

A HOTEL IN
DOWNTOWN DETROIT

The
Siren

EVENTS PACKAGE 2026

THE SIREN

The Siren offers two unique spaces for private and semi-private hire.

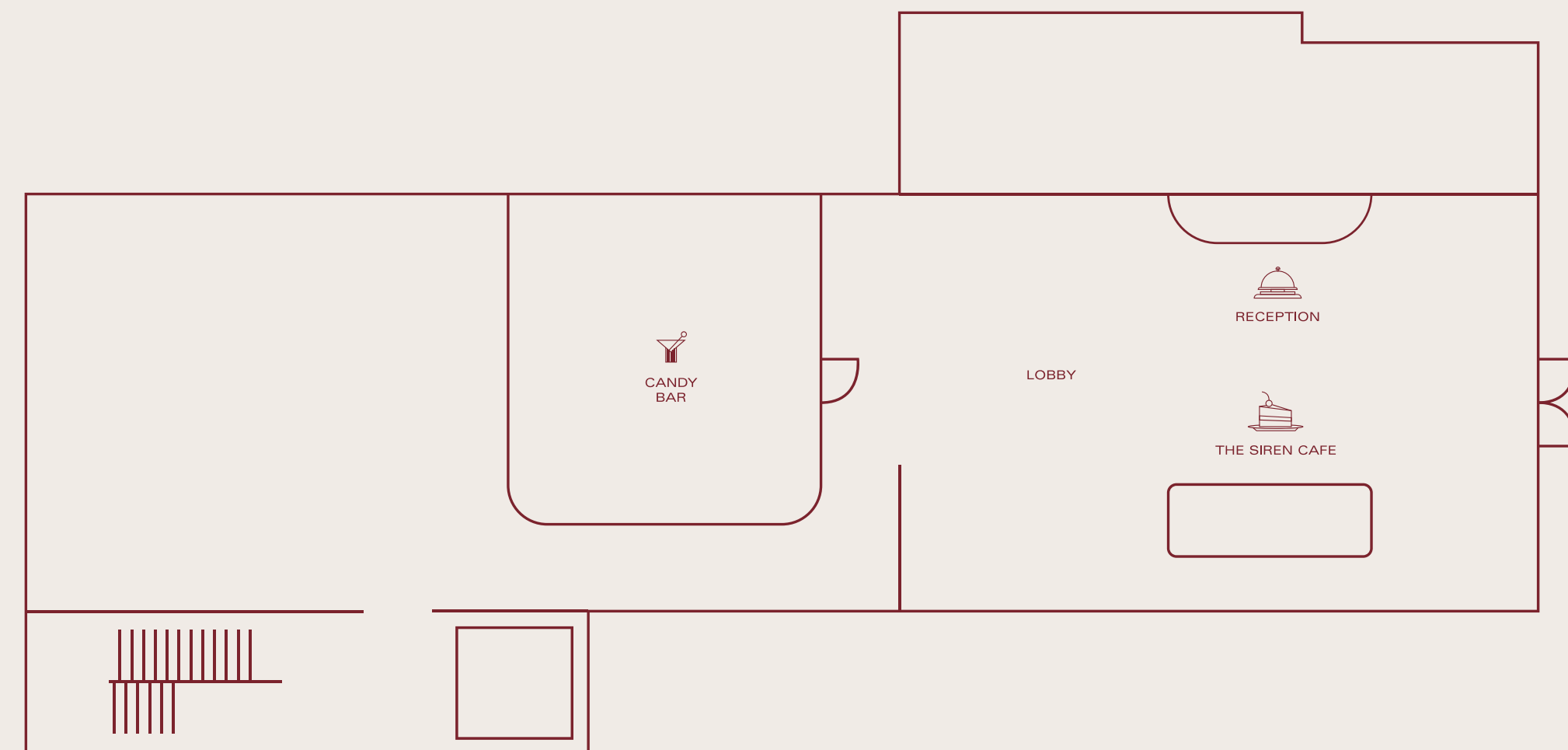
Upstairs at The Siren

SQUARE FOOTAGE: 1,500 SF

Candy Bar

SQUARE FOOTAGE: 488 SF

GROUND FLOOR



SECOND FLOOR



THE SIREN

Upstairs at The Siren

Allow yourself to be transported to another era, Upstairs at the Siren. Where time stands still and day slips into night.

Inspired by the languid communion of old-world bistros, the cinematic space is a love letter to the Motor City — with a mint-green palette, hand-painted murals, sleek chrome accents, and a rich wood veneer.

The refined space provides an elegant backdrop for events of all natures, be it a lavish cocktail party, sophisticated brunch, or intimate dinner.

Let us handle every detail while you enjoy the ride.

SQUARE FOOTAGE: 1,500 SF
CEILING HEIGHT 9' 9"

COMFORTABLY ACCOMMODATES
50 SEATED AND 95 STANDING



THE SIREN

Candy Bar

Tucked beneath the velvet glow of downtown, Candy Bar sets the scene for fabulous and memorable parties.

Our plush pink cocktail bar, with an opulent chandelier sent piece-by-piece from Paris, and a larger-than-life disco ball, is a private sanctuary for romance and reverie.

Whether you're raising your glass to love, launching something bold, gathering your favorite people, or just because you can, our catering options pair cinematic ambiance with Siren signature flavors - sophisticated, elegant, and indulgent.

You need only invite your people, and we'll handle the rest.

SQUARE FOOTAGE: 488 SF

CEILING HEIGHT: 11'

PRIVATE EVENTS FROM \$2,000

SEMI-PRIVATE NOT AVAILABLE





BEVERAGE AND BAR PACKAGES

Standard Beverage Packages

ASH DAYBREAK

Half Day (one to four hours) - \$19pp

Full Day (four to eight hours)- \$28pp

Freshly brewed premium coffee and tea, assorted soft drinks, bottled water and a variety of non-alcoholic bottled and canned beverages.

SIREN BEER AND WINE

Two-hour minimum, \$36pp
\$12 per guest per additional hour

Our beer and wine package is perfect for a relaxed, casual setting. It includes a well-rounded selection of popular beers, one red and one white wine, plus sodas, bottled water, and juices—ensuring there’s something for everyone to enjoy.



Premium Beverage Packages

Includes your choice of a signature cocktail from our iconic Candy Bar

WURLITZER BAR

\$50 per guest for 2 hours, \$15 per guest per additional hour

Our Wurlitzer Bar Package is anything but basic. It features a premium lineup of popular spirits, including Tito’s Vodka, Tanqueray Gin, Elijah Craig Bourbon, Jameson Irish Whiskey, and Corazón Tequila. Guests can also enjoy a variety of mixers and liqueurs such as Aperol, Baileys Irish Cream, Luxardo Amaro, and more. The package is rounded out with a full beer selection, two red and two white wines, plus sodas, bottled water, and juices, ensuring a well-stocked bar for every taste.

BROADWAY BAR

\$67 per guest for 2 hours, \$17 per guest per additional hour

This show-stopping bar package is the ultimate way to create an elegant, luxurious atmosphere at your event. Our Broadway Bar Package is designed to impress even the most discerning guests, featuring top-shelf spirits such as Belvedere or Grey Goose Vodka, Bombay Sapphire or Hendrick’s Gin, Woodford Reserve or Blanton’s Bourbon, Johnnie Walker Black Label or Laphroaig Scotch, Hennessy VSOP, and Don Julio Tequila. It also includes our full range of premium liqueurs and mixers, a complete beer selection, two red and two white wines, and your choice of Cava or Brut sparkling wine.



CATERING PACKAGES



Breakfast Packages

Upstairs at The Siren is a place to gather and savor the first light.

Start the day as you mean to go on — elegant and unhurried.

Includes black tea, assorted hot teas, drip coffee. Served buffet style.
Add fresh juice on for an extra \$5pp.

THE ASH

\$40pp, 1.5 Hours
3x Tier A

THE SIREN

\$45pp, 1.5 Hours
2 x Tier A, 1x Tier B, 1x Tier C

THE WURLITZER

\$50pp, 1.5 Hours
2x Tier A, 2x Tier B, 2x Tier C

THE BROADWAY

\$55pp, 1.5 Hours | \$67pp, 3 Hours
4x Tier A, 3x Tier B, 2x Tier C

Breakfast Offerings

TIER A

Fruit Plate
seasonal and tropical fruit

Assorted Fresh Baked Pastries & Breakfast Breads
served with whipped butter
& house-made preserves

Scones
sweet or savory

Yogurt & Fruit Parfaits
with granola made from pecans,
hazelnuts and oats

Muffins & Coffee Cake
with seasonal fruit

TIER B

Breakfast Meat (Choice of one)
thick cut bacon or chicken sausage patties

Crispy Smashed Potatoes
lemon rosemary aioli

Hash Browns
crème fraîche and ketchup

Root Vegetable Hash
fresh herbs and sweet onions

TIER C

Free-Range Soft Scrambled Eggs

Steel Cut Oats
preserves and crème fraîche

Frittata
choice of seasonal vegetable
or prosciutto cotto

French Toast
crème anglaise & seasonal fruit preserves

Buttermilk Pancakes
fresh berries & whipped butter

Belgian Waffles
fresh berries, maple syrup & whipped butter

Charcuterie + Cheese Platter
traditional accoutrements
+\$6pp for upgrade | +\$12pp if add-on



Brunch Packages

A decadent brunch Upstairs invites convivial conversation and sets the scene for an elegant affair. The type of gathering where minds meet, time softens, and connections deepen.

Includes iced black tea, assorted hot teas, drip coffee. Served buffet style. Add fresh juice on for an extra \$5pp

THE ASH

\$50pp, 1.5 Hours

1x Tier A, 1x Tier B, 1x Tier C, 1x Tier D

THE SIREN

\$60pp, 1.5 Hours

2x Tier A, 1x Tier B, 2x Tier C, 1x Tier D

THE WURLITZER

\$75pp, 1.5 Hours

3x Tier A, 2x Tier B, 2x Tier C, 2x Tier D

THE BROADWAY

\$80pp, 1.5 hours

2x Tier A, 2x Tier B, 3x Tier C, 2x Tier D

Add On Bottomless Mimosas

Served with a selection of two fresh juices for \$44 per person

Brunch Offerings

TIER A

Assorted House-made Pastries & Breakfast Breads

with whipped butter & house-made preserves

Fruit Plate

seasonal & tropical fruit

Yogurt & Fruit Parfaits

granola with pecans, hazelnuts, oats

Mixed Local Green Salad

shaved seasonal vegetables & citrus vinaigrette

Caesar Salad

romaine, fried herbs, croutons & orange zest

Crispy Smashed Potatoes

lemon rosemary aioli

Hash Browns

creme fraiche and ketchup

TIER B

Breakfast Meats (Choice of one)

thick cut bacon or chicken sausage patties

Root Vegetable Hash

fresh herbs and sweet onions

Crispy Chicken Sliders

house pickles and calabrian chili honey butter

Pulled Pork Sliders

house pickles, greens

Shrimp Cocktail + \$12pp

lemon and cocktail sauce

Bagels & Gravlox Platter +10 \$pp

traditional accoutrements

Brunch Offerings

TIER C

Frittata

seasonal vegetables

French Toast

crème anglaise & seasonal fruit preserves

Buttermilk Pancakes

fresh berries & whipped butter

Belgian Waffles

fresh berries, maple syrup & whipped butter

Bacon Egg & Cheese Sandwich

soft scrambled eggs, cheddar,

house aioli with bacon

Egg & Cheese Sandwich

soft scrambled eggs, cheddar,

house aioli with greens

Eggs Benedict

poached eggs, hollandaise, English muffins

Ash Cheeseburger

short rib blend, American cheese, onion, lettuce,

tomato, pickles, bistro sauce

Turkey Club

bacon, aioli, lettuce & tomato

Buttermilk Chicken and Waffles +\$7pp

calabrian chili honey butter & maple syrup

Skirt Steak and Eggs +\$10pp

(not available buffet style)

poached eggs, hollandaise, English muffins

Quiche Lorraine +\$6pp

lardons, onions and cream

TIER D

Seasonal Fruit Tarts

vanilla sablé shell & pastry cream

Coffee Cake

with seasonal fruit

Warm Bread Pudding

with whipped cream & orange honey

Cinnamon Rolls

cinnamon brown sugar

Buttermilk and Jam Biscuits

whipped butter



Bon Voyage Packages

Heading out? Our Bon Voyage packages are thoughtful, effortless and designed for travelers on the move. Includes iced black tea, assorted hot teas, drip coffee.

Served buffet style or pre-boxed.

THE TRAVELER

\$25pp, 1.5 Hours | \$28pp, pre-boxed

Assorted fresh-made pastries and breads, whipped butter and seasonal preserves

THE SEND OFF

\$40pp, 1.5 Hours | \$38pp, pre-boxed
2x Tier A, 1x Tier B

TIER A

Petite Yogurt Parfait, granola and fruit
Focaccia with Baked Egg and Seasonal Vegetables
Petite Egg & Cheese Wrap with Bacon + \$3pp

TIER B

Coffee Cake | Whole Fruit | Granola Bar



ASH — BAR

GERMAN GRATED CHEESE
Caramel chocolate ganache, chocolate pear, figs, vanilla ice cream

DUCK TWO WAYS
Duck confit, duck sausage, rice, pistachio puree, cherry, orange, nutmeg, chutney

SWEET CORN KNOTTO
Pine, dill, potato, pistachio, parmesan

BUROKATA
Hearts of romaine, parmesan, arugula, balsamic, avocado

DINNER

Lunch Packages

An elevated pause as the midday sunlight streams into the space — our lunch menus Upstairs offer refined simplicity, perfect for client meetings, team gatherings, or familial affairs.

Includes iced black tea, assorted hot teas, drip coffee.

Served buffet style.

THE SIREN

\$50pp, 1.5 hours

1x Tier A, 1x Tier B, 1x Tier C, 1x Tier D

THE WURLITZER

\$60pp, 1.5 Hour

2x Tier A, 2x Tier B, 1x Tier C, 2x Tier D

THE BROADWAY

\$70pp, 1.5 Hour

3x Tier A, 1x Tier B, 2x Tier C, 2x Tier D



Lunch Offerings

TIER A

Fruit Plate

seasonal local & tropical fruit

Garlic Whipped Potatoes

Penne Pasta

with Pomodoro Sauce

Pommes Frites

house-made lemon & garlic aoli

Harissa & Honey Roasted Carrots

Broccolini

with fermented chilies & toasted garlic

Assorted Roasted Root Vegetables

Seasonal Mixed Green Salad

mixed greens, radish, carrot, grape tomatoes, cucumber, balsamic

Traverse City Salad+\$6pp

mixed greens, dried Michigan cherries, candied pecans, walnuts, grape tomatoes, bleu cheese, raspberry vinaigrette

TIER B

Grilled Cheese

romesco, white cheddar, emmentaler, walnut pesto

Turkey Club

bacon, sun-dried tomato, white cheddar, bibb lettuce, aioli

Ash Cheeseburger

short rib blend, American cheese, onion, lettuce, tomato, pickles, bistro sauce

BYO Detroit Coney Dogs+\$4pp

all-beef hot dog, coney sauce, yellow mustard, white onion

Steak and Cheese

provolone, au poivre, arugula, pickled shallot served on a baguette

Ash Chicken Salad

celery, roasted grapes, walnuts, bibb lettuce, aioli

Powerhouse Wrap

grilled vegetables, fresh sprouts, shaved raw vegetables, balsamic and dijon mustard

Lunch Offerings

TIER C

CHICKEN

- Cajun Rubbed Chicken with Avocado Crema
- Chicken Piccata with Capers Lemon
- Chicken Parmesan, Breaded Chicken with Marinara and Melted Cheese
- Mushroom Chicken Marsala
- Garlic Herb Chicken Breast

BEEF

- BBQ Beef Brisket
- Herb Mustard Roasted Sirloin
- Grilled Flank Steak with Chimichurri
- Braised Short Rib with Caramelized Onion Au Jus (+\$6pp)

FISH

- Lemon Crumb Cod
- Roasted Cod with Charred Tomato Salsa
- Honey Garlic Glazed Salmon (+\$9pp)
- Herb Roasted Salmon (+\$9pp)
- Cherry BBQ Bourbon Glazed Salmon (+\$9pp)
- Blackened Salmon (+\$9pp)
- Parmesan Crusted Whitefish (+\$7pp)
- Crab-crusted Whitefish + (\$11pp)

TIER D

- Seasonal Fruit Tarts
vanilla sablé shell & pastry cream

- Coffee Cake
with seasonal fruit

- Warm Bread Pudding
with whipped cream & orange honey

- Key Lime Tarts
vanilla sablé shell & toasted meringue

- Brown Butter Chocolate Chip Cookies

- Seasonal Fruit Crisp
with whipped cream

- Carrot Cake
with warm cream cheese icing



Cocktail Reception Packages

A cocktail reception at The Siren sets the scene for a cinematic affair. With soft lighting, thoughtful design, excellent service, and drinks that inspire and elevate — expect a gathering that feels effortless and elegant.

Whether nestled in velvet at Candy Bar or perched above the city Upstairs, we have everything you need for a memorable event.

Hors d'oeuvres passed or stationery for 90 minutes of service

THE ASH

\$50 per person

2x Tier A, 2x Tier B, 1x Tier C

THE SIREN

\$60 per person

3x Tier A, 2x Tier B, 2x Tier C

THE WURLITZER

\$70 per person

3x Tier A, 3x Tier B, 3x Tier C

THE BROADWAY

\$80 per person

4x Tier A, 4x Tier B, 3x Tier C



Cocktail Reception Offerings

TIER A

Meatball and Polenta

Sesame Chicken Tenders

Everything Bagel Crusted Hot Dogs
in a Blanket with Honey Mustard

Spinach Pie
with brown butter, honey and hazelnuts

Saffron Arancini
smoked tomato aioli

Ricotta Bruschetta
with brown butter toast, truffle honey,
lemon zest and sea salt

Zucchini Tempura
lemon zest, parsley aioli

TIER B

Bacon-Wrapped Dates

Famous Slider Bites
with sirloin, pickle and American cheese

Pastrami Rubens
gougère, russian dressing, coleslaw, swiss cheese

Mediterranean Chicken Kafta
lemon oregano yogurt

Gourmet Grilled Cheese
aged cheddar on brioche with tomato bisque

Truffle Mac & Cheese Bites

Stuffed Baby Bell Peppers
herbed goat cheese and crispy shallots

Korean Deviled Eggs with Kimchi

TIER C

Compressed Watermelon

Fresh Burrata and Grilled Sourdough

Chicken and Waffle Cones
maple aioli, chive and black pepper

Seared Scallops
sweet corn puree with crispy bacon (+\$5pp)

Black Pepper and Thyme Gougères
warm cheese mousse and prosciutto

Pani Puri Seared Lamb
harissa foam, pickled raisin

Hummus Boat
spiced lamb, pita chip, sumac salad

Salmon Tater Tots
creme fraiche, smoked salmon and caviar

Pita Crostini with Charred Eggplant
prunes, feta, burnt onion, pickled jalapeno and pistachio

Mustard Crusted Lamb Chops (+\$9pp)



COCKTAIL RECEPTION ADD ONS

THE DETROIT LATE NIGHT

+\$28 per person

Build Your Own Detroit-Style Coney Dogs

Served with Better Made Chips

Add Mini Vernor's Float (+ \$4pp)

THE SLEEPWALKER

+\$32 per person

Mini Traditional Sliders:

beef, pickle, cheese, slider sauce, potato bun
served with crispy french fries

Add Mini Milkshakes (+\$4pp)



Dinner Packages

All packages include fresh-baked dinner rolls with butter, plus coffee and tea service.

THE ASH

\$85 per person

Plated or Buffet (1.5hr)

3 Appetizers, 1 Salad, 2 Sides,

Choice of 2 Entrees (plus 1 vegetarian substitutions)

THE SIREN

\$95 per person

Plated or Buffet (1.5hr)

3 Appetizers, 1 Salad, 2 Sides,

Choice of 2 Entrees (plus 1 substitutions)

THE WURLITZER

\$125 per person, Plated

3 Appetizers, 1 Salad, 2 Sides (Chef's Choice),

Choice of Duet Entree (plus 2 vegetarian substitutions)

Appetizers will be passed if the meal is plated.
Supplemental passed appetizer charge may apply for smaller groups.





THE ASH DINNER PACKAGE

\$85 per person
Plated or Buffet (1.5hr)
3 Appetizers, 1 Salad, 2 Sides,
Choice of 2 Entrees (plus 1 vegetarian substitution)

APPETIZERS

Choose 3 Options

- Sesame Chicken Tenders
- Everything Bagel Crusted Hot Dogs in a Blanket with Honey Mustard
- Naan Grilled Cheese with Masala Tomato Soup
- Spinach Pie with Brown Butter, Honey and Hazelnuts
- Saffron Arancini with Smoked Tomato Aioli
- Ricotta Bruschetta with Brown Butter Toast, Truffle Honey, Lemon Zest and Sea Salt
- Zucchini Tempura, Lemon Zest, Parsley Aoli

Upgrade Quantity:
Choose 4 Items: +\$10
Choose 5 Items: +\$15

Enhance with Siren Level Appetizers | +\$6
Enhance with Wurlitzer Level Appetizers | +\$9

SALAD

- Choose 1 Option
- Seasonal Mixed Green Salad
mixed greens, radish, carrot, grape tomatoes, cucumber, balsamic or ranch
 - Caesar Salad
romaine, garlic croutons, tarmesan | +\$5pp
 - Traverse City Salad +\$7pp
mixed greens, dried Michigan cherries, candied pecans, walnuts, grape tomatoes, bleu cheese, raspberry vinaigrette

SIDES

- Choose 2 Options
- Herb Roasted Red Skin or Fingerling Potatoes
 - Vanilla Bean and Maple Glazed Sweet Potatoes
 - Garlic Whipped Potatoes
 - Charred Broccolini with Fermented Chilies, Garlic and Lemon
 - Penne Pasta with Pomodoro Sauce and Basil
 - Honey Harissa Roasted Carrots
 - Roasted Root Vegetables with Brown Sugar Glaze
 - Lemon Green Beans



THE ASH DINNER PACKAGE

ENTREES

Choose 2 Options, plus 1 vegetarian substitution (one per guest)

Chicken Piccata with Capers & Lemon

Chicken Parmesan, Breaded Chicken with Marinara and Melted Cheese

BBQ Beef Brisket

Eggplant Agrodolce with Goat Cheese Polenta

Wild Grains Stuffed Bell Pepper

fennel, cauliflower, mushrooms, onions, quinoa, brown rice, tomato sauce



THE SIREN DINNER PACKAGE

\$95 per person
Plated or Buffet (1.5 Hours)
3 Appetizers, 1 Salad, 2 Sides,
Choice of 2 Entrees (plus 1 substitutions)

APPETIZERS

Choose 3 Options

- Bacon Wrapped Dates
- Famous Slider Bites with Sirloin, Pickle and American Cheese
- Pastrami Rubens , Gougère, Russian Dressing, Coleslaw, Swiss Cheese
- Mediterranean Chicken Kafta with Lemon Oregano Yogurt
- Gourmet Grilled Aged Cheddar Cheese on Brioche with Tomato Bisque
- Truffle Mac & Cheese Bites
- Stuffed Baby Bell Peppers with Herbed Goat Cheese and Crispy Shallots
- Korean Deviled eggs with Kimchi

Upgrade Quantity:
Choose 4 Items: +\$10
Choose 5 Items: +\$15

Enhance with Wurlitzer Level Appetizers | +\$6

SALAD

Choose 1 Option

- Seasonal Mixed Green Salad
mixed greens, radish, carrot, grape tomatoes,
cucumber, balsamic or ranch
- Caesar Salad
romaine, garlic croutons, Pprmesan
- Traverse City Salad +\$7pp
mixed greens, dried Michigan cherries, candied pecans,
walnuts, grape tomatoes, bleu cheese, raspberry vinaigrette

Wedge Salad+\$8pp
bacon, stilton blue cheese, cherry tomatoes, chives, buttermilk dressing

SIDES

Choose 2 Options

- Herb Roasted Red Skin or Fingerling Potatoes
- Vanilla Bean and Maple Glazed Sweet Potatoes
- Garlic Whipped Potatoes
- Charred Broccolini with Fermented Chilies, Garlic and Lemon
- Penne Pasta with Pomodoro Sauce and Basil
- Honey Harissa Roasted Carrots
- Roasted Root Vegetables with Brown Sugar Glaze
- Lemon Green Beans



THE SIREN DINNER PACKAGE

ENTREE

Choose 2 Options, plus 1 vegetarian substitution (one per guest)

Cajun Rubbed Chicken with Avocado Crema

Crispy Lemon Chicken with Lemon Butter

Braised Short Rib with Caramelized Onion Au Jus

Grilled Bavette of Beef with Chimichurri

Herb Roasted Salmon

BBQ Bourbon Glazed Salmon

Wild Grains Stuffed Bell Pepper

Fennel, Cauliflower, Mushrooms, Onions, Quinoa, Brown Rice, Tomato Sauce

Eggplant Agrodolce with Goat Cheese Polenta



THE WURLITZER
DINNER PACKAGE

\$125 per person, Plated
3 Appetizers, 1 Salad, 2 Sides (Chef’s Choice)
Choice of Duet Entree (plus 2 vegetarian substitution)

APPETIZERS

Choose 3 Options

- Compressed Watermelon
- Fresh Burrata and Grilled Sourdough
- Chicken and Waffle Cones with Maple Aioli, Chive and Black Pepper
- Seared Scallops on Sweet Corn Puree with Crispy Bacon (+\$5pp)
- Black Pepper and Thyme Gougères with Warm Cheese Mousse and Prosciutto
- Pani Puri Seared Lamb, Harissa Foam, Pickled Raisin
- Hummus Boat with Spiced Lamb, Pita Chip, Sumac Salad
- Salmon Tater Tots with Creme Fraiche, Smoked Salmon and Caviar
- Pita Crostini, Charred Eggplant, Prunes, Feta, Burnt Onion, Pickled Jalapeno and Pistachio
- Mustard Crusted Lamb Chops +\$12pp

Upgrade Quantity: Choose 4 Items: +\$10 | Choose 5 Items: +\$15

SALADS

Choose 1 Option

- Seasonal Mixed Green Salad
mixed greens, radish, carrot, grape tomatoes,
cucumber, balsamic or ranch
- Coastal Caesar
romaine, kale, hearts of palm, tomatoes, avocado,
in a light Caesar vinaigrette
- Gem Lettuce Salad +(\$8pp)
crisp gem lettuce, shaved Manchego, rye breadcrumbs, peas, radish, and fresh herbs, tossed
in a creamy green goddess dressing



THE WURLITZER DINNER PACKAGE

DUET ENTREE

Choose 2 to make duet, plus 2 vegetarian

2 Sides will be Chef's Choice based on Entree selection

Chargrilled New York Strip Steak, topped with black garlic truffle butter
Add grilled shrimp, +\$9pp

Parmesan Crusted Whitefish

Crab Crusted Whitefish

Pistachio Pesto Crusted Seabass (+\$6pp)

Sundried Tomato and Mozzarella Stuffed Chicken Breast
with basil pesto cream sauce

Sage and Fontina Stuffed Airline Chicken Breast

Crispy Chicken Paillard, Brown Butter Caper Jus

Pan Roasted Salmon with Smoked Tomato Bourbon Butter

Vegetable Wellington
puff pastry, carrot, asparagus, peppers, spinach, goat cheese

Wild Grains Stuffed Bell Pepper
fennel, cauliflower, mushrooms, onions, quinoa, brown rice, tomato sauce

Stuffed Eggplant, Lentil, Charred Onion, Pomegranate Molasses

PLATED DESSERT OPTIONS

Plated, Choose 1 \$12pp

Seasonal Bread Pudding with Butter Sauce

Lemon Tart with Toasted Meringue served with Fresh Seasonal Berries

Warm Lava Cake with Raspberry Coulis

Justin's Famous Carrot Cake with Warm Cream Cheese Icing

Hot Fudge Cream Puff with Warm Fudge Sauce

Cookies & Brownies: Assorted Cookies and Warm Fudge Brownies

BUFFET STYLE DESSERT

Choose 1: \$12pp

Seasonal Fruit Crisp with Whipped Cream

Carrot Cake with Warm Cream Cheese Icing



PREMIUM DESSERT STATIONS

Choose 2 | \$20pp

Choose 3 | \$30pp

THE BAKERY

Assorted Cookies Served in Cookie Jars (3 types)

Brownies (Traditional and Oreo)

Mini Vanilla Glazed Donuts

Cupcakes (Chocolate, Vanilla OR Funfetti with Vanilla Buttercream Icing)

THE ICE CREAM SHOP

Bumpy Cake Milkshakes

Chocolate Chip Cookie Ice Cream Sandwich

Scoop of Chocolate and Vanilla, served in a Bowl or Sugar Cone

Mini Donut Ice Cream Sandwiches with Vanilla Ice Cream and Hot Fudge (+\$2pp)

THE CARNIVAL

Warm Cinnamon Sugar Donuts

Vanilla and Strawberry Glazed Donuts

Churros with Mexican Chocolate Sauce

Apple Ricotta Drop Fritters



PREMIUM PASSED DESSERTS

Available passed with dinner, extra \$5 to add on to cocktail reception

Choose 2 | \$20pp

Choose 3 | \$30pp

Warm Cinnamon Donuts

Warm S’mores Bars

Mini Hot Fudge Cream Puff

Chocolate Mousse with Whipped Cream

Mini Vanilla or Chocolate Milkshakes

Strawberry Shortcake

Chocolate Chip Cookie

Deconstructed“Pie”Shooter; choose one:

Lemon Meringue, Chocolate Silk, Cherry, Apple

Macarons; choose 2 \$9pp, choose 3 \$14pp

Pistachio, Lemon, Strawberry, Raspberry





EVENT TERMS AND CONDITIONS

DEPOSITS SCHEDULE

Room rental fee will act as a non-refundable deposit to secure your space. Your event may require additional deposits according to a schedule planned by your sales manager.

MENU PLANNING

A private events coordinator will work closely with you to create a menu that suits the occasion. The final menu selection must be made two weeks before the scheduled event.

Our menus change seasonally, please communicate any special requests, dietary restrictions, and/or allergies to your event coordinator. Keep in mind that any tastings, special menu requests outside of our normal offerings, will be assessed and may require an additional fee.

PAYMENTS

The final estimated payment is required 14 days prior to the event. Any outstanding balances must be settled in full at the conclusion of your event.

CONTRACTS

The final contract will be provided through the Tripleseat platform for signature. All terms and conditions outlined in your contract will supersede the terms and conditions outlined in this document.

GUEST COUNT GUARANTEE

A final guaranteed guest count is required 14 days before the scheduled event.

SETUP AND BREAKDOWN

Hosts may arrive no sooner than 30 minutes to reservations to coordinate setup unless agreed upon prior. Events must end on time to deter extra charges, a last call will be made at the bar 30 minutes before the end of the event.

Refer to contract for full terms and conditions.



EVENT TERMS AND CONDITIONS

TAXES & FEES

All events are subject to 24% service charge and 6% Michigan Sales Tax. Additional staffing charges may apply.

PARKING AND VALET

Hosted Valet is available at a separate rate upon request.
Contact your event coordinator for details.

PERFORMANCE & BANDS

Entertainment arrangements can be made on a case-by-case basis. Kindly reach out to the event coordinator. It's important to note that booking and payment for entertainment are the sole responsibilities of the guest and may be invoiced separately,

FLORAL ARRANGEMENTS & SPECIAL SERVICES

We are happy to coordinate floral arrangements, decor, or audio visual services for a 10% service charge.

UPSTAIRS AT THE SIREN

Our current food and beverage minimums for Upstairs at The Siren are as follows:

Food Minimum: \$5,000.00

Beverage Minimum: \$2,500.00

Rental: \$2,000.00

Of course, there are always exceptions, so please contact our Sales department.



Plan your next event with us at The Siren Hotel

For bookings, please contact our Sales team at
sales@thesirenhotel.com