

WI ANNUAL CONFERENCE 2022

JUNE 10, Friday - JUNE 13, 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: (Underline or circle one)

Breakfast - \$13.50

Lunch - \$16.00

Dinner - \$25

Saturday, June 11

Friday, June 10

Friday, June 10

Saturday, June 11

Saturday, June 11-Banquet

Sunday, June 12

Sunday, June 12

Sunday, June 12

Monday, June 13

Monday, June 13

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 Friday, May 18, 2022 – SEE PAGE 2. This is a drop-dead, no exceptions deadline. We suggest you make your group deadline seven days earlier or Friday, May 11, 2022.

2022 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 \$13.50 each / Lunch \$16.00 each / Dinner \$25.00 each - Prices include gratuity

Deadline for the Special Group Meal count and Equipment Requests at the KI Convention Center Friday, May 18, 2022 (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 18th 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!

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Friday: Lunch - Buffet

- Grilled Chicken with Herb Jus
- Rice Pilaf
- Chefs Choice Fresh Vegetables
- Mixed Green Salad with French/Ranch Dressings
- Bread Service with Butter

Friday: Dinner - Buffet

- House Smoked Pulled Pork & Shredded Chicken
- BBQ Sauce
- Creamy Coleslaw
- Baked Beans
- Buttered Corn
- Loaded Mashed Potatoes with Scallions, Cheddar Cheese, Bacon Bits (on the side)
- Corn Bread with Butter
- Cookies

Saturday: Breakfast - Buffet

- Biscuits with Sausage Gravy
- Slices of Bacon
- Breakfast Potatoes
- Sliced Seasonal Fruit
- Orange Juice

Saturday: Lunch - Buffet

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

Saturday: Banquet Dinner - Plated

- Flank Steak House BBQ Marinated
- Mixed Green Salad with Ranch/Italian Dressings
- Scalloped Potatoes
- Squash Medley
- Bread Service with Butter
- Assorted Dessert Bars (preset on the tables)

Sunday: Breakfast Buffet

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

Sunday: Lunch Buffet

- Hamburgers & Hotdogs w/Buns
- Leaf Lettuce, Sliced Tomatoes, Onions & Pickles
- Mayonnaise, Yellow Mustard, Ketchup & Pickle Relish
- Baked Beans
- Garden Salad-Tomatoes, Cucumbers, Shredded Carrots, Ranch/Italian Vinaigrette Dressings
- Lemonade

Sunday: Dinner Buffet

- Herb Pork Loin with Ginger Glace
- Garlic Whipped Potatoes
- Mixed Green Salad with Ranch/French Dressings
- Chefs Choice Seasonal Vegetables
- Bread Service
- Brownies

Monday: Breakfast Buffet

- Scrambled Eggs
- County Style Sausage Links
- Hash Browns
- Cranberry Juice

Monday: Lunch Buffet

- Salisbury Steak
- Mashed Potatoes
- Mixed Green Salad with Ranch/French Dressings
- Fresh Green Beans
- Bread Service with Butter

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Gluten Free, Vegetarian Meal

Friday Lunch:

Stuffed Portabella Parmesan with Mozzarella Cheese
Gluten Free noodles & Alfredo Sauce

Friday Dinner:

Vegetable Kabob Skewered
Grilled with a Wild Rice Medley

Saturday Breakfast:

Tofu Scramble with Breakfast Potatoes
Fruit Cup

Saturday Lunch:

Gluten Free Vegetarian Lasagna
Chefs' choice vegetable

Saturday Dinner:

Cauliflower Steak with Tomato Diablo Sauce
Vegetable Fried Rice

Sunday Breakfast:

Yogurt Parfait
Fruit cup

Sunday Lunch:

Grilled Vegetable Wrap
House Made Chips

Sunday Dinner:

Egg Plant Tower
Tomato Basil Diablo with Cotija Cheese

Monday Breakfast:

Oatmeal with Brown Sugar
Door County Dried Cherries, Honey & Yogurt
Fruit Cup

Monday Lunch:

Vegetarian Pasta Primavera with Gluten Free Pasta
Julienned Vegetables with herbs and Olive Oil

NEW: Grab & Go Lunch: \$14.75 each

Each boxed lunch choice of Sandwich or Wrap & Chips
Choose one: Turkey, Ham, Vegetarian
No drink included.