



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.



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
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, 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 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.

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!