

A HOTEL IN
DOWNTOWN DETROIT

The
Siren

HOLIDAY EVENTS
PACKAGE 2025



Express Catering Menu

OUR EXPRESS CATERING MENU FEATURES A LIMITED YET THOUGHTFULLY CURATED SELECTION, PERFECT FOR INTIMATE GATHERINGS. EACH MENU IS DESIGNED TO ELEVATE SMALL EVENTS WITH EFFORTLESS STYLE.

PARTY SIZES & PACKAGES

Built for 10 to 300 - Ordered in increments of 10





Belle Isle

APPETIZERS Serves 8-10

Hummus with Pita	\$36.00
pinenuts, pomemgranate, parsley, house-made pita	
Spinach Dip	\$38.00
artichoke, potato, water chestnut, tallegio, crostini	
Korean BBQ Wings	\$42.00
scallions, cilantro	

ENTREES Serves 8-10

Lemon Pesto Strozzopreti	\$52.00
charred green vegetables, tomato, parmesan, pinenuts	
Gemelli Pasta	\$52.00
calabrian chilies, tomato cream, italian sausage, truffle oil	
Seared Salmon	\$70.00
mustard vinaigrette, crispy kale	
Beef Tenderloin Kebabs	\$78.00
shawarma spice, feta, cucumber, tomato	
Chicken Kebabs	\$65.00
marinated chicken, sumac yogurt sauce	

SALADS Serves 8-10

Kale Salad	\$36.00
quinoa, parmesan, golden raisins, pinenuts, pickled onion, rice wine vinaigrette	
Chopped Salad	\$38.00
artisinal greens, fresh mozzarella, salami, parmesan, fresh herbs, soft boiled egg, red onion, tomato, sweet vinaigrette	
Caesar Salad	\$42.00
romaine lettuce, shaved cauliflower, fried capers, parmesan croutons, grana padano, fried parsley, orange zest	

SIDES Serves 8-10

Classic Mac-N-Cheese	\$45.00
soubise, three cheese blend	
Braised Lentils	\$38.00
onion, curry, white wine	
Orzo Risotto	\$40.00
sage, parmesan	
Haricot Verts	\$35.00
sundried tomato butter, toasted garlic	

DESSERTS Serves 8-10

Chocolate Chip Cookies	\$18.00
One dozen housemade chocolate chip cookies	
Carrot Cake	\$38.00
cream cheese frosting, shredded coconut, chopped walnuts	
Lemon Tiramisu	\$42.00
limoncello soaked lady fingers, white chocolate mascarpone	



Cass Corridor

SALADS Serves 8-10

House \$49.00
romaine, radicchio, carrots, tomatoes, cucumbers, bacon, cheddar, croutons, choice of dressing

Beaus \$49.00
bibb, corn, goat cheese, scallions, carrots, dates, pecans, golden beets, sweet poppy seed vinaigrette

Maurice \$55.00
iceberg, ham, roasted turkey, swiss, carrots, egg, olives, maurice dressing

Loaded Caesar \$55.00
parmesan, tomatoes, egg, garbanzo beans, avocado, croutons, caesar dressing

SIDES Serves 8-10

Mac & Cheese \$45.00
four cheese, soubise, toasted bread crumbs

Roasted Green Beans \$45.00

Smashed Yukon Potatoes \$45.00
sour cream, scallions, grana padano

Warm Mixed Grains \$39.00
quinoa, barley, brown rice, kale, herbs, parmesan

Cream Spinach \$45.00

APPETIZERS Serves 8-10

Cajun Dry Rub Wings \$49.00
buttermilk ranch

Hummus \$36.00
pomegranate seeds, pinenuts, housemade pita

MAINS Serves 8-10

Grilled Salmon \$99.00
garlic, mustard, honey glazed salmon, warm mixed grains

Chicken Marsala \$89.00
sauteed chicken breast, marsala sauce, wild mushrooms

Filet Mignon Skewers \$99.00
chimichurri

BYO Burger Kit \$69.00
piedmontese burgers, cheese, lettuce, tomato, onion, garlic aioli, ketchup & mustard

Shrimp Scampi Pasta \$89.00
fresh linguine, lemon, garlic, white wine, calabrian chili, parmesan

DESSERTS Serves 8-10

Whole Chocolate Ganache Cake \$25.00
gluten free chocolate cake, chocolate mousse, chocolate ganache

Chocolate Chip Cookies \$10.00

Whole Key Lime Pie \$25.00

Brownies \$12.00



Corktown

APPETIZERS Serves 8-10

Chicken Wings	\$28.00
double fried	
bacon bbq / buffalo / or dry rub seasoning	
Cheese Bread	\$23.00
boursin & brick cheese, marinara	
16oz Ranch	\$10.00
16oz Bleu Cheese	\$10.00

SALADS Serves 8-10

Anitpasto	\$29.00
iceberg, mom’s italian dressing, brick cheese, tomatoes, onions, chickpeas, parmesan	
Caesar	\$27.00
romaine, croutons, parmesan	

PASTA Serves 8-10

Gemelli	\$29.00
sausage, marinara, stewed onions, calabrian chili cream, truffle, parmesan	

PIZZA PARTY Serves 8-10 \$68.00

Select Three Specialty Pizzas

LGBT	The Roni
spinach, garlic, bacon, tomato	pepperoni, calabrian chilies, garlic, basil
Joshua J	The Baller
pepperoni, jalapeño, spicy honey	crushed meatballs, mushrooms, green peppers
Margherita	BBQ Chicken
fresh mozzarella, basil pesto, tomatoes	chicken, bbq sauce, bacon, pineapple, onion, cilantro
Granny	Dill Pickle
pepperoni, mushrooms, caramelized onions	boursin, cheese, mozzarella blend, dill pickles, dill
The Wimp	OPA
calabrian chilies, jalapeño, banana peppers, spicy honey	spinach, kalamata olives, feta, dill, garlic, onion
Medical Weight Loss	Jessy’s Girl
crushed meatballs, sausage, pepperoni, bacon	basil pesto, bacon, arugula, italian dressing, no sauce

DESSERTS Serves 8-10

Deep Dish Cookie	\$19.00
pizza pan baked chocolate chip cookie	



Southwest

TACO / FAJITA BAR Serves 8-10

Choice of Proteins, Flour & Corn Tortillas, Cilantro Lime Rice, Choice of Beans, Crema, Pico de Gallo, Cheese, Shredded Lettuce, Fresh Chips & 2 Signatures Salsas

Proteins: Chicken / Steak / Birria / Shrimp

2 Selections	\$15.00 per person
3 Selections	\$18.00 per person
4 Selections	\$20.00 per person

SALADS Serves 8-10

Large Chop Chop Salad	\$45.00
romaine lettuce, grilled corn, peas, pico de gallo, cotija cheese, crispy tortilla strips, green goddess dressing	

Large Kale Salad	\$47.00
baby kale, pepitas, golden beets, avocado, quinoa, pepitas, goat cheese, honey-cumin vinaigrette	

SIDES Serves 8-10

16oz Salsa	\$6.00
32oz Salsa	\$9.00

16oz Guacamole	\$12.00
32oz Guacamole	\$22.00

Bag of Chips	\$5.00
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Elote	\$40.00
charred corn, chili powder, lime aioli, queso fresco, cilantro	

Cilantro Lime Rice	\$20.00
steamed jasmine rice, lime juice, cilantro spice	

Skinny Beans	\$25.00
vegetarian black beans, peppers, onions, spices	

Refried Beans	\$25.00
topped with cheese (*contains pork)	

DESSERTS Serves 8-10

Tres Leche Cake	\$25.00
sponge cake soaked in 5 milks, whipped cream, crushed berries	

Churros	\$25.00
cinnamon sugar dusted churros, mexican hot chocolate sauce	

Mexican Chocolate Brownie	\$18.00
rich chocolate brownies, mexican chocolate, cinnamon	

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
10\$ 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.



Dinner Packages

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

THE ASH

\$78 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

\$115 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.



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)





THE ASH DINNER PACKAGE

\$78 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: +\$6
Choose 5 Items: +\$9

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 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: +\$6

Choose 5 Items: +\$9

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 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 WURLITZER DINNER PACKAGE

\$115 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: +\$6 | Choose 5 Items: +\$9

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

PREMIUM DESSERT STATIONS

Choose 1 \$18pp

Choose 2 | \$26pp

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



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: \$10pp

Seasonal Fruit Crisp with Whipped Cream

Carrot Cake with Warm Cream Cheese Icing





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.



Plan your next event with us at The Siren Hotel

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