



Wintergreen
Conference Center



CLARION
HOTEL & SUITES
BY CHOICE HOTELS

Charming ♦ Friendly
♦ Affordable ♦

WISCONSIN DELLS
hospitality
PARTNERS

OFFERING EXCEPTIONAL

Boutique Hotel Rooms ♦ Wedding, Meeting, Event Venues
Fitness & Business Centers ♦ Restaurant & Lounge
Indoor & Outdoor Water Parks ♦ Extraordinary Service!



welcome!

We would like to thank you for selecting the Wintergreen Conference Center, Wintergreen Lounge & Grille, and Clarion Hotel & Suites for your event.

Our staff is prepared to make your organization shine and your event a success.

Following you will find a selection of breakfast, lunch, dinner and break menus.

PLEASE NOTE:

If you would like a menu item not listed or if you have a favorite recipe you would like us to recreate as one of your selections, please contact Shirley Lewandowski, sales manager

608-254-1510

shirley@wintergreen-resort.com



meeting & banquet
M E N U

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Wintergreen Conference Center
recognizes the importance of
staying within your meeting budget.

If you have any questions on items or pricing
please contact our Group Sales Manager

—Shirley Lewandowski—

608-254-1510

shirley@wintergreen-resort.com



INDIVIDUAL SPECIALTIES

Served with freshly brewed regular or decaffeinated coffee.

Creamy Scrambled Eggs with Hash Browns and Buttered Toast	\$9.99
Add Ham, Bacon or Sausage	\$10.99
Chopped Ham and Scrambled Eggs with Cheese Sauce	\$10.99
<i>Served with our Homemade Buttermilk Pancakes</i>	
Pecan French Toast	\$10.99
<i>Our Specialty, Served with Sausage and Fresh Fruit</i>	

CONTINENTALS

Served with Regular or Decaf Coffee, Assorted Teas with Lemon, Assorted Chilled Juices

Serving time 60 minute maximum

Good Morning Continental	\$7.99
<i>Freshly Baked Pastries and Yogurts</i>	
Add Fresh Fruit	\$8.99
Healthy Continental	\$8.99
<i>Chilled Vanilla Yogurt, fresh Berries, dried Fruits, Nut Granola, assorted Bagels & Cream Cheese</i>	
Add Hot Oatmeal with Brown Sugar, Raisins, Cream, and Pecans	\$2.00/person

BUFFET

Served with Regular or Decaf Coffee, Assorted Teas with Lemon, small Orange Juice

Serving time 60 minute maximum

Bountiful Breakfast Buffet	\$13.99
<i>Pecan French Toast, Seasonal Fruits, Country Scrambled Eggs, Sausage Links, Baked Ham, Breakfast Potatoes, Freshly Baked Pastries</i>	

COFFEE BREAKS

Coffee ~ Regular or Decaffeinated	(per half gallon) \$11.00	(per gallon) \$21.75
Soft Drinks	(per can) \$1.95	
Hot Tea	(per bag) \$1.75	
Milk	(per carafe) \$9.00	
Juice—Orange, Apple, Cranberry, Tomato	(per carafe) \$9.95	
Lemonade	(per carafe) \$9.00	
Iced Tea	(per carafe) \$8.00	
Bottled Water	(per bottle) \$1.95	

MISCELLANEOUS & BAKERY

Fruit Tray ~ Seasonal Selection	(serves 25 people) \$59.99
Breakfast Assortment	(per dozen) \$19.99
Cinnamon Rolls	(per dozen) \$16.99
Assorted Pastries	(per dozen) \$18.99
Assorted Muffins	(per dozen) \$17.99
Assorted Cookies	(per dozen) \$17.99
Bagels with Assorted Jellies & Cream Cheese	(per dozen) \$18.99
Seasonal Whole Fruits	(each) \$1.99
Brownies	(per dozen) \$17.99
Granola Bars	(each) \$1.99
Yogurts	(each) \$1.99
Greek Yogurt	(each) \$2.29

Menu updated
May 2022.

Prices/items may
vary based on
availability.

Prices subject to
19% service
charge and
6.5% sales tax.

Final guarantee
required 72 hours
prior to function



ADD TO ANY
SELECTION

**Cup of
Soup Du Jour**
(additional) \$2.99

Baby Dessert
(additional) \$1.99

All lunches served with choice of Soda, Lemonade, Iced Tea or Milk. *Surcharge for Beef and Pork may apply.

PLATED LUNCHES

Cold Selections

Flaky Croissant Sandwiches	\$12.99
<i>Choice of roast turkey, chicken salad, or baked ham (choose one). Served with a pickle and fresh fruit.</i>	
Add Slice of Wisconsin Cheese	additional \$.50
Soup & Sandwich	\$11.99
<i>Stacked roast turkey on wheat bread topped with lettuce and tomato. Served with a cup of homemade soup.</i>	
Chicken Caesar Wrap	\$12.99
<i>Juicy chicken breast, romaine lettuce, parmesan cheese and caesar dressing. Served with fresh fruit.</i>	
Chicken Salad	\$12.99
<i>Tender chicken pieces, fresh grapes, pineapple, almonds in a creamy dressing served on leaf lettuce.</i>	
<i>Served with seasonal fresh fruit and fresh baked rolls.</i>	
Oriental Chicken Salad	\$12.99
<i>Grilled chicken over fresh green, shredded cabbage and topped with crispy chinese noodles, almonds, and oriental dressing. Served with fresh baked rolls.</i>	

Hot Selections

Served with a garden salad

Roast Sirloin of Beef with Au Jus	\$14.99*
<i>Served with mashed potatoes and gravy, vegetables du jour and fresh rolls.</i>	
French Dip	\$13.99*
<i>Served on freshly baked French bread with Au Jus</i>	
Our Homemade Lasagna	\$15.99*
<i>Layers of pasta, tangy sauce meat and Wisconsin cheese baked until bubbly. Served with garlic bread.</i>	
Baked Chicken Breast with Mushroom Wine Sauce	\$14.99
<i>Served on a bed of rice pilaf, vegetable du jour and freshly baked rolls.</i>	

LUNCH BUFFET OPTIONS

25 people minimum. Final guarantee required 72 hours prior function.

Soup & Sandwich	\$13.99
<i>Variety of sliced meats and cold salads served with assorted cheese and breads, ettuce, tomatoes, condiments and homemade soup</i>	
Pizza & Pasta	\$13.99
<i>A variety of your favorite pizzas, baked pastas, garlic bread and fresh salad.</i>	
Hot Potato Bar	\$13.99
<i>Oven Baked Potatoes with a buffet of toppings: Diced Ham, Chopped Bacon, Steamed Broccoli, Sour Cream, Cheese Sauce, Green Onion, Cheddar Cheese, Butter. Served with a garden salad, and dressings</i>	
It's A Wrap	\$12.99
<i>Assorted Wraps, served with two of our homemade Soup du jours and choice of two Salads</i>	
Salad Choices: Italian Pasta Salad Oriental Salad Mandarin Orange Salad with Sweet Vinegarette Dressing	
Fresh Greens tossed with fresh Berries, Pecans served with Orange Vinegarette Dressing Caesar Salad Cole Slaw	
Tossed Salad with toppings served with French and Ranch Dressing	
Char-Gilled Burger*	\$11.99
<i>On Kaiser roll, with golden French fries, coleslaw and baked beans</i>	
Add Chicken	\$13.99
Comfort Food	13.99
<i>Mac-n-cheese, bourbon meatloaf, mashed potatoes & gravy, glazed carrots, bowl of salad.</i>	
Build-Your-Own-Taco	12.99
<i>Seasoned beef and chicken served with refried beans, Spanish rice, shredded lettuce, tomatoes, salsa, sour cream, cheese, onions, black olives, soft & hard taco shells, and tortilla chips.</i>	
Mini Luncheon	\$16.49
<i>Includes your choice if 2 meats, mashed potatoes and gravy, Chef's choice vegetable, and fresh salad with dressing.</i>	
Meat Choices: BBQ Chicken Bourbon Glazed Meatloaf* Roast Pork Loim* Glazed Pit Ham*	

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Mini sandwiches

Chef Carved Sirloin of Beef or Whole Baked Wisconsin Ham\$189.99*
*Served with Assorted Rolls & Condiments (100 sandwiches) *Beef & Pork surcharge may apply.*

Hot

Spring Rolls with Sweet & Sour Sauce (100 pieces)\$139.99
 Mini Egg Rolls with Sweet & Sour Sauce (100 pieces)\$129.99
 Water Chestnuts Wrapped in Bacon (100 pieces)\$149.99
 Homemade Meatballs in Cream or BBQ Sauce (100 pieces)\$135.99
 Quesadilla Filled with spicy Chicken, with Salsa & Sour Cream(50 pieces)\$79.99
 Petite Quiche (100 pieces)\$190.99
 Crab Rangoon (100 pieces)\$169.99
 Stuffed Mushroom Caps (50 pieces)\$89.99
 Fried Coconut Shrimp (50 pieces)\$89.99
 Buffalo Wings with Ranch Dip (100 pieces)\$145.99
 Fried Wisconsin Cheese Curds (50 pieces)\$50.99

Cold

Array of Fresh Fruit Tray ~ a Seasonal Selection (serves about 50 people)\$99.99
 Fresh Garden Vegetables with Ranch (serves about 50 people)\$69.99
 Rye Rounds with Spinach Dip (serves about 50 people)\$69.99
 Deviled Eggs (50 pieces)\$79.99
 Anti Pasta Tray (*Asst Italian Meats, Cheese & Marinated Vegetables*) (serves about 50 people)\$139.99
 Melon with Prosciutto (50 pieces)\$89.99
 Bruschetta ~ Fresh Tomatoes & Parmesan (serves about 50 people)\$99.99
 Skewered Cherry Red Tomato with Fresh Mozzarella & Basil, Balsamic Glaze (50 pieces)\$80.99

Seafood

Mirrored Display of Whole Smoked Salmon\$169.99
 Iced Jumbo Shrimp with Cocktail Sauce (50 pieces)Market Price
 Bacon Wrapped Garlic Shrimp (50 pieces)\$149.99
 Cocktail Shrimp with Seafood Sauce (50 pieces)\$109.99
 Crabmeat Canapes (50 pieces)\$99.99
 Seafood Dip with Crackers (serves about 50 people)\$89.99

Cheeses (all trays serve about 50 pieces)

Brie with Fresh Grapes & Crackers\$99.99
 Assorted Wisconsin Cheeses with Crackers\$79.99
 Wisconsin Cheese & Sausage Tray with Crackers\$79.99
 Specialty Cheese Balls with Crackers\$79.99

SNACKS

Peanuts\$9.99/lb
 Mixed Nuts\$18.99/lb
 Snack Mix\$10.99/lb
 Pretzels\$8.99/lb
 Potato Chips\$9.99/lb
 Tortilla Chips\$9.99/lb
 Fresh Dip or Tangy Salsa\$12.99/quart
 Popcorn\$8.99/lb

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ADD TO PLATED MENU SELECTION

Cup of Soup Du Jour
additional \$2.99

HOUSE SPECIALTY Twice Baked Potato
additional \$1.00

Prices effective for group ordering all same choice. If more than one choice is preferred, an additional \$1.00 per item is charged.

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PLATED DINNER SELECTIONS

Plated Dinners served with a dinner salad, rolls, choice of coffee, iced tea or milk. *Beef & Pork surcharge may apply.

CHOICE OF SALAD

Fresh Garden Salad | Caesar Salad | Mandarin Orange Salad | *Fresh Spinach Salad —*additional \$1.00

CHOICE OF STARCH

Baked Potato | Parsley Baby Red Potatoes | Au Gratin Potatoes,
Garlic Smashed Baby Red Potatoes | Rosemary Potatoes | Rice Pilaf | Buttered Pasta

*Twice Baked Potato ~ House Specialty—*additional \$1.00 *Cup of Homemade Soup du Jour—*additional \$2.99

Beef*

Roast Prime Rib of Beef	Queen \$24.99	King \$28.99*
<i>Slowly Roasted To Tenderness</i>		
Roast Sirloin of Beef	\$19.99*	
<i>Served with Au Jus</i>		
Beef Stroganoff	\$17.99*	
<i>Succulent Pieces of Choice Beef in a Sour Cream and Mushroom Sauce. Served over Buttered Pasta</i>		

Poultry

Chicken Chardonnay	\$19.99	
<i>Breast of Chicken Baked in Wine Sauce with Mushrooms, Onions and Basil.</i>		
Stuffed Chicken Breast	\$19.99	
<i>Tender Chicken Breast Filled with Homemade Apple Sausage Stuffing Topped with a Creamy Mushroom Wine Sauce.</i>		
Roast Half Chicken	\$18.99	
<i>Baked until Golden Brown roasted with our succulent herbs and spices.</i>		

Fish & Seafood

Stuffed Fillet of Cod	\$19.99	
<i>A fresh Fillet Stuffed with Seafood Stuffing and topped with a Creamy Shrimp Sauce.</i>		
Bacon Wrapped Jumbo Shrimp	\$19.99	
<i>Our Jumbo Shrimp Wrapped with Smokey bacon and served on a bed of Rice Pilaf. (No Starch Choice)</i>		
Deep Fried Jumbo Shrimp	\$18.99	
<i>Crispy Jumbo Shrimp with Spicy Dipping Sauce.</i>		
Shrimp Alfredo	\$18.99	
<i>Marinated Garlic Shrimp in a Creamy Alfredo Sauce served on a bed of Penne. (No Starch Choice)</i>		

Pork*

Roast Pork Loin with Apple Herb Stuffing	\$18.99*	
<i>Tender slices of Juicy Pork on top of Homemade Apple Sausage Stuffing</i>		

Combo Entrees*

8 oz. Tenderloin with Three Bacon Wrapped Garlic Shrimp	Market	
Roast Sirloin of Beef & Chicken Chardonnay	\$24.99*	

DINNER BUFFETS

25 people minimum Served with a garden salad and choice of coffee, iced tea or milk. *Beef & Pork surcharge may apply.

2 Entrees, 3 Accompaniments	\$19.99
3 Entrees, 4 Accompaniments	\$21.99

Entrée Choices

Baked Chicken | BBQ Chicken | Chargrilled Chicken Breast with Bacon Cream Sauce | Baked Cod | Roast Turkey Breast
Baked Ham | Boneless Pork Loin | Roast Sirloin of Beef | Beef Stroganoff | Beef Bourbon Tips
Carved Prime Rib ~ additional price/person only one serving/person ~

Accompaniment Choices

Garlic Smashed Potatoes | Rice Pilaf | Au Gratin Potatoes | Parsley Baby Red Potatoes
Rosemary Potatoes | Steamed Broccoli | Homemade Stuffing | Buttered Corn | Glazed Baby Carrot
Mashed Baby Red Potatoes | Buttered Peas | Coleslaw | Baked Green Beans with Almonds | Buttered Pasta



INDIVIDUAL PLATED TREATS

Ice Cream or Sherbet	\$3.99
Fudge or Strawberry Sundae with Whipped Topping/Cherry	\$4.59
Chocolate Mousse Cake	\$5.59
Home Baked Fruit Pie	\$4.59
Fudge or Strawberry Ice Cream Pie	\$5.99
Cheesecake with Fruit Topping	\$5.99
Butter Brickle Torte	\$5.99
Chocolate Alexander Torte	\$5.99

DESSERT BUFFET

Served with freshly brewed coffee, flavored Creams and assorted Teas

A Variety of Dessert Favorites	\$7.99/person
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SWEET TREATS

50 pieces/selection

Assorted Brownies	\$69.99
Assorted Dessert Bars	\$79.99
Assorted Cookies	\$69.99
Cheesecake Cookie Cups topped with fresh Berries	\$79.99
Fresh Strawberries hand-dipped in Chocolate	\$89.99
Chocolate Mousse in Petite Shells	\$69.99
Chocolate Dipped Cream Puffs	\$59.99

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Bar Service

LIQUOR POLICY

The Wintergreen is the sole alcoholic licensee on our premises and subject to all state and local laws.

NO alcohol may be brought to the reception area.

Violations of these laws may jeopardize our license, our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel.

We will be happy to set up an additional portable bar for receptions over 250 people.



Glass Of Soda.\$1.75

PERSONALIZED CHAMPAGNE FAVORS

can be ordered for your special day, please ask for a quote



Cash Bar starting at \$4 per item

Wine Coolers | Spiked Seltzers

Rail | Call | Premium Drink with Juice

Rail | Call | Premium Highball

Rail | Call | Premium Cocktails

Rail | Call | Premium Shot

Glass of House | Premium Wine

Glass of House | Premium Champagne

Bottle of Domestic | Premium Beer

After Dinner Drinks

Quarter Barrel of Domestic Beer.\$155.99

Half Barrel of Domestic Beer\$299.99

Case of House Wine*(12 Bottles)\$199.99

Case of House Champagne* (12 Bottles)\$199.99

*House Wines: Chardonnay, Cabernet, Moscato, Merlot, White Zinfandel.

Premium champagnes & wines available upon request.



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A great way to entertain your guests!

We've listed a few of the possible parties you can plan. Please call for availability.

Final guarantee for theme parties required one week prior to function.

There is a 50 person minimum for all Theme Parties & all dinners include choice of coffee, tea, or milk.

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All American

Grilled Wisconsin Brats & Hamburgers
Fresh Kaiser Rolls
Fresh Vegetable Tray
Fresh Fruit Salad
Creamy Potato Salad
Chewy Fudge Brownies

\$19.99 per person

Hawaiian Luau

Roast Pork with Apple Stuffing
Seafood Supreme
Mango Glazed Chicken
Sweet Potatoes baked in Apple Cider
Tropical Fruit Salad
Sweet & Sour Cucumbers
Fresh Vegetable Tray
Corn Bread with Honey
Hawaiian Dream Cake

\$39.99 per person

Italian

Italian Salad
French Bread with Oil & Herbs
Italian Crème Cake
Choice of three:
Lasagna
Manicotti
Spaghetti Marinara or Meat Sauce
Spaghetti Carbonara
Gnocchi Verdi
Risotto
Sweet Peppers & Sausage
Lemon Chicken
Shrimp Scampi with Pasta
Italian Marinated Beef
Pasta Primavera with Alfredo Sauce
Chicken Piccata
Fettuccini al Forno

\$39.99 per person

Western Barbecue

BBQ Ribs/BBQ Chicken
Old Fashioned Baked Beans
Corn on the Cob
Baby Red Potatoes
Tangy Cole Slaw
Fresh Vegetable Tray
Corn Bread with Honey
Warm Apple Pie with Cheese

\$31.99 per person

ON WISCONSIN

Roast Loin of Pork
Baked Wisconsin Ham
Chicken & Noodles
Cheesy Au Gratin Potatoes
Scalloped Corn
Cranberry Salad
Corn Bread & Honey
Cherry Crisp

\$31.99 per person

Outdoor Steak Fry

10oz. Prime New York Strip Steak

Twice Baked Potato
Corn on the Cob
Glazed Baby Carrots
Vegetable Tray
Fresh Fruit Salad
Crispy French Rolls
Strawberry Shortcake

Market per person

Mardi Gras

Shrimp Creole
Southern Fried Chicken
Cajun Catfish & Hush Puppies
New Orleans Rice
Sweet & Sour Green Beans
Frozen Fruit Salad
Corn Bread with Honey
Biscuits with Jam
Bread Pudding

\$39.99 per person