



*Pelister Park*  
— THE VENUE —

*Non Profit &  
Corporate Events*



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 \$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, 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  
Caprese or 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 & SANDWICH**

**\$22 PER PERSON**

### **SOUP - SELECT ONE**

Tomato Basil  
Chicken Noodle  
Butternut Squash  
Broccoli Cheddar

### **SANDWICH - 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.

## **SANDWICH - 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!*



# 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, Pelister Park Salad, Potato Salad, Chips, Condiments & Pickles

### **SANDWICH - SELECT TWO**

Ham & Swiss

Turkey & Cheddar

Beef & Provolone

Chicken Salad

Grilled Vegetable

### **SOUP - ADDITIONAL \$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  
Pelister Park  
Garden  
Caesar

### STARCH

Whipped Potatoes  
Roasted Potatoes  
Mac & Cheese  
Gemelli Pasta  
Saffron Rice

### 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

### **Pelister Park Salad**

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

### **Garden Salad**

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

### **Rainbow Salad**

Bibb Lettuce, Purple Cabbage, Red Radish, Tomatoes, Carrots, Sunflower Seeds  
& White Balsamic Vinaigrette

### **Michigan Strawberry Salad**

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

### **Caesar Salad**

Romaine Lettuce, Garlic Butter Croutons, Shaved Parmesan & Caesar Dressing

## accompaniments

## VEGETABLE - SELECT ONE

Seasonal Vegetables

Grilled Broccolini with Roasted Lemon Butter

Asparagus & Summer Squash

## STARCH - SELECT ONE

Chive & Sour Cream Whipped Potatoes

Roasted Potatoes & Crispy Onions

Mashed Sweet Potato & Sage Brown Butter

Smoked Gouda Scalloped Potatoes

Creamy White Cheddar Grits & Scallions

# plated entrees

## **Chicken Piccata 35**

Served with Artichokes & White Wine-Lemon Sauce

*Best Accompanied with Whipped Potato, Asparagus & Julienne Vegetables*

## **Fontina & Spinach Stuffed Chicken Breast 35**

Served with Fried Leeks & White Wine Sauce

*Best Accompanied with Whipped Potato, Asparagus & Julienne Vegetables*

## **Herb Roasted Chicken 35**

*Best Accompanied with White Cheddar Scallion Grits & Broccolini*

## **Herb Roasted Flank Steak 40**

Served with Roasted Mushrooms & Rosemary Emulsion Sauce

*Best Accompanied with Smashed Red Skin Potato & French Green Beans*

## **Braised Short Ribs 45**

Served with Crispy Leeks & Short Rib Reduction Sauce

*Best Accompanied with White Cheddar Grits, Sautéed Spinach & Oven Roasted Tomato*

## **Grilled Salmon 40**

Served with Roasted Lemon Butter & Dijon

*Best Accompanied with Saffron Rice & Grilled Broccolini*

## **Herb Crusted Cod 40**

Served with Fried Capers & Lemon-Dill Beurre Blanc

*Best Accompanied with Traditional Rice Pilaf, Zucchini & Summer Squash Tart*

## **Herb Roasted Cauliflower Steak (Vegan) 30**

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

## **Sweet Potato & Chickpea Cakes (Vegan) 30**

Bed of Sautéed Spinach, Charred Broccolini & Tahini-Lemon Sauce

## **Wild Mushroom Risotto (Vegan) 30**

Blend of Wild Mushrooms, Topped with Crispy Leeks, Grilled Asparagus & Truffle Oil Drizzle

# Plated Duet Entrees

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

## **Herb Roasted Flank Steak & Chicken Piccata 37**

Served with Whipped Potatoes, French Green Beans, Artichokes & Fried Capers  
Finished with a Rosemary Emulsion Sauce & White Wine-Lemon Sauce

## **Braised Short Ribs & Herb Roasted Chicken 45**

Served with White Cheddar Scallion Grits, Sautéed Spinach & Oven-Roasted Tomatoes  
Finished with a Short Rib Reduction Sauce

## **Fontina & Spinach Stuffed Chicken Breast & Grilled Salmon 37**

Served with Traditional Rice Pilaf, Zucchini & Summer Squash Tart, Fried Capers  
& a Lemon-Dill Beurre Blanc

## **Chicken Piccata & Jumbo Shrimp 37**

Served with Saffron Rice, Grilled Broccolini, Artichokes, Fried Capers  
& White Wine-Lemon Sauce

## **Herb Roasted Flank Steak & Grilled Jumbo Shrimp 40**

Served with Smashed Red Skin Potatoes, Sautéed Spinach & Roasted Tomatoes  
Finished with a Rosemary Emulsion Sauce & Roasted Lemon Butter

# 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  
Sautéed 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

# Build Your 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

# buffet entrees

## 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**

Pricing is subject to change without notice.

*Small Bites*

**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**

**TWO SELECTIONS \$8 PER PERSON**  
**THREE SELECTIONS \$10 PER PERSON**

## *Chef's Grazing Table*

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

**\$525 PER 75 GUESTS**

Pricing is subject to change without notice.

# Desserts

## **Signature Dessert Bar**

**\$12 PER PERSON**

### **Triple Chocolate Chip Cookies**

classic chocolate chip cookies with soft, chewy center

### **Lemon Curd Tartlets**

tart shells filled with lemon curd & topped with whipped cream

### **Strawberry Cheesecake Squares**

creamy cheesecake bites with fresh strawberry slices & strawberry sauce

### **S'mores Brownie Bars**

decadent brownie bars layered with graham crackers, gooey marshmallows & a chocolate drizzle

### **Classic Ricotta Cannoli**

crisp cannoli shells filled with sweet ricotta cream & lightly dusted with powdered sugar

## **Classic Ice Cream Bar**

**\$8 PER PERSON**

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

## **Deconstructed Cheesecake**

**\$10 PER PERSON**

Buttery Graham Cracker Crumble Layers, Silky Cheesecake Filling

& Selection of Fruit Topping, Served in a Sleek Rocks Glass

### **CHOICE OF ONE**

Cherry Filling, Strawberry Topping, or Blueberry Compote

**\* AVAILABLE PLATED & SERVED OR DISPLAYED AT STATION \***

# 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  
Hennessy VSOP Cognac  
Jack Daniels Whiskey  
Maker's Mark Bourbon  
Mawby Green Prosecco

## **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

**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.



*Thank You*

WE LOOK FORWARD TO BRINGING  
YOUR EVENT TO LIFE!