



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](mailto:shirley@wintergreen-resort.com)



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*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](mailto:shirley@wintergreen-resort.com)

# breakfast/ coffee breaks

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

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Final guarantee required  
7 days prior to function

Menu updated January 2024.

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

Add Fresh Fruit — Additional \$2.00/per person

Add Yogurt — Additional \$2.00/per person

## #2 Bountiful Breakfast Buffet — \$10.00/inclusive

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

## #3 Old Fashioned Buffet-Style Breakfast — \$10.00/inclusive

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

## #4 Buffet-Style Breakfast Combo — \$10.00/inclusive

Scrambled Eggs, Ham, Homemade Pancakes and Breakfast Potatoes

## #5 Healthy Start — \$10.00/inclusive

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

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## BUILD YOUR OWN BREAK

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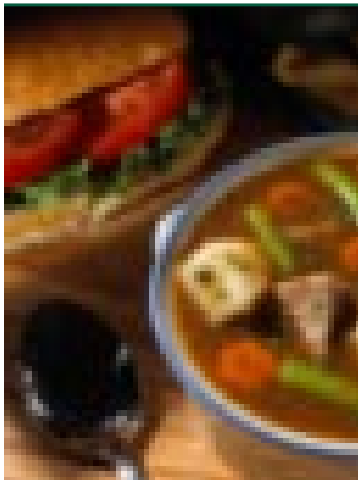
~ \$7.00 /inclusive/person ~

### CHOICE OF BEVERAGE

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

### CHOICE OF TWO SNACKS

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



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All lunches include choice of Iced Tea, Milk or Soda  
~ \$12.00 /inclusive/person ~

## COLD PLATED SELECTIONS

### LUNCHEON WRAP

Tomato Basil Wrap filled with roast turkey or smoky ham (one option per person)  
Served with homemade pasta salad and pickles.

### 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  
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 D'JOUR & SANDWICH BUFFET

A variety of sliced meats served with assorted cheeses, breads, lettuce, tomato, condiments.  
Includes garden salad and cup of soup du jour.

### PIZZA & PASTA BUFFET

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

### CHAR-GRILLED BURGER BUFFET

One Char-grilled burger — one per person. Served with French fries, baked beans,  
coleslaw, fresh buns, cheeses, garden toppings and condiments.

### BUILD-YOUR-OWN-TACO-BUFFET

Soft & hard taco shells, seasoned beef served with refried beans, Spanish rice,  
shredded lettuce, tomatoes, salsa, sour cream, cheese, onions, black olives.

### COMFORT FOOD BUFFET

Mac-n-Cheese or Mashed Potatoes, bourbon meatloaf, and 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 jour and choice of Salad

~ Buffet Salad Choices ~

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





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## PLATED DINNER SELECTIONS

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~ \$23.00 inclusive ~

All Plated Dinners served with choice of  
Coffee, Iced Tea or Milk, Dinner Salad, and assorted Rolls

### 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.

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## DINNER BUFFET OPTIONS

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~ Minimum 20 Guests ~

Buffet served with assorted Rolls, choice of Coffee, Iced Tea or Milk

### 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