Pelister Park

THE VENUE

Social Event Menu



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 \$500

- 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 *

Build Nour Own Buffet

Includes coffee, tea and soft drinks. Pricing listed 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 Collard Greens & Carrots Green Beans, Carrots & Caramelized Onions Asparagus, Summer Squash & Roasted Peppers

PASTA - SELECT ONE

Mac & Cheese

Cavatappi Pasta, Cheddar-Parmesan Sauce

Gemelli Pasta

Basil Pesto, Vegetable Garnish, White Wine Sauce

Penne Pasta

Shaved Parmesan, Tomato Sauce

Bowtie Alfredo

Shaved Parmesan, Parmesan Cream Sauce

STARCH - SELECT ONE

Chive & Sour Cream Whipped Potatoes
Roasted Potatoes & Crispy Onions
Saffron Rice & Fresh Herbs
Mashed Sweet Potatoes & Sage Brown Butter
Smoked Gouda Scalloped Potatoes
White Cheddar Scallion Grits



SELECT UP TO TWO ENTREES

Chicken Piccata

Artichokes, Fried Capers, Lemon Butter Sauce

Fontina & Spinach Stuffed Chicken Breast

Brioche, White Wine Herb Sauce

Chicken Caprese

Fresh Mozzarella, Tomato, Basil, Balsamic Reduction

Smoked Bone-In Chicken

Herbs, Spice, Honey-Mustard Jus

Buttermilk Fried Chicken - Bone-In or Boneless

Optional Chicken Gravy

Grilled Flank Steak

Caramelized Onion, Mushroom, Rosemary Zip Sauce

Sliced Choice Top Sirloin

Roasted Mirepoix, Demi-Glace

Asian-Inspired Flank Steak

Sesame Soy Sauce, Sesame, Chili Flakes, Garlic, Ginger

Braised Beef Tenderloin Tips

Roasted Mirepoix, Demi-Glace

House-Made Meatballs - Chicken or Beef

Sesame Soy Glaze, Swedish, or Apple Bourbon Barbecue

Seared Salmon

Sesame Soy Glaze or Citrus Beurre Blanc

Herb Crusted Cod Loins

Lemon Caper Beurre Blanc

ONE ENTREE \$30 PER PERSON | TWO ENTREES \$37 PER PERSON

Themed Dinner Buffets

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

Taste of Italy 35

Penne Pasta with Red Sauce
Tortellini Pasta with White Sauce
Mixed Vegetables - Asparagus, Zucchini
Eggplant, Roasted Peppers
Sauteed Mushrooms, Onions, Spinach
Grilled Chicken & Beef Meatballs
Pesto, Parmesan & Sundried Tomatoes
Caesar Salad
Garlic Breadsticks

Mediterranean 37

Beef Kafta

Chicken Kabob

Saffron Rice

Greek Lemon Potatoes

Grilled Vegetables

Tabbouleh

Hummus & Garlic Paste

Grilled Pita

Fattoush Salad

Taco Stand 37

Grilled Chicken with Peppers & Onions
Seasoned Ground Beef
Spanish Rice & Refried Beans
Southwest Salad with Chipotle Lime Dressing
Pico de Gallo, Guacamole, Shredded Cheese
Pickled Red Onions, Jalapenos, Sour Cream
Soft Tortilla & Tortilla Chips

Southern Comfort 37

Select Two -

Buttermilk Fried Chicken Salmon Croquettes, or BBQ Pulled Pork

Included -

Mac & Cheese

Braised Collard Greens

Coleslaw

Loaded Potato Salad

Buttermilk Biscuits & Cornbread

Fan Stand 35

Select One -

Traditional Wings, Boneless Wings or Cheeseburger Sliders

Included -

Coleslaw

House Chips

Grilled Vegetable Platter

Mac & Cheese

Potato Wedges

Garlic Parmesan, Apple Bourbon BBQ

Buffalo, Ranch Dips & Sauces

Prom Package

Includes ice cream bar, punch, lemonade, & soft drinks. Pricing listed per person.

SALAD - SELECT ONE

Pelister Park Salad Garden Salad Michigan Strawberry Salad Caesar Salad

STARCH - SELECT ONE

Bowtie Alfredo Chive & Sour Cream Whipped Potatoes Roasted Potatoes & Crispy Onions Macaroni & Cheese

VEGETABLES - SELECT ONE

Seasonal Vegetables Collard Greens & Carrots Green Beans, Carrots & Caramelized Onions Asparagus, Summer Squash & Roasted Peppers

ENTREE - SELECT ONE

Chicken Piccata
Fontina & Cheese Stuffed Chicken
Fried Chicken with Chicken Gravy
House-Made Meatballs

ICE CREAM BAR

Creamy Vanilla Ice Cream, Variety of Toppings & Sauces:

Chocolate Chips
Crushed Oreos
Crushed Pineapple
Rainbow Sprinkles
Shredded Coconut
Mini Marshmallows
Maraschino Cherries
Hot Fudge
Caramel Sauce
Strawberry Syrup



\$25 PER PERSON | HALAL OPTIONS AVAILABLE

Pricing is subject to change without notice.

TASTE! Pelister Park

JOIN US FOR TASTE! BY PELISTER PARK OUR EXCLUSIVE BIMONTHLY 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



NOVEMBER 6, 2025 2026 Dates to be scheduled

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 bi-monthly 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.

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 your

We look forward to working with you!