

*Pelister Park*  
— THE VENUE —

*Social Events*  
Breakfast & Lunch



PERFECTION  
ELEGANCE

BE  
OUR  
GUEST!

At Pelister Park, we believe hosting should feel effortless and memorable. Our newly renovated venue is adorned with a refined neutral palette, crystal chandeliers, elegant sconces, and a marble dance floor designed to elevate every celebration.

Our culinary program is prepared in-house by our Executive Chef, focusing on fresh ingredients, thoughtful presentation, and menus that balance approachability with refinement. From intimate gatherings to large-scale celebrations, our team brings warmth, experience, and attention to detail to every event.

Pelister Park is named after Pelister National Park in Macedonia, honoring a legacy of hospitality and tradition that continues here in Dearborn. Located adjacent to St. Clement of Ohrid (Ohridski) Eastern Orthodox Church, our venue offers a seamless setting for meaningful celebrations.

We look forward to welcoming you and creating an event that feels personal, polished, and truly enjoyable from beginning to end.

# Welcome to Pelister Park

Thank you for considering Pelister Park The Venue for your event.

Our experienced team is here to ensure your event feels seamless, polished & well cared for from beginning to end!

## **BALLROOM RENTAL \$1500**

- 4 Hour Room Rental
- 3 Hour Set-Up Prior to Event
- Elegant Standard Length Linens
- Selection of Napkin Color
- Chiavari Chairs
- Event Manager

## **GUEST COUNT MINIMUMS**

Comfortably Holds 225 with Dance Floor

- Friday & Sunday 75
- Saturday 125

*\*Exceptions May Vary During Off-Season*

## **ADDITIONAL HOURS AVAILABLE FOR \$200 PER HOUR**

Private Changing Suites can be Added for \$250 - Available 2 Hours Before Event

## **We Do Not Allow Outside Food or Alcohol Except Desserts**

*\* Must be provided by a licensed baker \**

The background features a soft, ethereal composition of light blue and white. It consists of several overlapping, semi-transparent layers of abstract, wavy patterns that resemble smoke or flowing fabric. The overall effect is a dreamy, textured backdrop. Centered in the middle of this composition is the word "Breakfast" written in a dark blue, elegant cursive script. The letters are fluid and connected, with a slight white outline that makes them stand out against the lighter background.

Breakfast

# Breakfast

Includes coffee, tea and soft drinks. Pricing listed per person.

## **CONTINENTAL BREAKFAST**

**\$12 PER PERSON**

Fresh Fruit, Muffins, Mini Danishes, Bagels & Cream Cheese

## **CREATE YOUR BREAKFAST**

**\$28 PER PERSON**

Fresh Fruit, Muffins, Scrambled Eggs & Breakfast Potatoes

### **SELECT ONE**

Stone-Ground Grits  
Classic Oatmeal  
Yogurt & Granola

### **SELECT ONE**

Applewood Smoked Bacon  
Breakfast Sausage  
Turkey Bacon or Sausage

### **SELECT ONE**

Belgian Waffles  
Brioche French Toast Bake  
Biscuits & Gravy

# Brunch

Includes coffee, tea and soft drinks. Pricing listed per person.

## **BRUNCH BUFFET**

**\$40 PER PERSON**

Fresh Fruit, Scrambled Eggs, Breakfast Potatoes, Salad Bar  
Breakfast Sausage, Applewood Smoked Bacon or Turkey Bacon

### **SELECT ONE**

Herb Grilled Chicken  
Buttermilk Fried Chicken  
Lemon-Thyme Chicken

### **SELECT ONE**

Belgian Waffles  
Brioche French Toast Bake  
Biscuits & Gravy

### **SELECT ONE**

Pasta Primavera  
Mac & Cheese  
White Cheddar Grits

**ADDITIONAL \$7 PER PERSON: GRILLED SALMON, SALMON CROQUETTE OR FRIED FISH**

Minimum guest count of 25.

# Enhancements

Add options to create your own breakfast or brunch. Pricing listed per person. Cannot be selected on their own.

## **OATMEAL**

**\$3 PER PERSON**

Served with Dried Cherries, Brown Sugar & Pure Maple Syrup

## **PARFAIT**

**\$4 PER PERSON**

Served with Greek Yogurt, Dried Cherries, Berries, Granola  
Honey & Chocolate Chips

## **BREAKFAST BURRITO**

**\$5 PER PERSON**

Served in a Flour Tortilla with Salsa

## **SELECT ONE**

Scrambled Eggs, Breakfast Sausage, Potatoes & Cheddar Cheese  
Scrambled Eggs, Chorizo, Peppers, Onions & Cheddar Cheese

## **OMELET STATION**

**\$6 PER PERSON**

Shredded Cheese, Feta, Onions, Peppers, Mushrooms, Tomatoes  
Spinach, Broccoli, Bacon & Ham

## **FULL SIZE QUICHE**

**\$7 PER PERSON**

## **SELECT TWO**

Bacon, Ham & Swiss  
Roasted Vegetable & Goat Cheese  
Spinach, Tomato, Caramelized Onion & Feta  
Chorizo, Roasted Red Pepper & Manchego



*Lunch*

# Buffets

Includes coffee, tea and soft drinks. Pricing listed per person.

## **PELISTER LUNCHEON**

**\$20 PER PERSON**

Served with Classic Garden Salad, Potato Salad, & Choice of Two Sandwiches with Assorted Breads, Condiments, Pickles & Olives

## **SELECT TWO**

Ham & Swiss, Turkey & Cheddar, Beef & Provolone  
Chicken Salad or Grilled Vegetable

## **THE ITALIAN**

**\$25 PER PERSON**

Served with Penne Pasta, Red Sauce, Grilled Chicken, Beef Meatballs  
Caesar Salad & Garlic Breadsticks

## **TACO STATION**

**\$24 PER PERSON**

Served with Flour Tortillas, Corn Tortillas, Spanish Rice, Refried Beans  
Chicken Fajitas, Ground Beef, Lettuce, Tomatoes, Onions, Olives, Cheese  
Sour Cream, Chips, Salsa & Guacamole

## **SOUP & SALAD**

**\$18 PER PERSON**

### **SALAD - SELECT TWO**

Classic Garden Salad  
Caesar Salad  
Roasted Beet & Citrus Salad  
Harvest Berry Salad  
Shaved Fennel & Arugula Salad

### **SOUP - SELECT TWO**

Tomato Basil  
Chicken Noodle  
Butternut Squash  
Broccoli Cheddar

**ADDITIONAL GRILLED CHICKEN \$5, GRILLED SALMON \$7, GRILLED SHRIMP \$8**

Minimum guest count of 25.

# Buffet My Way

Includes coffee, tea and soft drinks. Pricing listed per person.

## **\$28 PER PERSON**

### **SALAD - SELECT ONE**

#### **Classic Garden Salad**

Mixed Greens, Cucumber, Carrot  
Heirloom Tomatoes, Shaved Radishes  
Red Wine Vinaigrette & House Ranch

#### **Caesar Salad**

Crisp Romaine, Shaved Parmesan  
Garlic Butter Croutons  
House Caesar Dressing

#### **Roasted Beet & Citrus Salad**

Mixed Greens, Roasted Beets  
Citrus Segments, Goat Cheese  
Honey Shallot Vinaigrette

#### **Harvest Berry Salad**

Mixed Greens, Fresh Berries  
Cucumber, Toasted Walnuts, Feta  
Citrus Vinaigrette

#### **Shaved Fennel & Arugula Salad**

Arugula, Shaved Fennel, Orange  
Currants, Red Onion, Pine Nuts  
Parmesan, Maple Dijon Dressing

### **VEGETABLE - SELECT ONE**

Seasonal Market Vegetables  
Green Beans Almondine  
Braised Collard Greens

### **STARCH - SELECT ONE**

Chive Whipped Yukon Gold Potatoes  
Parmesan Polenta  
Roasted Potatoes  
Smoked Gouda Potato Gratin  
Mac & Cheese  
Gemelli Primavera

### **ENTREE - SELECT ONE**

Lemon-Thyme Chicken Breast  
Spinach & Brioche Stuffed Chicken  
Garlic-Herb Grilled Flank Steak  
Roasted Atlantic Salmon

# Plated Meals

Includes coffee, tea and soft drinks. Pricing listed per person.

## **Lemon-Thyme Pan-Seared Chicken Breast 30**

Served with Garlic-Shallot Jus, Fresh Herbs & Parmesan  
Chive Whipped Yukon Gold Potatoes & Seasonal Market Vegetables

## **Roasted Atlantic Salmon 35**

Served with Lemon-Dill Beurre Monté, Whole-Grain Mustard, Chive Oil  
Parmesan Polenta & Green Beans Almondine

## **Roasted Cauliflower Steak (Vegan) 25**

Served with Chickpea Purée, Charred Broccolini & Herb Vinaigrette

## **SOUP & SANDWHICH**

**\$22 PER PERSON**

### **SOUP - SELECT ONE**

Tomato Basil  
Chicken Noodle  
Butternut Squash  
Broccoli Cheddar

### **SANDWHICH - SELECT ONE**

Ham & Swiss  
Turkey & Cheddar  
Beef & Provolone  
Chicken Salad  
Grilled Vegetable

## **SOUP & SALAD**

**\$18 PER PERSON**

### **SOUP - SELECT ONE**

Tomato Basil  
Chicken Noodle  
Butternut Squash  
Broccoli Cheddar

### **SALAD - SELECT ONE**

Classic Garden Salad  
Caesar Salad  
Roasted Beet & Citrus Salad  
Harvest Berry Salad  
Shaved Fennel & Arugula Salad

**ADDITIONAL GRILLED CHICKEN \$5, GRILLED SALMON \$7, GRILLED SHRIMP \$8**

Minimum guest count of 25.

# Boxed Lunch

**\$14 PER PERSON**

Served with choice of one or two sandwiches, one salad, and one side.

## **SANDWICH - SELECT UP TO TWO**

Ham & Swiss  
Turkey & Cheddar  
Beef & Provolone  
Chicken Salad  
Grilled Vegetable

## **SALAD - SELECT ONE**

Classic Garden Salad  
Caesar Salad  
Potato Salad  
Coleslaw

## **SIDE - SELECT ONE**

Chips  
Cookie  
Fresh Fruit

*Perfect for Working  
Lunch Meetings*



# Small Bites

## **PASSED APPETIZERS**

**\$8 PER PERSON - 3 SELECTIONS**

### **STANDARD - CHOICE OF ONE**

**Prosciutto & Melon Skewer** Basil & Balsamic Glaze

**Heirloom Tomato Bruschetta** Whipped Ricotta & Roasted Garlic

**Whipped Feta Phyllo Cup** Honey & Pistachio

**Mushroom Arancini** Parmesan & Truffle Aioli

### **PREMIUM - CHOICE OF TWO**

**Jumbo Lump Crab Cake** Old Bay & Roasted Red Pepper Aioli

**Tuna Poke Wonton Crisp** Citrus Soy & Avocado

**Bacon Wrapped Shrimp** Maple Bourbon Glaze & Cracked Pepper

**Buttermilk Fried Chicken Bite** Hot Honey & Pickle Chip

**House-Made Chicken Meatball** Parmesan Cream & Fresh Herbs

**Beef Tenderloin Skewer** House Chimichurri & Rosemary Sea Salt

**Grilled Lamb Lollipop** Rosemary Garlic Butter - *Market Price*

**ADDITIONAL STANDARD - \$2 PER PERSON | ADDITIONAL PREMIUM - \$4 PER PERSON**

## **STATIONED DISPLAYS**

### **CHEF'S CURATED GRAZING TABLE**

**\$10 PER PERSON**

A thoughtfully composed display of artisanal cheeses, cured meats, fresh fruit, marinated vegetables, olives & house spreads accompanied by focaccia, crostini & crackers.

### **MARKET CRUDITÉ & CHEESE DISPLAY**

**\$8 PER PERSON**

Seasonal fresh sliced vegetables with herb dip accompanied by a curated selection of cheeses, fresh fruit, flatbreads & crackers.

### **APPETIZER DUO**

**\$12 PER PERSON**

### **SMALL BITES & DISPLAY**

Two chef-selected passed appetizers paired with a Market Crudité & Cheese Display

# Bar Packages

## **MIMOSA BAR**

**\$15 PER PERSON**

Includes Mawby Prosecco

## **JUICES - SELECT THREE**

Cranberry, Pineapple, Orange, Passion Fruit, Guava, Grapefruit  
Pineapple, Orange

## **BEER & WINE**

**\$15 PER PERSON**

### **WINE**

Chateau Grand Traverse Wine - Pinot Noir, Proprietor's Red  
Chardonnay Late Harvest, Riesling Late Harvest, Rosé

### **BEER**

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light

### **SOFT DRINKS**

Coke, Diet Coke, Lemon-Lime Soda, Tonic, Club Soda, Ginger Ale

## **BEER, WINE & MIMOSA BAR**

**\$20 PER PERSON**

**ONE BARTENDER PER 100 GUESTS**

**ADDITIONAL BARTENDER \$150**

**CASH BAR REQUIRES A BARTENDER FEE OF \$150 PER 75 GUESTS**

All alcoholic beverages must be purchased through Pelister Park and consumed on the premises.  
A request can be made for brands not listed at an additional cost.

# TASTE! by *Pelister Park*

## JOIN US FOR TASTE! BY PELISTER PARK OUR EXCLUSIVE QUARTERLY TASTING EVENT

Indulge in a curated selection of fine wines, artisanal bites, and signature pairings that highlight seasonal flavors and culinary artistry.

Each experience offers a unique theme, blending vibrant tastes with an intimate atmosphere perfect for food lovers and connoisseurs alike.

Don't miss the opportunity to savor, sip, and celebrate at Pelister Park!

**\$25 PER PERSON - RESERVATIONS REQUIRED**

Call Us At (313) 438-0908 or Scan the QR Code



2026  
DATES

APRIL 2ND

JULY 30TH

OCTOBER 8TH

# Frequently Asked Questions

## **What is the deposit?**

The deposit is \$1500 to book & confirm your date.

## **What time can I enter for my event?**

You and your vendors can access the venue 3 hours before your event starts. Guests are not allowed in the venue before the contracted start time.

## **Do you offer tastings before I book?**

Yes! You can attend our quarterly tasting event, Taste!, for \$25 per person. We also offer private tastings for \$50 per person (minimum 4 guests).

## **Do I need a bar package for soft drinks?**

No, soft drinks, coffee, and tea are included in the meal price.

## **How long is the bar open?**

It is open for 3 hours. The bar closes 30 minutes during dinner and 30 minutes before the event ends.

## **Do you offer Halal options?**

Yes, we offer Halal chicken and beef options for an additional \$3 per person.

## **Is there a smoking area?**

Smoking is prohibited inside the venue, but allowed at the end of the awning covering. Smoking or vaping inside can lead to early termination of the event or removal of guests. Bud cans are provided for guests.

## **Do you offer décor?**

We provide elegant linens, glassware, and silverware. Charger plates are available to rent. For other décor, please refer to our preferred vendor list.

## **How long is the dinner service?**

Dinner is served over a 1-hour period.

## **What time does my event have to end?**

All social events are 4 hours long and must conclude by midnight. We ask that guests vacate the venue within 30 minutes, and vendors have 1 hour for takedown.

## **What is the service charge & tax?**

All services are subject to a 6% sales tax and 23% service charge for food & beverages.

# Preferred Vendors

## BALLOONS

**Balloon Girls** info@balloongirlsdetroit.com

## DJS

**Detroit DJ Entertainment** (248) 213-9750

**Mr. Light Show** (734) 846-7573

**Pantera Event Productions** (616) 334-9228

## EVENT & DESIGN PLANNERS

**Carpe Diem Events** Stephanie Marie, (313) 216-4096, hello@carpediemevents.co

**Design Envy** William, (313) 970-9113

**First Impressions Events** Natasha, (313) 744-3823

**Top Pic Collective** (877) 4-TOPPIC

## FLORAL

**M Dawn Floral Design** (947) 224-1050, monica@mdawnfloral.com

**AB Blooms** abblooms@gmail.com

**Floral Decor & More** (586) 362-9709 \* Flower Wall

## MAKEUP

**The Glam Doc** (313) 330-7828

**Glam by Kay Lee** (248) 752-5071

## PHOTO BOOTH

**Eye Candy Productions** (248) 320-4093

**Detroit DJ Entertainment** (248) 213-9750

## PHOTOGRAPHERS

**Eye Candy Productions** (248) 320-4093

**VIII VIII Photography** (248) 934-0828

**Ernest Sisson Photography** (313) 971-4590

**Kyra & Dee** kyraanddee.com



*Thank You*

WE LOOK FORWARD TO BRINGING  
YOUR EVENT TO LIFE