

# 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**

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**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**

# Desserts

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## DESSERT SELECTIONS

**Strawberry Banana Shortcake** – a classic favorite with a twist \$4.95

**Austrian Apple Strudel** – laced with caramel sauce \$4.95

**Wisconsin Cheesecake** – rich & creamy topped with choice of strawberries or caramelized bananas & pecans \$4.95

**Crème Brûlée** – a French treat with seasonal berries \$5.95

**Belgian Chocolate Cheesecake** - rich and creamy with chocolate shavings \$5.95

**Tiramisu** – lady fingers in cointreau and amaretto, mascarpone cheese, dusted with cocoa & espresso sauce \$5.95

**Seasonal Berries** – served with crème anglaise sauce \$4.95 (available April through September)

**Mountain Berry Flan** – with orange anglaise & berries \$4.95

**Frosted Peanut Butter Cheesecake** – rich and creamy with a touch of fudge \$4.95

**Key Lime Pie** – With pineapple coconut sauce \$4.95

**Chocolate Raspberry Decadence** – with lingonberry sauce \$4.95

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## DESSERT STATIONS (minimum of 50 guests)

**Bananas Foster** – stir-fried bananas, brown sugar, fresh lime & Grand Marnier over vanilla ice cream & banana nut bread \$9.95

**Pineapple-Apricot Stir Fry** – made with cointreau and fresh orange, served over vanilla ice cream \$9.95 pp

**Chocolate Fountain** – fresh fruit and assorted dry dippers \$9.95 pp

**Cherries Jubilee** – Flambé fresh Door County cherries and dried bing cherries over vanilla ice cream \$9.95 pp

**Sweet Table Buffet** – a beautiful display of cakes, strudels, cheesecakes, miniature éclairs, chocolate-dipped strawberries, banana and pineapple, coffee and tea \$10.95 pp

**Coffee & Cordials Buffet** – coffee and tea with whipped cream, shaved chocolate, cinnamon sticks, lemon twists, half & half and sugar in the raw, Bailey's, Kahlua, Grand Marnier, Frangelico and Chambord and biscotti (Requires a bartender at \$75/hour) \$8.95 pp