

Amenities



- All Food & Beverage by Weissgerbers' Seabird Restaurant Culinary Team
- Experienced Event Planners
- 16,800 sq ft Meeting & Convention Space with state of the art Audio Visual for 50 to 1000 guests
- Board Room & Private Dining Rooms for 10 to 50 guests
- 182 Suites with Lakeside or Courtyard Views plus 64 Condominiums with complimentary Parking
- ELEMENTS – An Aveda Concept Spa
- Adjacent Indoor Waterpark for the entire Family
- 4 On-site Restaurants from upscale to casual including: Weissgerbers' Seabird Restaurant and Blue Point Wine & Tapas Bar, Blue Harbor Resort's Rusty Anchor and On the Rocks
- World Class Golf Courses, Shopping & Boating minutes away

725 Blue Harbor Drive, Sheboygan, WI 53081
www.blueharborresort.com 920-452-2900



Steak - Seafood - Tapas - Award Winning Wine Spectator List.
A room for every occasion with Beautiful Views & Lakeside Dining:

- Seabird Dining Room (up to 100 guests)
- Poseidon Room (6 -10 guests)
- Island Room - with fireplace, bar & lakeside deck (20-50 guests)
- Blue Point Wine & Tapas Bar (up to 60 guests)

Weddings • Rehearsal Dinners • Company Parties • Family Celebrations
Business Meetings • Corporate Events

229 South Pier Drive, Sheboygan, WI 53081
www.weissgerbers.com 920-453-4000

Breakfast

(All Breakfasts include Fresh Fruit Cup, Coffee, Tea, Cranberry & Orange Juice)

PLATED BREAKFASTS

Croissant Sandwich – grilled ham with scrambled eggs and sharp cheddar cheese, served with hash browns \$10.95

Tex-Mex – breakfast egg burrito with mild pepper-cheddar cheese sauce, southwest potatoes, sausage links \$13.95

Quiche – Wisconsin-style quiche lorraine, herb-broiled tomato, asparagus spears with hollandaise, sausage links \$13.95

Eggs Benedict – poached eggs, Canadian bacon, hollandaise sauce on an English muffin, hash brown potatoes \$14.95 (100p max)

French Toast – bananas, Wisconsin maple syrup and pecans with host's choice of sausage or bacon \$12.95

BREAKFAST BUFFETS

Continental – croissants, danish, muffins, bagels with cream cheese, butter and preserves \$9.95

with fresh fruit – \$2.50

with yogurt and granola – \$1.95

with smoked salmon – \$2.95

Midwest – poached eggs Florentine on salmon lox with Béarnaise, French toast with apple butter and Wisconsin maple syrup, fresh buttermilk biscuits with sausage gravy, bagels with cream cheese, muffins, croissants, danish, butter and preserves \$14.95

Executive – seasonal fresh fruit, low fat yogurt with granola and almonds, cheese blintzes with fruit compote, scrambled eggs with cheddar and chives, sausage, bacon fried potatoes, muffins, croissants, danish, butter and preserves \$15.95

Quiche – a variety of three quiches including: Lorraine, bacon chive and cheddar and roasted vegetable, fresh fruit tray, sausage, yogurt and granola, muffins, croissants, danish & bagels with cream cheese, butter and preserves \$15.95

Omelet – chef prepared omelets to order with all the fixings, breakfast sausage, bacon, fried potatoes, yogurt with granola and a fruit tray muffins, croissants, danish, bagels (chef charge) \$17.95

Embellish your Buffet Breakfast by adding the following:

French Toast – served with apple butter and syrup \$3.95

Omelet Station – traditional accompaniments \$6.95 plus \$25 dollar per hour chef charge

Corned Beef Hash – corned beef and fried potatoes \$3.95

Cheese Blintzes – served with fruit compote \$3.50

Scrambled Egg Croissant – with ham and cheddar cheese \$3.50

Crisp Bacon, Sausage or Ham – \$2.50

Fresh Fruit – \$2.50

Smoked Salmon – smoked salmon lox, capers, lemons, dill \$4.95

BREAKFAST A LA CARTE

Coffee \$30.00/gal.

Milk \$17.00/car.

Juices \$17.00/car.

Bottled Juice \$3.00/bot.

Bottled Water \$2.50/bot.

Cinnamon Buns \$22.00/doz.

Danish \$22.00/dz.

Bagels \$24.00/dz.

Muffins \$22.00/dz.

Croissants \$24.00/dz.

Iced Tea \$30.00/gal.

Lemonade \$18.00/gal.

Single Low Fat Yogurt \$2.50/pp

Whole Fruit \$2.00/pp

Sliced Fresh Fruit \$2.00/pp

Continental Coffee \$3.95/pp

Sodas \$2.00/can

Hot Chocolate & Mini

Marshmallows \$22.00/gal.

Hot Apple Cider &

Cinnamon Sticks \$22.00/gal.