

A HOTEL IN  
DOWNTOWN DETROIT

# The Siren

EVENTS PACKAGE 2026

## THE SIREN

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

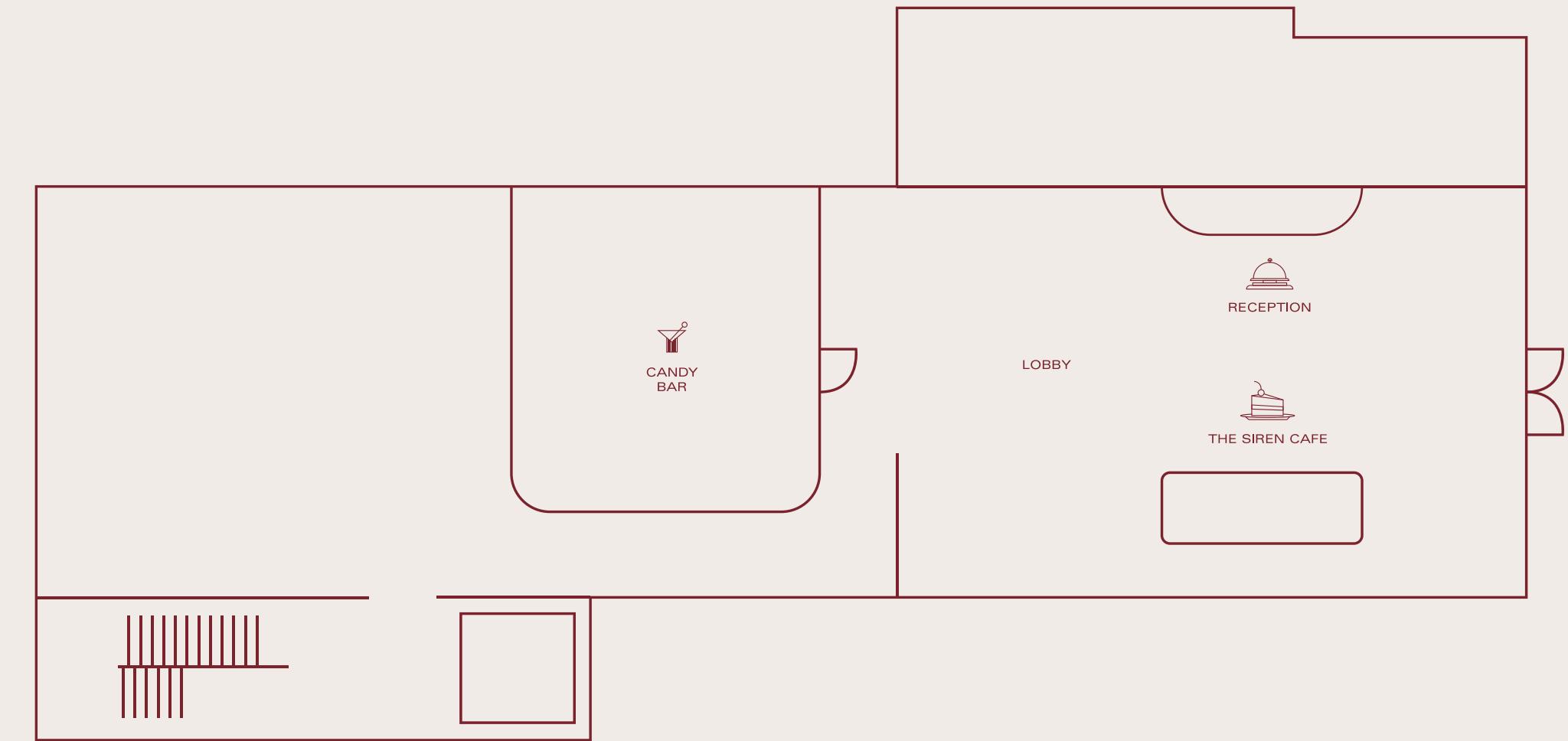
### Upstairs at The Siren

SQUARE FOOTAGE: 1,500 SF

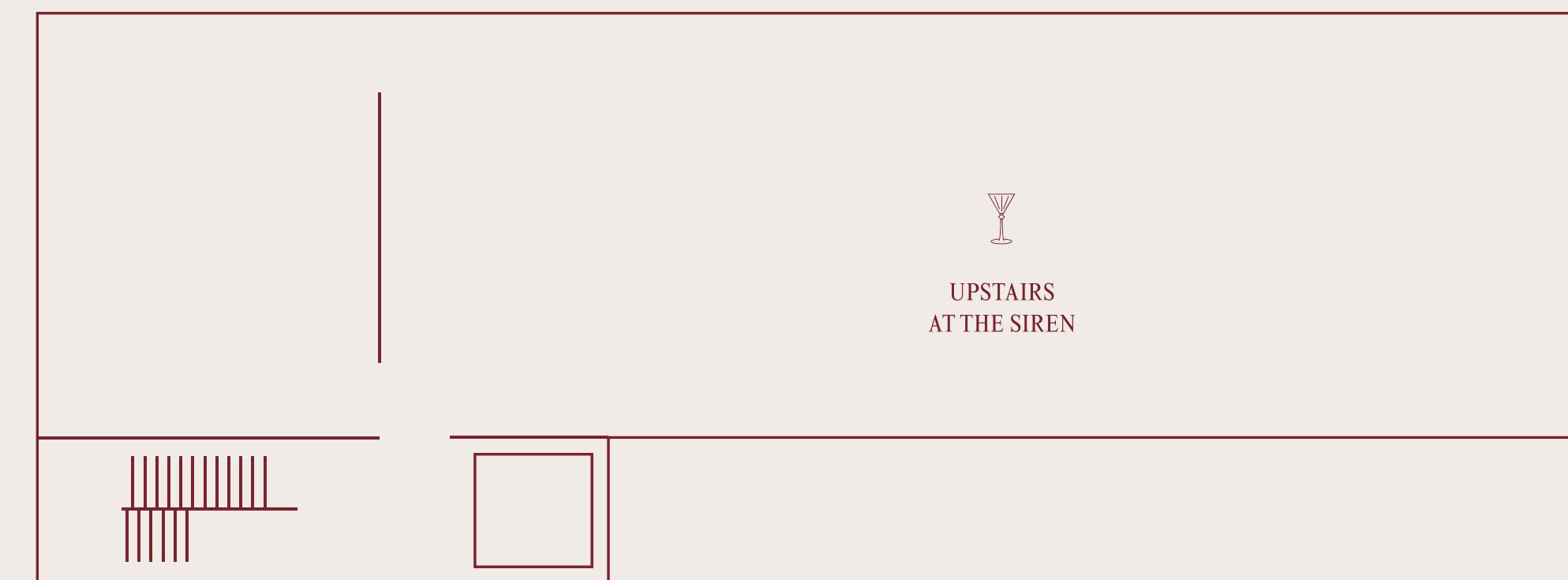
### *Candy Bar*

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 bistro, 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 & Gravlax 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  
2018

# 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](mailto:sales@thesirenhotel.com)