up fee of \$50 plus taxes. University of Saskatchewan is required to pay SOCAN tariffs when we rent out Marquis Hall for events that play music. If recorded music is played at these events, the organizer is also required to pay Re:Sound tariffs. The cost of such SOCAN and/or Re:Sound fees can be passed onto the renter of the premises.

MARQUIS HALL EVENTS CENTRE

[ABOUT](#) [ROOMS AND LOCATIONS](#) [MENU](#) [BAR](#) [VENDORS](#) [POLICIES + INFO](#) [CONTACT](#)

We can't wait to work with you
on your wedding day.

CONTACT US

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