

WI ANNUAL CONFERENCE 2023

JUNE 9, Friday - JUNE 12, Monday

SPECIAL MEALS FORM

**Attention Chairpersons or Hosts of Group Meals Procedure
Please Read Carefully**

If your *Special Group Meal* is being held onsite, the arrangements will be run directly through the KI Convention Center in Green Bay by your group's Chairperson or Host. Please complete this form to list your event on the online registration website and to be assigned a room.

IF YOUR EVENT IS BEING HELD OFFSITE, BUT YOU WANT YOUR EVENT INCLUDED IN THE LIST OF EVENTS ON THE ANNUAL CONFERENCE ONLINE REGISTRATION WEBSITE, YOU MUST COMPLETE THIS FORM.

Return this completed page to: Susan Bresser at susanbresser@gmail.com

Phone #: 262.473.2131 or Fax #: 262.473.2362

Chairperson/Host Name: _____

Chairperson/Host Email: _____

Chairperson/Host Phone Number: _____

Group Meal Name: _____

Location: _____

Address (if held offsite): _____

Group Meal to be held: (Check one)

Breakfast - \$14.00

Lunch - \$17.00

Dinner - \$27.00

Saturday, June 10

Friday, June 9

Friday, June 9

Sunday, June 11

Saturday, June 10

Saturday, June 10

Monday, June 12

Sunday, June 11

Sunday, June 11

Monday, June 12

Number of estimated persons if held at KI Convention Center _____

(on site location will be assigned based on this number)

The final deadline for a meal count and equipment requests is Wednesday, May 17, 2023 – SEE PAGE 2. This is a drop-dead, no exceptions deadline. We suggest you make your group deadline seven days earlier or Wednesday, May 10, 2023.

Deadline for the Special Group Meal count and Equipment Requests at the KI Convention Center Wednesday, May 17, 2023 (no exceptions) if extra persons need to be served the day of the meal, there will be a late fee.

All questions or concerns need to be submitted via email to: Susan Bresser at susanbresser@gmail.com

Equipment needs: (Tables and chairs are available at no charge.)

All groups will receive a brief contract from the KI Convention Center **addressing payment information and equipment needs**. All fees need to be paid to the KI Convention Center by check or credit card prior to Annual Conference. Payments may be made by check 10 days prior to the event or by credit card five days prior.

All Special Group Meals served at the **KI Convention Center** will have the same food and beverage items served at the Main Meal. There is a **minimum guarantee of 20 persons** to contract a special meal. Meals will include coffee, iced tea and water. Special meals serving 20-40 people will be individually plated.

No food or beverage of any kind will be permitted to be brought in or sold onsite – indoors or outdoors. This includes snacks and ice cream.

People who have purchased a meal ticket for the Main Dining Room may **NOT** carry their food from the main dining room to the area assigned for special meals. They may attend the meeting after eating in the Main Dining Room or revise their annual conference registration with their confirmation number prior to the May 17th deadline.

HANDOUTS AND FLIERS

All handouts and fliers distributed during the annual conference must be pre-approved by Sue D'Alessio, Director of Connectional Ministries. If you want a flier posted on the conference online registration website regarding your event, please email it in PDF format to Angela Ullrich in the Conference Office at aullrich@wisconsinumc.org.

Handouts or fliers may be distributed during a special meal only to those guests attending. No handouts and fliers of any kind are to be placed on vehicles.

Thank You!

2023 WAC MENU

***All in-house meals include a beverage.**

Breakfast - Regular or Decaf Coffee, Tea, or Water

Lunch and Dinner - Regular or Decaf Coffee, Tea, Iced Tea, or Water

Breakfast \$14.00 each / Lunch \$17.00 each / Dinner \$27.00 each - Prices include gratuity

Friday: Lunch - Buffet

- Chicken Parmesan w/Marinara and Mozzarella
- Asparagus
- Baby Red Potatoes
- Mixed Green Salad w/French and Ranch Dressings
- Bread Service-Soft Garlic French Bread w/Butter

Friday: Dinner - Buffet

- Herb Baked Walleye w/Lemon Herb Butter
- Wild Rice Pilaf
- Leaf Lettuce with Berries, Tomatoes
- Spiced Lavender/French/Ranch Dressings
- Broccoli Cauliflower Medley
- Bread Service w/Butter
- Assorted Dessert Bars

Saturday: Breakfast - Buffet

- Scrambled Eggs
- Slices of Bacon
- Hashbrowns
- Sliced Seasonal Fruit
- Orange Juice

Saturday: Lunch - Buffet

- Seasoned Ground Beef and Chicken Tinga
- Soft Corn & Flour Tortillas
- House Made Tortilla Chips
- Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Diced Onions, Sour Cream, Salsa
- Caesar Salad w/Crisp Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing
- Cucumber, Cilantro, Tomato Salad, Honey Cumin Vinaigrette Dressing
- Lemonade

Saturday: Dinner - Buffet

- Grilled Tender Beef Tips in Mushroom, Onion Demi on the side
- Garlic Whipped Potatoes
- Mixed Green Salad w/Ranch and Italian Dressings
- Squash Medley
- Bread Service w/Butter
- Cheesecake

Sunday: Breakfast Buffet

- Ham Scramble and Spinach Scramble
- Bran Muffins and Blueberry Muffins
- Sliced Fresh Fruit
- Orange Juice

Sunday: Lunch Buffet

- Hamburgers and Hotdogs w/Buns
- Leaf Lettuce, Sliced Tomatoes, Onions, Pickles
- Sliced Cheese
- Mayonnaise, Yellow Mustard, Ketchup
- Pickle Relish
- Creamy Coleslaw
- Baked Beans
- House-made BBQ Spiced Potato Chips
- Lemonade

Sunday: Dinner Buffet

- House Smoked Pulled Pork
- Shredded Chicken
- BBQ Sauce
- Green Beans
- Loaded Mashed Potatoes w/Scallions, Cheddar Cheese, Bacon Bits (on the side)
- Garden Salad-Tomatoes, Cucumbers, Shredded Carrots, Ranch/Italian Vinaigrette Dressings
- Bread Service w/Butter
- Corn Bread w/Butter
- Brownies

Monday: Breakfast Buffet

- Scrambled Eggs
- County Style Sausage Links
- Croissants, Cheese, and Raspberry Danishes
- Hash Browns
- Cranberry Juice

Monday: Lunch Buffet

- Herb Roasted Chicken Breast w/Mushrooms in Marsala Sauce
- Garlic Mashed Potatoes
- Mixed Green Salad w/Ranch/French Dressings
- Steamed Broccoli
- Bread Service w/Butter