



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

Includes **COFFEE STATION** featuring freshly brewed regular or decaffeinated coffee..

Creamy Scrambled Eggs with Hash Browns and Buttered Toast	\$11.99
Add Ham, Bacon or Sausage	\$13.99
Chopped Ham and Scrambled Eggs with Cheese Sauce	\$11.99
<i>Served with our Homemade Buttermilk Pancakes</i>	
Pecan French Toast	\$11.99
<i>Our Specialty, Served with Sausage and Fresh Fruit</i>	

CONTINENTALS

PLEASE NOTE: Serving time 60 minute maximum

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

Good Morning Continental	\$8.99
<i>Freshly Baked Pastries and Yogurts</i>	
Add Fresh Fruit	\$9.99
Healthy Continental	\$9.99
<i>Chilled Vanilla Yogurt, fresh Berries, Nut Granola, assorted Bagels & Cream Cheese</i>	
Add Hot Oatmeal with Brown Sugar, Raisins, Cream, and Pecans	\$2.00/person

BUFFET

PLEASE NOTE: Buffet serving time maximum 60 minutes

Includes **COFFEE STATION** featuring freshly brewed regular or decaffeinated coffee.
Tea bags available upon request.

CHILLED JUICE STATION Additional \$2.00/person

Bountiful Breakfast Buffet	\$15.99
<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) \$12.00	(per gallon) \$22.95
Soft Drinks		(per can) \$2.25
Hot Tea		(per bag) \$1.95
Milk		(per carafe) \$10.95
Juice—Orange, Apple, Cranberry, Tomato		(per carafe) \$10.95
Lemonade		(per carafe) \$9.95
Iced Tea		(per carafe) \$9.95
Bottled Water		(per bottle) \$2.25

MISCELLANEOUS & BAKERY

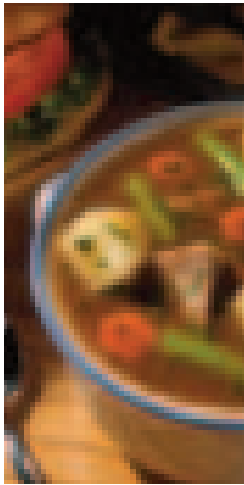
Fruit Tray ~ Seasonal Selection	(serves 25 people) \$65.99
Breakfast Assortment	(per dozen) \$21.99
Cinnamon Rolls	(per dozen) \$19.99
Assorted Pastries	(per dozen) \$20.99
Assorted Muffins	(per dozen) \$19.99
Assorted Cookies	(per dozen) \$19.99
Bagels with Assorted Jellies & Cream Cheese	(per dozen) \$20.99
Seasonal Whole Fruits	(each) \$3.99
Brownies	(per dozen) \$19.99
Granola Bars	(each) \$2.29
Yogurts	(each) \$2.29
Greek Yogurt	(each) \$2.89

Menu updated
January 2024.

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



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

PLATED LUNCHES

Cold Selections

Tomato Basil Wrap	\$14.99
<i>Choice of roast turkey, or baked ham (choose one). Served with pickle and chopped salad.</i>	
Add Slice of Wisconsin Cheese	additional \$.50
Soup & Sandwich	\$13.99
<i>Stacked roast turkey on wheat bread topped with lettuce and tomato. Served with a cup of homemade soup.</i>	
Chicken Caesar Wrap	\$14.99
<i>Juicy chicken breast, romaine lettuce, parmesan cheese and caesar dressing. Served with Italian pasta salad and pickle.</i>	
Chicken Salad	\$14.99
<i>Tender chicken pieces, fresh grapes, pineapple, almonds in a creamy dressing served on leaf lettuce. Served with seasonal fresh fruit and fresh baked rolls.</i>	
Oriental Chicken Salad	\$14.99
<i>Grilled chicken over fresh green, shredded cabbage and topped with crispy chinese noodles, almonds, and oriental dressing. Served with fresh baked rolls.</i>	

ADD TO ANY
SELECTION

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

**Chef's Choice
Dessert**
(additional) \$2.99

Hot Selections

	Served with a garden salad
Roast Sirloin of Beef with Au Jus	\$16.99*
<i>Served with mashed potatoes and gravy, vegetables du jour and fresh rolls.</i>	
French Dip	\$15.99*
<i>Served on freshly baked French bread with Au Jus</i>	
Our Homemade Lasagna	\$17.99*
<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	\$16.99
<i>Served on a bed of rice pilaf, vegetable du jour and freshly baked rolls.</i>	

LUNCH BUFFET OPTIONS

PLEASE NOTE: Buffet serving time maximum 60 minutes

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

Soup & Sandwich	\$15.99
<i>Variety of sliced meats and cold salads served with assorted cheese and breads, etuce, tomatoes, condiments and homemade soup</i>	
Pizza & Pasta	\$15.99
<i>A variety of your favorite pizzas, baked pastas, garlic bread and fresh salad.</i>	
Hot Potato Bar	\$15.99
<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	\$15.99
<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*one/person	\$13.99
<i>On Kaiser roll, with golden French fries, coleslaw and baked beans</i>	
Gilled Chicken one/person	\$13.99
Comfort Food	\$16.99
<i>Bourbon meatloaf, mashed potatoes & gravy, glazed carrots, bowl of salad.</i>	
Build-Your-Own-Taco	\$14.99
<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	\$18.99
<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\$229.99*
*Served with Assorted Rolls & Condiments (100 sandwiches) *Beef & Pork surcharge may apply.*

Hot

Spring Rolls with Sweet & Sour Sauce (100 pieces)\$169.99
 Egg Rolls with Sweet & Sour Sauce (100 pieces)\$189.99
 Water Chestnuts Wrapped in Bacon (100 pieces)\$149.99
 Homemade Meatballs in Cream or BBQ Sauce (100 pieces)\$139.99
 Taquitos Filled with spicy Chicken, with Salsa & Sour Cream(50 pieces)\$89.99
 Petite Quiche (100 pieces)\$199.99
 Stuffed Mushroom Caps (50 pieces)\$99.99
 Fried Coconut Shrimp (50 pieces)Market
 Buffalo Wings with Ranch Dip (100 pieces)\$159.99
 Fried Wisconsin Cheese Curds (50 pieces)\$50.99

Cold

Array of Fresh Fruit Tray ~ a Seasonal Selection (serves about 50 people)\$109.99
 Fresh Garden Vegetables with Ranch (serves about 50 people)\$89.99
 Rye Rounds with Spinach Dip (serves about 50 people)\$79.99
 Deviled Eggs (50 pieces)\$89.99
 Anti Pasta Tray (*Asst Italian Meats, Cheese & Marinated Vegetables*) (serves about 50 people)\$159.99
 Melon with Prosciutto (50 pieces)\$99.99
 Bruschetta ~ Fresh Tomatoes & Parmesan (serves about 50 people)\$109.99
 Skewered Cherry Red Tomato with Fresh Mozzarella & Basil, Balsamic Glaze (50 pieces)\$99.99

Seafood

Mirrored Display of Whole Smoked Salmon\$179.99
 Iced Jumbo Shrimp with Cocktail Sauce (50 pieces)Market
 Bacon Wrapped Garlic Shrimp (50 pieces)Market
 Cocktail Shrimp with Seafood Sauce (50 pieces)\$109.99
 Seafood Dip with Crackers (serves about 50 people)\$99.99

Cheeses (all trays serve about 50 pieces)

Brie with Fresh Grapes & Crackers\$109.99
 Assorted Wisconsin Cheeses with Crackers\$89.99
 Wisconsin Cheese & Sausage Tray with Crackers\$89.99
 Specialty Cheese Balls with Crackers\$89.99

SNACKS

Mixed Nuts\$19.99/lb
 Snack Mix\$12.99/lb
 Pretzels\$10.99/lb
 Potato Chips\$11.99/lb
 Tortilla Chips\$11.99/lb
 Fresh Dip or Tangy Salsa\$13.99/quart
 Popcorn\$10.99/lb

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ADD TO PLATED
MENU SELECTION

**Cup of Soup Du
Jour**

additional \$3.99

**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 |

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 \$3.99

Beef*

Roast Prime Rib of Beef	Queen \$27.99	King \$30.99*
<i>Slowly Roasted To Tenderness</i>		
Roast Sirloin of Beef	\$21.99*	
<i>Served with Au Jus</i>		
Beef Stroganoff	\$19.99*	
<i>Succulent Pieces of Choice Beef in a Sour Cream and Mushroom Sauce. Served over Buttered Pasta</i>		

Poultry

Chicken Chardonnay	\$20.99	
<i>Breast of Chicken Baked in Wine Sauce with Mushrooms, Onions and Basil.</i>		
Stuffed Chicken Breast	\$20.99	
<i>Tender Chicken Breast Filled with Homemade Apple Sausage Stuffing Topped with a Creamy Mushroom Wine Sauce.</i>		
Roast Half Chicken	\$19.99	
<i>Baked until Golden Brown roasted with our succulent herbs and spices.</i>		

Fish & Seafood

Stuffed Fillet of Cod	\$21.99	
<i>A fresh Fillet Stuffed with Seafood Stuffing and topped with a Creamy Shrimp Sauce.</i>		
Bacon Wrapped Jumbo ShrimpMarket	
<i>Our Jumbo Shrimp Wrapped with Smokey bacon and served on a bed of Rice Pilaf. (No Starch Choice)</i>		
Deep Fried Jumbo Shrimp	\$20.99	
<i>Crispy Jumbo Shrimp with Spicy Dipping Sauce.</i>		
Shrimp Alfredo	\$20.99	
<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	\$19.99*	
<i>Tender slices of Juicy Pork on top of Homemade Apple Sausage Stuffing</i>		

Combo Entrees*

8 oz. Tenderloin with Three Bacon Wrapped Garlic ShrimpMarket	
Roast Sirloin of Beef & Chicken Chardonnay	\$26.99*	

DINNER BUFFETS

PLEASE NOTE: Buffet serving time maximum 60 minutes

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	\$21.99
3 Entrees, 4 Accompaniments	\$23.99

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	\$2.99
Fudge or Strawberry Sundae with Whipped Topping/Cherry	\$4.99
Chocolate Mousse Cake	\$6.59
Home Baked Fruit Pie	\$5.59
Fudge or Strawberry Ice Cream Pie	\$6.99
Cheesecake with Fruit Topping	\$6.99
Butter Brickle Torte	\$6.99
Chocolate Alexander Torte	\$6.99

DESSERT BUFFET

Served with freshly brewed coffee, flavored Creams and assorted Teas

A Variety of Dessert Favorites	\$8.99/person
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SWEET TREATS

50 pieces/selection

Assorted Brownies	\$89.99
Assorted Dessert Bars	\$99.99
Assorted Cookies	\$89.99
Cheesecake Cookie Cups topped with fresh Berries	\$89.99
Fresh Strawberries hand-dipped in Chocolate	\$99.99
Chocolate Mousse in Petite Shells	\$79.99
Chocolate Dipped Cream Puffs	\$69.99

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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.\$2.25

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.\$179.99

Half Barrel of Domestic Beer\$349.99

Case of House Wine*(12 Bottles)\$349.99

Case of House Champagne* (12 Bottles)\$249.99

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

Premium champagnes & wines available upon request.

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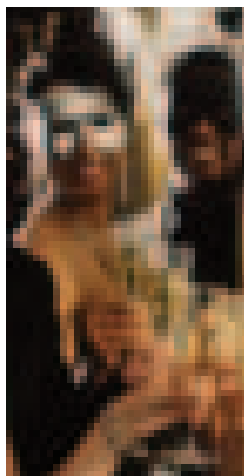
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A great way to entertain your guests!

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

Final guarantee for these 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

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

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
- Lemon Chicken
- Shrimp Scampi with Pasta
- Italian Marinated Beef
- Pasta Primavera with Alfredo Sauce
- Chicken Piccata
- Fettuccini al Forno

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

ON WISCONSIN

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

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
- Sweet Peppers & Sausage

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