

The background of the entire page is a close-up, artistic shot of flowing, translucent blue fabric. The fabric is draped and gathered, creating deep shadows and bright highlights that give it a sense of movement and texture. The color transitions from a deep navy blue in the lower half to a lighter, almost white-blue at the top.

*Pelister Park*  
— THE VENUE —

*Social Events*  
Dinner



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

## **BALLROOM RENTAL \$1500**

- 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 \**

# 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

## accompagniments

## VEGETABLE - SELECT ONE

**Seasonal Market Vegetables** Herb Infused Oil & Flaky Salt

**Charred Broccolini** Garlic Confit, Lemon Zest & Chili Flakes

**Honey-Glazed Baby Carrots** Thyme & Brown Butter

**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 Fingerling 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 & charred broccolini*

## **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 fingerling potatoes & honey-glazed baby 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 & charred broccolini*

## **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 fingerling potatoes & honey-glazed baby 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  
Chive Whipped Yukon Gold Potatoes, 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 Baby 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  
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 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  
Charred Broccolini  
Honey-Glazed Baby 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 Fingerling 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, 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.

# Signature Drinks

## **THE PELISTER**

Chardonnay, Vodka, Guava Juice, Orange Juice  
Pineapple Juice, Sour, Sprite

## **THE GENTLEMAN**

Makers Mark, Blood Orange Liqueur, Orange Juice  
Blood Orange Simple Syrup, Orange Slice, Cherry

## **SOMETHING BLUE**

Gin, Triple Sec, Blue Curacao, Lemonade

## **HONEYMOON**

Vodka, Lemonade, Guava Juice, Pineapple Juice  
Simple Syrup, Prosecco

## **OASIS**

Spiced Rum, Blue Curacao, Lemonade  
Pineapple Juice, Passion Fruit Juice

## **PARADISE - MOCKTAIL**

Passion Fruit Peach Spumante  
Fre Chardonnay, Lemonade, Pineapple Juice



# 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

APRIL 2ND

JULY 30TH

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.

# 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