



Weddings



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Who We Are

Louis' & Louis' Loft are housed in the Memorial Union Building on the beautiful University of Saskatchewan campus. Both of our spaces are owned and operated by the University of Saskatchewan Students' Union, a non-profit organization dedicated to the representation, care and well-being of the University of Saskatchewan's undergraduate population. Over the years our spaces have proudly hosted a variety of events ranging from conferences, concerts, banquets and weddings. Our experienced management team, well trained culinary and service staff continue to enjoy each and every wedding season each new year brings.


Contact Us

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Available Spaces

Louis' \$750

Our main venue space is great for weddings that require more space for guests, a larger bar selection, and a stage for any live music production.

- Banquet style seating for up to 250 guests
- Capacity of up to 500 guests, with a mix of seating and standing room
- Two full-service bars with eighteen local beers on tap
- One bottled beverage and wine service bar is also available
- Large dance floor space with in-house party lighting
- Use of a full-sized stage
- Backstage private room for the wedding party
- Large foyer
- \$5000.00 minimum spend (including rentals, catering, etc)





Louis' Loft \$750

The perfect space for couples looking to host intimate receptions with abundant natural lighting.

- Banquet style seating for up to 150 guests
- Capacity of up to 180 guests, with a mix of seating and standing room
- A full-service bar with four local beers on tap
- A second bar is available for bottled and canned beverages
- Premium coffee and tea offerings
- Natural lighting
- \$5000.00 minimum spend (including rentals, catering, etc)



Louis' Patio \$350

A beautiful outdoor space for couples to tie the knot.

- Ceremony space only
- Seating for up to 200 guests
- Reserved for couples hosting receptions in Louis' or Louis' Loft
- Natural lighting





What We Offer

- Bar and service staff for the duration of your event
- All wares required for dinner service and bar service
- In-house catering services
(Please note, we do not allow outside catering into our venue.)
- Tables and chairs set up to your exact specifications/seating arrangements, completed with white linen and settings for dinner
- Any additional tables required such as reception, guest book, and so on
- Skirted head table for up to 12 people
- Optional family-style dinner service for the head table
- Basic audio and visual setup:
 - Powered speakers
 - Microphone (s)
 - Screen or projector for slideshow
 - Television screens for graphics and slideshow throughout venues
- Universal accessibility for individuals to all venues



Additional Offerings

- **Cake Cutting and Plating Services \$25 per tier**
- **Professional Audio-Visual Package \$350***

On-site sound and lighting engineer from Pure Reinforcement Productions.

Use of Louis' concert PA and lighting system

We at Louis' work with many great DJ's and DJ services throughout the year. Feel free to ask us for our recommendations for your wedding.

** Necessary depending on event details, please contact Louis' Management to inquire about this further.*

- **XL Print & Design**



Through XL Print & Design the USSU can also assist the graphic design and printing of your wedding invitations, seating charts, table cards, large prints and thank you cards

Located on the University of Saskatchewan campus





Wedding Menu

Subject to applicable taxes and a 18% gratuity

Reception Platters and Hors d'Oeuvres

Vegetable Platter \$6 per person

Seasonal vegetables served with house ranch dip.

Kettle Chips \$6 per person

Fried kettle chips served with creamy dill dip.

Charcuterie Board \$20 per person

Chef's selection of cured meats, specialty cheeses, and crostini

Goat Cheese Crostini \$23 per dozen

Whipped goat cheese, honey, dried apricot, spiced walnuts, and black pepper

Mini Quiche \$32 per dozen

Egg, roasted mushrooms, goat cheese, and pickled red onion

Fruit Platter \$6 per person

Seasonal fruits served with poppyseed yogurt dip.

House Cheese Board \$18 per person

Chef's selection of international and domestic cheeses and crackers

Bacon Wrapped Dates \$28 per dozen

Thin-cut bacon wrapped around Medjool dates

BLT Crostini \$28 per dozen

Crispy bacon, lettuce, tomato, and avocado mayo

Chocolate Truffles \$33 per dozen

Vegan coconut and dark chocolate truffles, coated in toasted coconut and cocoa

Dinner Buffets

All Wedding dinners will be served buffet style, and will include the following:

- Fresh Baked Dinner Rolls with Butter
 - Pickle and Olive Platter
 - Chef's Selection of Hot Vegetables
 - Leafy Garden Salad with Fresh Seasonal Vegetables and a Blueberry Balsamic Vinaigrette
 - Coffee and Tea Service
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Selection of two of the following salads:

Roasted Beet and Maple Salad

Mixed greens, roasted beets, roasted sweet potatoes, green apple, roasted chickpeas, goat cheese, and maple dijon vinaigrette

Sesame Orange Salad

Mixed greens, mandarin oranges, cucumber, charred purple cabbage, pickled carrots, black sesame seeds, crispy fried rice noodles, and sesame orange dressing

Roasted Lemon and Dill Potato Salad

Lemon roasted potatoes, dill pickle, creamy lemon dill dressing, and green onion

Barley and Roasted Mushroom Salad

Barley, roasted cremini mushrooms, feta, arugula, caramelized onion, and balsamic vinaigrette

Curried Chickpea Salad

Red lentils, chickpeas, carrot, red onion, green pepper, and coconut curry dressing

Pesto Pasta Salad

Bowtie pasta, red onion, bell pepper, tomato, and creamy pesto dressing

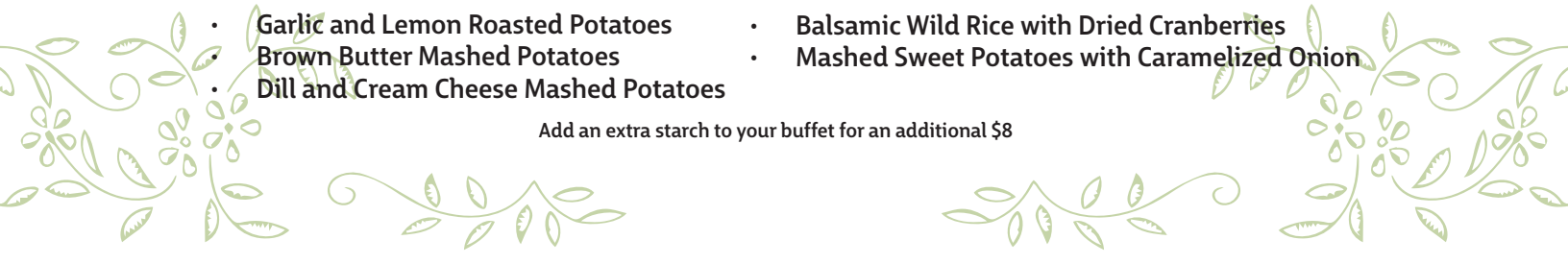
Dill Pickle Pasta Salad

Penne pasta, dill pickle, onion, cheddar cheese, and creamy dill dressing

Selection of one starch:

- Garlic and Lemon Roasted Potatoes
- Brown Butter Mashed Potatoes
- Dill and Cream Cheese Mashed Potatoes
- Balsamic Wild Rice with Dried Cranberries
- Mashed Sweet Potatoes with Caramelized Onion

Add an extra starch to your buffet for an additional \$8





Selection of one entrée:

Barbeque Chicken \$46

Grilled chicken breasts and thighs brushed in our house-made espresso barbeque sauce

Coq au Vin \$48

Chicken breasts and thighs slow-cooked with red wine, bacon, roasted cremini mushrooms, onion, potatoes, and carrots

Baron of Beef \$52

Thyme and rosemary roasted baron of beef, served in a mushroom and red wine demi-glaze with horseradish on the side

Lemon Herb Roast Chicken \$44

Roasted chicken breasts and thighs seasoned with rosemary, thyme, garlic butter, and lemon

Roasted Pork Loin \$46

Apple and mustard crusted roast pork loin, served with pork and apple juice, and an apple mustard chutney

Perogy Dinner \$42

Cheddar and potato perogies tossed in butter and onions, rice stuffed cabbage rolls baked in a rich tomato sauce, grilled farmer sausage, served with sour cream, homestyle mustard, and green onions

Does not include selection of a starch

Add a second entrée to your buffet for an additional \$12

Vegan entrées, select one option for your guests:

Quinoa and Almond Stuffed Squash

Roasted squash filled with a medley of almonds, carrots, onions, dried cranberries, and quinoa

Curried Cauliflower Steak

Curry marinated cauliflower steak, flame-grilled then roasted, finished with a creamy lime and mint sauce

Selection of one dessert:

Assorted Brownies, Danties, or Squares

Warm Berry Crumble with Whipped Cream.

Salted Caramel Apple Crisp Served with Whipped Cream

Children's Menu (5-12 years old):

Full Buffet \$15.99 per child

Chicken Fingers & Fries \$10.99 per child

Spirals & Cheese \$12.99 per child

If you have any special requests including those associated with dietary restrictions, let us know and Louis' management will be happy to work with you to make sure those needs are met.

Late Lunch

Sasky Classic \$17 per person

Dinner rolls, variety of sliced deli meats and sliced cheeses, sweet pickles, homestyle mustard, mayo

Taco Bar \$17 per person

Soft shelled tortillas, ground beef, shredded nacho cheese, shredded lettuce, diced tomatoes, diced onion, pickled jalapeños, various sauce options.

Deluxe Poutine Bar \$16 per person

Golden crinkle-cut fries, cheese curds, gravy, pickled jalapeños, bacon bits, sautéed onions, green onions, diced dill pickle, creamy dill sauce, buffalo ranch sauce.

Pizza \$30 per pizza

- Pepperoni and Sausage Pizza
- BBQ Chicken Pizza
- Roasted Mushroom and Goat Cheese Pizza
- Roasted Tomato and Spinach Pizza.

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