

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, Aruqula

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 Wrapped Dates, Smoked Cured 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 Topping

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

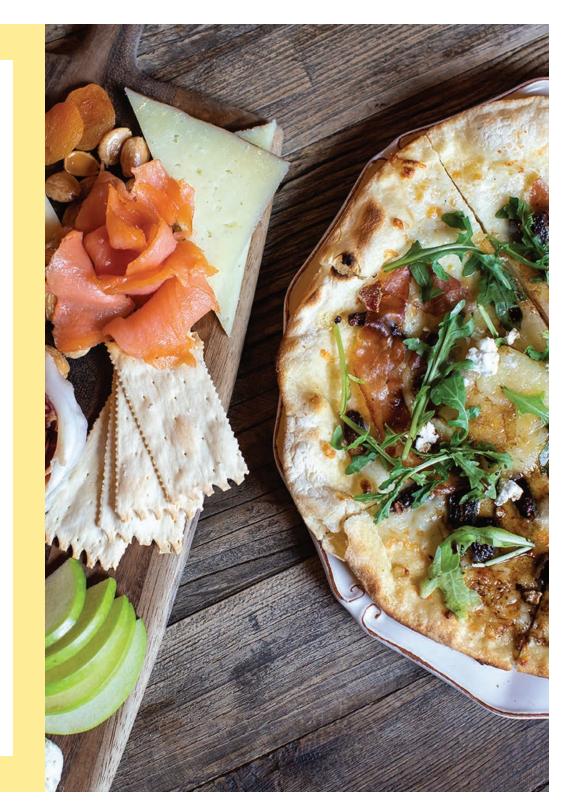
GIOVANNI Tomatoes, Pepperoni, Sausage, Mozzarella, Monterey Jack

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

Parisian Picnic | Spanish Paella

Spanish Dancer Menu

1 Starter | 1 Dessert

House Specialty

Farm Menu

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

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*



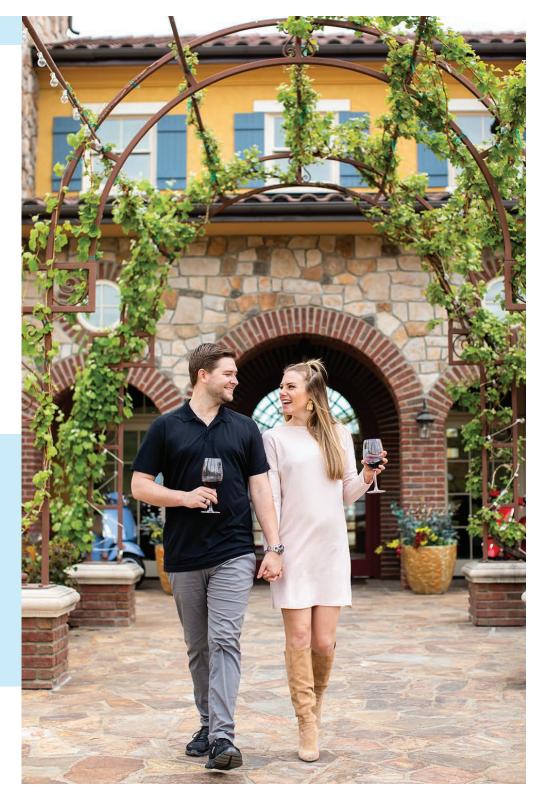
Additional cost for dedicated chef. Minimum I hour.

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 V Walnut Pesto, Parmesan, Fresh Herbs

ITALIAN STYLE PORTOBELLO V 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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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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