



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 ♦ Service!



welcome!

We would like to thank you for selecting the Wintergreen Conference Center, Wintergreen Grille & Lounge, 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



Wintergreen
Conference Center

government per diem
M E N U

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Wintergreen Convention Center recognizes
the importance staying within your meeting budget.
To discuss your group's specific needs please contact

GROUP SALES SPECIALIST

—Shirley Lewandowski—

608-254-1510

shirley@wintergreen-resort.com

breakfast/ coffee breaks

We honor all state and federal pricing for
Breaks, Breakfasts, Lunches and Dinners



Final guarantee required
7 days prior to function

Menu updated May 2022.

Unless specified served with choice of Coffee, Tea, Milk, or Juice

#1 Continental Breakfast — \$7.00/inclusive

*Freshly Brewed Regular and Decaffeinated Coffee, an Array of Teas,
Assorted Carafes of Juice, Sweets and Yogurts*

Add Fresh Fruit — Additional \$2.00/per person

#2 Bountiful Breakfast Buffet — \$9.00/inclusive

Seasonal Fruits, Pecan French Toast Casserole, Sausage Links, Scrambled Eggs

#3 Old Fashioned Buffet-Style Breakfast — \$9.00/inclusive

Creamy Scrambled Eggs served with Sausage Links, Breakfast Potatoes and Toast

#4 Buffet-Style Breakfast Combo — \$9.00/inclusive

Scrambled Eggs, Ham, Homemade Pancakes and Breakfast Potatoes

#5 Healthy Start — \$9.00/inclusive

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Orange Juice, individual Yogurts, fresh Fruit,
an array of Bagels with Butter, Cream Cheese and Jelly*

BUILD YOUR OWN BREAK

~ \$7.00 /inclusive/person ~

CHOICE OF BEVERAGE

Coffee~ Regular or Decaffeinated | Carafes of Assorted Juices | Carafes of Iced Tea
Canned Sodas | Bottled Water | Carafes of Milk | Carafes of Lemonade

CHOICE OF TWO SNACKS

Assorted Cookies | Assorted Bars | Assorted Brownies | Granola Bars | Cupcakes
Fresh Baked Cookies | Popcorn | Snack Mix | Trail Mix
Chips and Salsa | Crudites with Dip | Cheese and Crackers | Yogurt



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Menu updated May 2022.

All lunches include choice of Iced Tea, Milk or Soda
~ \$11.00 /inclusive/person ~

COLD PLATED SELECTIONS

FLAKY CROISSANT SANDWICH

Filled with roast turkey, smoky ham, or creamy chicken salad and served with our homemade pasta salad and pickles.

FRESH CHICKEN SALAD

Chunks of chicken breast with pineapple, grapes and crunchy almonds served with a flaky croissant and fruit gamish.

CHICKEN BACON RANCH WRAP

Grilled chicken breast, bacon, cheddar cheese, lettuce, tomatoes, ranch dressing in tomato flavored wrap, served with mixed greens vinaigrette

ORIENTAL CHICKEN SALAD

Grilled chicken over fresh green, shredded cabbage and topped with crispy chinese noodles, almonds, and oriental dressing

HOT PLATED SELECTIONS

~ Served with Steamed House Vegetable ~

Garden Salad ~ additional \$2.00

BAKED CHICKEN WITH MUSHROOM WINE SAUCE

A juicy chicken breast smothered in our chef's creamy mushroom wine sauce
and served with rice pilaf, vegetable du jour and home baked rolls.

HOT ROAST BEEF SANDWICH

Open-face slice of Texas Toast piled high with tender roasted sirloin, served with homemade mashed potatoes and gravy.

HOT PORK SANDWICH

Open-face slice of Texas Toast piled high with tender warm pork, served with homemade mashed potatoes and gravy.

LUNCH BUFFET SELECTIONS

~ Buffet Requires Minimum 20 Guests ~

SOUP & SANDWICH BUFFET

A variety of sliced meats and cold salads served with assorted cheeses, breads, lettuce, tomato, condiments and a cup of our soup du jour.

PIZZA & PASTA BUFFET

An array of homemade pizzas served with baked red pasta dish, homemade garlic bread & garden salad.

CHAR-GRILLED BURGER BUFFET

Served with golden French fries, baked beans, coleslaw, fresh buns, cheeses, garden toppings and condiments.

BUILD-YOUR-OWN-TACO-BUFFET

Seasoned beef served with refried beans, Spanish rice, shredded lettuce, tomatoes, salsa, sour cream, cheese, onions, black olives,
soft & hard taco shells, and tortilla chips.

COMFORT FOOD BUFFET

Mac-n-Cheese, bourbon meatloaf, tossed salad with dressings, steamed house vegetables

BAKED POTATO BAR

Oven Baked Potatoes with a buffet of toppings: Diced Ham, Chopped Bacon, Steamed Broccoli, Sour Cream,
Onions, Cheese Sauce, Butter. Served with a garden salad and dressings

IT'S A WRAP

Assorted Wraps, served with two of our homemade Soup du jours and choice of Salad

~ Buffet Salad Choices ~

Italian Pasta Salad | Oriental Salad | Mandarin Orange Salad with Sweet Vinegarett Dressing
Fresh Greens tossed with fresh Berries, Pecans served with Orange Vinegarett Dressing | Caesar Salad
Cole Slaw | Tossed Salad with toppings served with French and Ranch Dressing



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PLATED DINNER SELECTIONS

All Plated Dinners served with choice of Coffee, Iced Tea or Milk
Starch, Dinner Salad, and assorted Rolls
~ \$21.00 inclusive ~

CHOICE OF STARCH

Baked Potato | Parsley Baby Red Potatoes | Baby Red Mashed
Garlic Mash Potatoes | Rosemary Potatoes | Rice Pilaf

BEEF

ROAST SIRLOIN OF BEEF

Served with Au Jus

BEEF STROGANOFF

Served on a bed of Penne Pasta

POULTRY

CHICKEN CHARDONNAY

Breast of Chicken Baked in Wine Sauce with Mushrooms, Onions and Basil.

STUFFED CHICKEN BREAST

Tender Chicken Breast Filled with Homemade Apple Sausage Stuffing Topped with a Creamy Mushroom Wine Sauce.

FISH & SEAFOOD

SEAFOOD ALFREDO ON LINGUINE

Tender Shrimp in a Creamy Alfredo Sauce served on a bed of Penne Pasta. (No Starch Choice)

PORK

ROAST PORK LOIN WITH APPLE HERB STUFFING

Tender slices of Juicy Pork atop Apple Sausage Stuffing.

DINNER BUFFET OPTIONS

Buffet served with assorted Rolls, choice of Coffee, Iced Tea or Milk
~ Buffet Requires Minimum 20 Guests ~

2 ENTREES, 3 ACCOMPANIMENTS

ENTRÉE CHOICES

Roast Turkey Breast | Boneless Pork Loin | Roast Sirloin of Beef | Beef Bourbon Tips
Baked Chicken | BBQ Chicken | Baked Ham | Cajun Cod

ACCOMPANIMENT CHOICES

Mashed Baby Red Potatoes with Gravy | Garlic Baby Red Mashed Potatoes
Parsley Baby Red Potatoes | Au Gratin Potatoes | Green Beans with Almonds
Glazed Baby Carrots | Steamed Broccoli | Corn O'Brien
Tossed Salad Bowl with Dressing