

EVENTS

AT SIREN SONG





VENUE

SIREN SONG VINEYARD ESTATE AND WINERY

The Siren Song Vineyard Estate sits above Lakeshore Drive on beautiful Lake Chelan. We offer private event and wedding options for up to 200 guests. Siren Song offers a majestic atmosphere with old world sensibility and rustic comfort. Enjoy sweeping views of Lake Chelan as well as intimate proximity to our vineyard. Explore the property inside and out and you'll discover charming gathering spaces, picture perfect photo opportunities, luxurious gardens, and a variety of eye-popping art.

PRIVATE EVENT AND WEDDING PACKAGES

For any event, enjoy the view for private parties, corporate events, weddings, or even an overnight stay. We offer several options depending on the number of guests, time of year, as well as different wine selections. Our team provides a variety of delicious menu options for 20-200 guests.

The Siren Song Vineyard Estate and Winery includes 7 acres of indoor and outdoor spaces for private events all featuring views of Lake Chelan and cozy indoor/outdoor fireplaces. Our lake facing veranda and piazza seat up to 200 guests for wedding ceremonies or receptions. An outdoor kitchen and wood-fired pizza oven are perfect for al fresco dining. The formal dining room is ideal for events or meetings of up to 50 guests. End your evening with the most beautiful view from our private villa upstairs at the Siren Song Vineyard Estate and Winery!



HORS D'OEUVRES

Priced per dozen. Two dozen minimum.
Passed or stationary.

**CHARRED STUFFED
EGGPLANT**
Walnuts, Parsley, Pom Seeds

CAPRESE CROSTINI
*Vine Tomato, Fresh Mozzarella
Basil, EVOO*

**BEEF CARPACCIO
CROSTINI**
Caper Lemon Aioli, Arugula

**WHITE ANCHOVY
PINCHO**
Sliced Egg, Piquillo Sofrito

STUFFED GRAPE LEAF *V*
Rice, Spices, Root Vegetables

MELON & IBERICO HAM
Balsamic, Fresh Basil

MARINATED OCTOPUS
Green Olive, Sweet Pepper

SPICY GARLIC SHRIMP
Preserved Tomato

**SMOKED BACON
WRAPPED DATES**
Bacon Lightly Charred

BEVERAGE STATIONS

Per 25 servings unless otherwise noted.

**FRESH BREWED
STARBUCKS COFFEE**

HOT TEA
Assorted Tazo Bagged Teas

**HOT COCOA
& TOPPINGS**
Chefs Choice Sweet Toppings

**INFUSED WATER
REFRESHERS**
Seasonal Selection

ARNOLD PALMER BAR
*Iced Tea, Lemonade, Fresh Lemon
Seasonal Infused Sweetener*

ICED TEA

**CANNED SODA
& SPARKLING WATER**

*Consuming raw or undercooked food can lead to food-borne illnesses.
All meeting/event charges are subject to a 21% taxable service charge, and applicable sales tax. Of this taxable service charge 60% (or 12.6% of the 21% taxable service charge) of the amount will be distributed to service personnel and 40% (or 8.4% of the 21% taxable service charge) of the amount will be retained by the property.*

SHARED PLATTERS & SNACKS

Each selection serves up to 25 guests.

SEAFOOD EXHIBIT

*Seasonal Fish, Oysters, Chilled Shrimp
Spicy Tomato Sauce, Old Bay Rémoulade*

CHEESE

Select Cheeses, Fresh & Dried Fruit, Nuts, Crackers, Breads

CHARCUTERIE

Cured Meats, Fresh & Dried Fruit, Crackers, Breads

PARISIAN PICNIC

*Seasonal Cheeses, Cured Meats, Fresh & Dried Fruit
Nuts, Crackers, Crostini*

FRUIT & VEGETABLE

Seasonal Fruits, Garden Vegetables, Berries, Hummus, Yogurt

DUO DIPS

**CHEESY CAULIFLOWER FENNEL
& SPICY TOMATO**
Served with Crackers

3 PIZZA SELECTION

Choose 3 per order - 8 slices each

GIOVANNI

Tomatoes, Pepperoni, Sausage, Mozzarella, Monterey Jack

MEDICI

Tomatoes, Mozzarella, Fresh Basil

ATHENA

Prosciutto, Goat Cheese, Figs, Balsamic, Glazed Pecans

PERCY

*Roasted Chicken Breast, Sundried Tomato, Caramelized Onion
Pesto, Mozzarella, Monterey Jack, Goat Cheese*

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BUFFET

20-200 guest count. All dinners include bread & butter.

Garden Menu

1 Starter | 1 Main
1 Vegetarian Entrée | 1 Side

Farm Menu

1 Hors d'oeuvres*
2 Starters | 1 Main
1 Vegetarian Entrée | 2 Sides

Estate Menu

2 Hors d'oeuvres*
2 Starters | 2 Mains
1 Vegetarian Entrée | 2 Sides

Spanish Dancer Menu

House Specialty
Parisian Picnic | Spanish Paella
1 Starter | 1 Dessert

Add dessert for an additional cost per person.

AUTHENTIC SPANISH PAELLA
Served in a Classic Paella Pan in the Authentic Spanish Style
Traditional "Mixta" of Chicken Sausage, Shellfish, Bomba Rice Saffron Sofrito

**See hors d'oeuvres page for choices. One per person.*



STARTERS

GAZPACHO

Grilled Prawns

CORN BISQUE

Fried Green Tomatoes

CLASSIC CAESAR SALAD

Romaine Greens, White Anchovies
Parmesan Caesar Dressing
Croutons

SPICED FALAFEL V

Sweet & Sour Sesame Sauce

PRESERVED TOMATO TART V

Puff Pastry, Tomato, Garlic
Fresh Herbs

BULGUR & PARSLEY SALAD

Tomato, Red Onion, Fresh Mint
Lemon Vinaigrette

STONE FRUIT & BURRATA

Herbes de Provence, EVOO
Fresh Focaccia

FARMERS MARKET SALAD V

Baby Gem Lettuces, Heirloom
Tomatoes, Fresh Thyme-Lemon
Vinaigrette

PANZANELLA SALAD

Lemon & White Wine Marinated
Brioche Croutons, Onion, Peppers
Tomato, EVOO

HOMEMADE MOZZARELLA CAPRESE V

Hand-Stretched Mozzarella
Heirloom Tomatoes, Fresh Basil
White Balsamic

VINEYARD QUINOA SALAD

Baby Kale, Charred Summer
Squash, Red Quinoa, Oregano
Vinaigrette

MEDITERRANEAN BULGUR SALAD V

Lemon Marinated Onion, Mint
Parsley Charred Sweet Pepper



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MAINS

**OVEN ROASTED
WHOLE TROUT**
Sauce Gribiche

**CEDAR PLANK "POTLATCH"
WILD KING SALMON**
Sauce Verte

BLACKENED TRI-TIP BEEF
*Stoneground Mustard
Cream Sauce*

ROASTED CAULIFLOWER V
Curry Quinoa Salad

SEARED CHICKEN BREAST
Mushroom Cream Sauce

ROASTED CHICKEN
Dijon Sauce

**ITALIAN STYLE
PORTOBELLO V**
*Sautéed Sweet Onion, Garlic
Basil, Warm Quinoa, Arugula*

**ROASTED GARLIC
EGGPLANT V**
Tomato, Olives, Capers, Feta

MUSHROOM RAVIOLI V
*Walnut Pesto, Parmesan
Fresh Herbs*

**HERITAGE PORK
TENDERLOIN**
Spicy Onion Cream Sauce

ROASTED BEEF TENDERLOIN
Classic Beef & Horseradish Sauce

ADD ON A CARVING STATION

Additional cost for dedicated chef. Minimum 1 hour.

BAKED WHOLE BEEF TENDERLOIN
Beef Tenderloin Mushroom Gravy

SPIRAL HAM
Mango-Chile Glaze

WOOD OVEN ROASTED PRIME RIB
Fresh Horseradish Traditional Au Jus



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PLATED

20-125 guest count. Two choices of mains for your event. Guest selection is needed two weeks prior to the event date. Includes bread and butter. Sides served family-style.



Piazza Menu

1 Starter | 1 Main
1 Side | 1 Dessert

Vineyard Menu

2 Starters | 1 Main
2 Sides | 1 Dessert

MAINS

Please select two. Vegetarian option available upon request.

**OVEN ROASTED
WHOLE TROUT**
Sauce Gribiche

**CEDAR PLANK "POTLATCH"
WILD KING SALMON**
Sauce Verte, Seasonal Succotash

BLACKENED TRI-TIP BEEF
*Stoneground Mustard Cream
Sauce, Garlic Whipped
Potatoes*

**ROASTED BEEF
TENDERLOIN**
*Classic Beef & Horseradish
Sauce, Fingerling Potatoes*

MUSHROOM RAVIOLI ✓
Walnut Pesto, Parmesan, Fresh Herbs

ITALIAN STYLE PORTOBELLO ✓
*Roasted Portobello, Sautéed Sweet
Onion, Garlic, Basil, Warm Quinoa
Arugula*

HERITAGE PORK TENDERLOIN
*Grilled Columbia River Apples
Spicy Onion Cream Sauce*

ROASTED CHICKEN
*Dijon Sauce, Roasted Root
Vegetables, Rosemary, Thyme*

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STARTERS

GAZPACHO
Grilled Prawns

CORN BISQUE
Fried Green Tomatoes

BULGUR & PARSLEY SALAD
*Tomato, Red Onion, Fresh Mint
Lemon Vinaigrette*

CLASSIC CAESAR SALAD
*Romaine Greens, White
Anchovies, Parmesan Caesar
Dressing, Croutons*

PANZANELLA SALAD
*Lemon & White Wine Marinated
Brioche Croutons, Onion
Peppers, Tomato, EVOO*

VINEYARD QUINOA SALAD
*Baby Kale, Red Quinoa
Charred Summer Squash
Oregano Vinaigrette*

STONE FRUIT & BURRATA
*Herbes de Provence, EVOO
Fresh Focaccia*



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SIDES

CREAMY PARMESAN POLENTA **V**
ROASTED SEASONAL VEGETABLES
SAUTÉED RAPINI AND BACON
MUSHROOM POTATO GRATIN **V**
BUTTERY MASHED POTATOES
PASTA WITH MORNAY SAUCE
RICE PILAF **V**

DESSERTS

COCONUT CAKE
*Coconut Sponge, Coconut Cream
Toasted Coconut Shavings*

PEAR TART
Washington Pears, Almond Tart Crust

LEMON MERINGUE TART **V**
Citrus Curd, Charred Swiss Meringue

CHOCOLATE CHERRY CORDIAL
*Dark Chocolate, Sweet Fondant
Bing Cherry Center*

CHOCOLATE DECADENCE
*Valrhona Chocolate, Vanilla Cream
Strawberry Compote*

PETITE DESSERT ASSORTMENT
Chef's Choice



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Everyone has
a Siren Song.
What's yours?

