

19600 Ford Road, Dearborn, MI 48128 | (313) 438-0908 | info.pelisterpark@gmail.com



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 seemless, polished & well cared for from beginning to end!

Ballroom rental $750

- 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, 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
Caprese or 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.

$25 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

VEGTABLE - 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.

SANDWHICH - SELECT UP TO TWO

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

SALAD - SELECT ONE

Caesar Salad
Garden Salad
Potato Salad
Coleslaw

SIDE - SELECT ONE

Chips
Cookie
Fresh Fruit

Perfect for Working Lunch Meetings

Meeting Planner - Cold Entrees

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

$35 PER PERSON

CONTINENTAL BREAKFAST

Orange Juice, Cranberry Juice, Yogurt & Granola, Muffins, Bagels & Cream Cheese

LUNCH

Deli Sandwiches, Classic Garden Salad, Potato Salad, Chips, Condiments & Pickles

SANDWHICH - SELECT TWO

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

SOUP - ADDIITONAL $3 PER PERSON

Tomato Basil
Chicken Noodle
Butternut Squash
Broccoli Cheddar

DESSERT

SELECT TWO

Assorted Cookies
Fruit Tray with Dips
Parfaits

AFTERNOON SNACK

SELECT TWO

Fresh Popcorn
Spinach Artichoke Dip & Pita
Tortillas & Salsa
Cheese & Crackers
Vegetables & Dips
Hummus & Pita

Meeting Planner - Hot Entrees

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

$40 PER PERSON

CONTINENTAL BREAKFAST

Orange Juice, Cranberry Juice, Yogurt & Granola, Muffins, Bagels & Cream Cheese

LUNCH

Includes a Selection of One Option from Each Category Below

SALAD

Fruit Salad
Garden
Caesar

STARCH

Whipped Potatoes
Roasted Potatoes
Mac & Cheese
Gemelli Primavera

VEGETABLE

Grilled Broccolini
Green Bean, Carrot & Onion
House Vegetables
Grilled Vegetables

ENTREE

Chicken Piccata
Build a Burger
Chicken Fajitas
Fried Chicken
Chicken or Beef Meatballs

SOUP - $3 PER PERSON

Tomato Basil
Chicken Noodle
Butternut Squash
Broccoli Cheddar

DESSERT

SELECT TWO

Assorted Cookies
Fruit Tray with Dips
Parfaits

AFTERNOON SNACK

SELECT TWO

Fresh Popcorn
Spinach Artichoke Dip & Pita
Tortillas & Salsa
Cheese & Crackers
Vegetables & Dips
Hummus & Pita


Dinner

Plated Meals

Includes family style salad, rolls, vegetable, starch, one entree, coffee, tea and soft drinks. Pricing listed per person.

FIRST COURSE - SELECT ONE

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

Caesar Salad
Crisp Romaine, Garlic Butter Croutons, Shaved Parmesan & 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 Cheese
& Citrus Vinaigrette

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

accompaniments

VEGETABLE - SELECT ONE

Seasonal Market Vegetables Herb Infused Oil & Flaky Salt
Honey-Glazed Carrots Thyme, Brown Butter & Pistachios
Green Beans Almondine Toasted Almonds & Shallot Butter
Braised Collard Greens Smoked Onion & Cider Vinegar

STARCH - SELECT ONE

Chive Whipped Yukon Gold Potatoes Cultured Butter & Crème Fraîche
Parmesan Polenta Rosemary Butter
Roasted Potatoes Garlic, Herbs & Cracked Black Pepper
Smoked Gouda Potato Gratin Parmesan & Thyme Cream
Wild Rice Pilaf Toasted Wild Rice Blend, Dried Cherries & Herbs

plated entrees

Lemon-Thyme Pan-Seared Chicken Breast 35
Garlic-Shallot Jus, Fresh Herbs & Parmesan
best accompanied with chive whipped Yukon gold potatoes & green beans almondine

Boursin, Spinach & Brioche Stuffed Chicken Breast 35
Shallot-Thyme Pan Sauce
best accompanied with parmesan polenta & seasonal market vegetables

Herb Roasted Bone-In Chicken or Herb Grilled Chicken Breast 35
Savory Spice Rub & Maple-Dijon Glaze
best accompanied with roasted potatoes & honey-glazed carrots

Garlic-Herb Grilled Flank Steak 40
Caramelized Onions, Mushrooms & Rosemary Butter
best accompanied with roasted fingerling potatoes & green beans almondine

Slow Roasted Top Sirloin 40
Thinly Sliced, Cabernet Jus & Roasted Shallots
best accompanied with smoked gouda potato gratin & seasonal market vegetables

Braised Short Ribs 45
Slow-Braised Beef Short Rib, Caramelized Shallots, Rosemary & Cabernet Reduction
best accompanied with parmesan polenta & seasonal market vegetables

Roasted Atlantic Salmon 40
Lemon-Dill Beurre Monté, Whole-Grain Mustard & Chive Oil
best accompanied with parmesan polenta & green beans almondine

Golden Crusted Cod 40
White Wine Beurre Blanc, Caper Herb Relish & Charred Lemon
best accompanied with roasted potatoes & honey-glazed carrots

Roasted Cauliflower Steak (Vegan) 30
Roasted Cauliflower. Chickpea Purée, Charred Broccolini & Herb Vinaigrette

Wild Mushroom Risotto (Vegan) 30
Blend of Wild Mushrooms, Crispy Leeks, Grilled Asparagus & Truffle Oil

Plated Duet Entrees

Includes family style salad, rolls, vegetable, starch, one duet entree, coffee, tea, and soft drinks. Pricing listed per person.

Chicken Cutlet & Beef Tenderloin 45

Pan-Seared Chicken Cutlet, Fine Herbs, Lemon-Caper Jus
Center-Cut Beef Tenderloin Medallion, Brandy Peppercorn Reduction
Pomme Purée, Green Beans Almondine

Braised Short Ribs & Herb-Seared Chicken 45

Slow-Braised Beef Short Rib, Red Wine Glaze, Crispy Leeks
Herb-Seared Chicken Breast, Thyme Pan Sauce
Parmesan Polenta, Honey-Glazed Carrots

Chicken Roulade & Roasted Salmon 39

Herb-Roasted Chicken Roulade with Boursin & Spinach
Roasted Salmon, Lemon-Dill Beurre Monté, Whole-Grain Mustard
Wild Rice Pilaf, Charred Broccolini

Garlic-Herb Flank Steak & Butter-Poached Shrimp 42

Grilled Garlic-Herb Marinated Flank Steak, Chimichurri
Butter-Poached Shrimp, Lemon-Garlic Beurre Blanc
Roasted Fingerling Potatoes, Charred Asparagus

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 Sauce
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

Build Your Own Buffet

Includes coffee, tea and soft drinks. Pricing listed 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
Honey-Glazed Carrots
Green Beans Almondine
Braised Collard Greens

PASTA - SELECT ONE

Cavatappi Mac & Cheese
Aged Cheddar, Gouda, Parmesan

Gemelli Primavera
Seasonal Vegetables, Basil, Lemon, Olive Oil, Shaved Parmesan

Penne Vodka
Slow-Simmered Tomato Vodka Cream
Basil & Parmesan

Orecchiette Pesto
Basil Pesto, Blistered Tomatoes, Parmesan
Toasted Pine Nuts

STARCH - SELECT ONE

Chive Whipped Yukon Gold Potatoes
Parmesan Polenta
Roasted Potatoes
Smoked Gouda Potato Gratin
Wild Rice Pilaf

buffet entrees

SELECT ONE ENTREE

Lemon-Thyme Pan-Seared Chicken Breast 32
Garlic-Shallot Jus, Fresh Herbs & Parmesan

Boursin, Spinach & Brioche Stuffed Chicken Breast 32
Shallot-Thyme Pan Sauce

Herb Roasted Bone-In Chicken or Herb Grilled Chicken Breast 32
Savory Spice Rub & Maple-Dijon Glaze

Crispy Buttermilk-Brined Bone-In Chicken 32
Golden Fried Chicken & Black Pepper Pan Gravy

Garlic-Herb Grilled Flank Steak 35
Caramelized Onions, Mushrooms & Rosemary Butter

Slow Roasted Top Sirloin 35
Thinly Sliced, Cabernet Jus & Roasted Shallots

Roasted Beef Tenderloin Tips 35
Brandy Cream Peppercorn Sauce & Fresh Herbs

Roasted Atlantic Salmon 35
Lemon-Dill Beurre Monté, Whole-Grain Mustard & Chive Oil

Golden Crusted Cod 35
White Wine Beurre Blanc, Caper Herb Relish & Charred Lemon

ADDITIONAL ENTREE $7 PER PERSON

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

Desserts

Signature Mini Dessert Trio
$12 PER PERSON

Our chef-curated selection of three petite desserts features lemon curd tartlets with fresh berries, classic cannoli & rich chocolate bites.

Classic Ice Cream Bar
$8 PER PERSON

Creamy Vanilla Ice Cream Served with a Variety of Toppings & Sauces

Classic Cakes & Cheesecake
$7 PER PERSON

Choose one selection: Vanilla bean or chocolate layered with raspberry preserve or chocolate ganache, finished with buttercream & fresh berries OR classic cheesecake topped with whipped cream & seasonal berry compote.

Dessert Bar Classics
$6 PER PERSON

A seasonal assortment of freshly baked cookies & brownies.

Warm Dessert Selections
$8 PER PERSON

Warm apple crisp or mixed berry cobbler, served with vanilla bean ice cream, OR warm bread pudding with creme anglaise & bourbon caramel sauce.

Late Nights

Flatbread Display
$7 PER PERSON

Pepperoni, Three-Cheese & Seasonal Vegetable

Coney Bar
$8 PER PERSON

All-beef hot dog with Detroit coney sauce, diced onions, shredded cheddar & yellow mustard.

Taco Bar
$8 PER PERSON

Seasoned ground beef with warm flour tortillas, tortilla chips, shredded lettuce, pico de gallo, guacamole & shredded cheese.

Hand-Breaded Chicken Tenders & Fries
$8 PER PERSON

Crispy, hand-dipped chicken tenders with seasoned fries & a selection of classic dipping sauces.

LATE NIGHT SNACKS ARE PROVIDED FOR AT LEAST 50% OF GUEST COUNT

Full Bar Packages

All packages feature beer, wine, & soft drinks. Served for 3 hours.

CLASSIC
$30 PER PERSON

Tito's Handmade Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Hornitos Tequila
Canadian Club Whiskey
Jack Daniels Whiskey

PREMIUM
$35 PER PERSON

Tito's Handmade Vodka
The Botanist Gin
Bacardi Rum
Captain Morgan Spiced Rum
Teremana Tequila
Crown Royal Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco

ELITE
$40 PER PERSON

Grey Goose Vodka
The Botanist Gin
Bacardi Rum
Captain Morgan Spiced Rum
Casamigos Tequila
Hennessey VSOP Cognac
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco

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, Labbatt Blue, Labbatt Blue Light

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

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

2027 DATES

JANUARY 14
APRIL 8TH
JULY 22ND
OCTOBER 28TH

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.


Thank You
We look forward to bringing
your event to life