



Pelister Park
— THE VENUE —

Social Events
Breakfast & Lunch



PERFECTION
ELEGANCE

BE
OUR
GUEST!

Allow us to transform your vision, your dreams, into reality. Our newly-renovated venue is adorned with a soft neutral metallic palette, breathtaking crystal chandeliers, and sconces with an exquisite marble dance floor.

You and your guests will be delighted with our always fresh and elegant menu prepared in-house by our Certified Executive Chef. Pelister Park, named after the breathtaking National Park in Macedonia, continues its heritage here in Dearborn. Located adjacent to St. Clement of Ohrid (Ohridski) Eastern Orthodox Church.

Our event team, holding over 50 years of experience, offers industry-leading services, complete customization, and warm hospitality. We put our expertise to work, ensuring every detail is carefully planned and thoughtfully executed. We look forward to fulfilling your every wish, dream, and desire from beginning to end!

Welcome to Pelister Park

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

Our team of professionals are fully prepared to add some extra charm to your special day and make it shine even brighter!

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 **



Breakfast

Breakfast

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

CONTINENTAL BREAKFAST

\$12 PER PERSON

Fresh Fruit, Muffins, Bagels & Cream Cheese

CREATE YOUR BREAKFAST

\$28 PER PERSON

Fresh Fruit, Muffins, Scrambled Eggs & Breakfast Potatoes

SELECT ONE

Grits
Oatmeal
Yogurt & Granola

SELECT ONE

Smoked Pork Bacon
Sausage Links
Turkey Bacon

SELECT ONE

Waffles
French Toast Casserole
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
Pork Sausage, Bacon or Turkey Bacon

SELECT ONE

Grilled Chicken
Fried Chicken
Breaded Chicken Tenders

SELECT ONE

Waffles
French Toast Casserole
Biscuits & Gravy

SELECT ONE

Pasta Primavera
Mac & Cheese
Cheesy Grits

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

Minimum guest count of 25. Pricing subject to change without notice.

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 BURRITRO

\$5 PER PERSON

Served in a Flour Tortilla with Salsa

SELECT ONE

Breakfast Sausage, Scrambled Eggs & Cheddar Cheese
Chorizo, Manchego & Scrambled Eggs

OMELET STATION

\$6 PER PERSON

Cheddar Cheese, Salsa, Peppers, Tomatoes, Baby Spinach, Onions
Scallions, Mushrooms, Bacon, Ham & Sausage

FULL SIZE QUICHE

\$7 PER PERSON

SELECT TWO

Florentine - Spinach & Swiss
Lorraine - Bacon & Ham
Broccoli Cheddar
Chorizo & Manchego
Spinach, Tomato, Onion & Feta



Lunch

Buffets

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

PELISTER LUNCHEON

\$20 PER PERSON

Served with Pelister Park 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

\$22 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

Pelister Park Salad
Garden Salad
Caesar Salad
Michigan Strawberry

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. Pricing subject to change without notice.

Buffet My Way

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

\$25 PER PERSON

SALAD - SELECT ONE

Pelister Park Salad

Chopped Lettuce, Pickled Onions
Golden Raisins, Feta Cheese
Shaved Carrots, Toasted Chickpeas
Lemon-Herb Vinaigrette

Garden Salad

Arcadian Greens, Cucumber
Tomatoes, Shaved Radish
Black Pepper Crostini
Champagne Vinaigrette

Michigan Strawberry Salad

Arcadian Greens, Red Onion
Candied Almonds, Feta Cheese
Strawberry Vinaigrette

Caesar Salad

Romaine Lettuce, Shaved Parmesan
Garlic Butter Croutons
Caesar Dressing

VEGETABLE - SELECT ONE

Seasonal Vegetables
Grilled Broccolini & Roasted Lemon Butter
Asparagus & Summer Squash
Collard Greens & Carrots

STARCH - SELECT ONE

Roasted Potatoes & Crispy Onions
Smoked Gouda Scalloped Potatoes
Mac & Cheese
Gemelli Pasta

ENTREE - SELECT ONE

Chicken Piccata
Fontina & Spinach Stuffed Chicken
House-Made Chicken or Beef Meatballs
Grilled Salmon

Plated Meals

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

Chicken Piccata 30

Served with Fried Capers, Artichokes, White Wine-Lemon Sauce
Whipped Potato & Seasonal Vegetables

Grilled Salmon 35

Served with Roasted Lemon Butter, Dijon, Saffron Rice & Grilled Broccolini

Herb Roasted Cauliflower Steak (Vegan) 25

Smashed Red Skin Potatoes, Sautéed Garlic Green Beans & Roasted Red Pepper Coulis

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

Pelister Park Salad
Garden Salad
Caesar Salad
Michigan Strawberry Salad

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

Minimum guest count of 25. Pricing subject to change without notice.

Boxed Lunch

\$14 PER PERSON

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

SANDWHICH - SELECT UP TO TWO

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

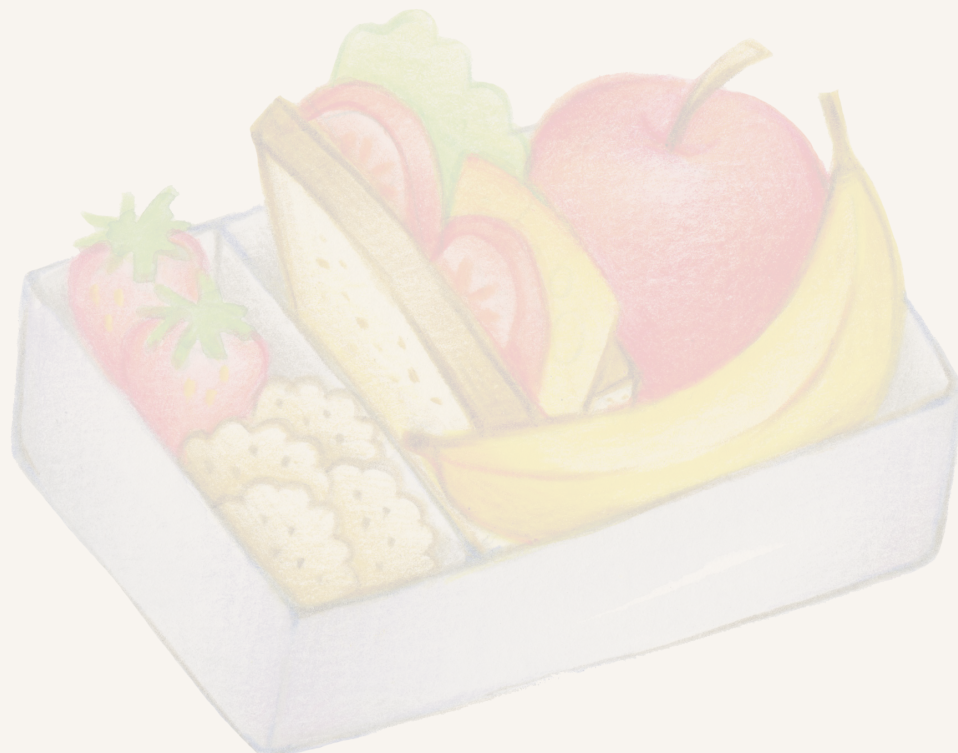
SALAD - SELECT ONE

Pelister Park Salad
Caesar Salad
Garden Salad
Potato Salad
Coleslaw

SIDE - SELECT ONE

Chips
Cookie
Fresh Fruit

*Perfect for Working
Lunch Meetings!*



Small Bites

SELECT TWO \$8 PER PERSON | SELECT THREE \$10 PER PERSON

Crispy Fingerling Potatoes Chimichurri Sauce
Pork Belly Bites Sweet & Sour Glaze
Bacon Wrapped Dates Chorizo & Romesco Sauce
Bacon-Wrapped Scallops Lemon Jam
Short Rib Tacos Guacamole & Pico De Gallo
Boursin Cheese & Herb Stuffed Mushrooms
Tempura Shrimp Sesame & Sweet Chile Sauce
Vegetable Crudit  Green Goddess Sauce
Hummus & Tabbouleh Pita Chips
Fruit & Cheese Display Honey Bourbon Dip
Spinach Artichoke Dip House Chips
Chicken Satay Sesame Apricot Glaze
Tomato Basil Crostini Crispy Parmesan
Coconut Shrimp Pineapple Orange Marmalade
Beef Tenderloin Skewer Crispy Onion & Zip Sauce
Build Your Own Bruschetta Bar

Chef's Grazing Table

\$525 PER 75 GUESTS

Selection of Fine Cheeses, Fruit, and Spinach & Artichoke Dip

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, Silhouette 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

JANUARY 8TH
APRIL 2ND
JULY 16TH
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!