Pelister Park
THE VENUE

School

Social Event Menu

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 $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 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
Charred Broccolini
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

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

Prom Package

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

SALAD - SELECT ONE

Classic Garden Salad
Caesar Salad

VEGETABLES - SELECT ONE

Seasonal Market Vegetables
Green Beans Almondine
Braised Collard Greens

STARCH - SELECT ONE

Bowtie Alfredo
Chive Whipped Potatoes
Roasted Potatoes
Macaroni & Cheese
Penne Palomino

ENTREE - SELECT ONE

Lemon-Thyme Pan-Seared Chicken Breast
Spinach & Brioche Stuffed Chicken
Crispy Buttermilk-Brined Bone-In Chicken
House-Made Beef Meatballs

DESSERT BAR CLASSICS

A seasonal assortment of freshly baked cookies and brownies.



$30 PER PERSON | HALAL OPTIONS AVAILABLE

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 14TH

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.

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