

School

Social Events

Pelister Park Venue

19600 Ford Rd.

Dearborn, MI 48128

(313) 438-0908

info.pelisterpark@gmail.com



Welcome to Pelister Park Venue

School Functions \$500

Event Manager

4 Hour Room Rental

Elegant Standard-Length Linens (Black, White, Ivory, Navy, or Sandalwood)

Choice of Napkin Color

Chiavari Chairs

2 Hour Set-Up

Thank you for considering Pelister Park the Venue for your grand event. We can hardly contain our excitement as we eagerly await your arrival with your amazing guests!

Please schedule your rehearsals at least one month in advance with your Event Manager.

By the Hour Rates Available.

Suites can be Added to Special Events Package for \$250. Available 2 Hours Before Event.

Coat Check Available for \$200.

We do not Allow Outside Food or Alcohol Except Desserts.

All services are subject to a 6% sales tax, a 23% service charge for food & beverage, a 3.5 % admin fee for nonfood & beverage, and a suggested 3 % gratuity.

Please provide tax exempt form for Sales Tax Waiver

19600 Ford Rd., Dearborn, MI 48128

313.438.0908

info.pelisterpark@gmail.com

Virtual Tour at PelisterParkVenue.com

Follow us online



Create a Buffet

All buffets include soft drinks, coffee & tea. The list price is per person.

SALAD - SELECT ONE

Pelister Park

Chopped Lettuce, Pickled Red Onion,
Toasted Chickpea, Feta Cheese,
Dried Cranberry, Shaved Carrots,
Lemon Herb Vinaigrette

Garden Salad

Arcadian Greens, Cucumber,
Heirloom 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, Garlic Butter
Croutons, Shaved Parmesan, Caesar
Dressing

VEGETABLES - SELECT ONE

House 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

ENTREE

UP TO 2 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

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 Sweet Soy Sauce, Sesame, Chili Flakes, Garlic, Ginger

Braised Beef Tenderloin Tips Roasted Mirepoix, Demi Glace

House-Made Meatballs - Chicken or Beef Sweet Soy Glaze, Swedish, or Apple Bourbon Barbecue

One Entree \$30.00 pp

Two Entrees \$37.00 pp

Pricing is subject to change without notice.

Dinner Buffets

Includes coffee, tea and soft drinks. The pricing is 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
Caprese & Caesar Salad
Garlic Breadsticks & Focaccia

Southern Comfort 37

Select 2 - Buttermilk Fried Chicken
Salmon Croquettes, or BBQ Pulled Pork

Mac & Cheese
Braised Collard Greens
Coleslaw
Loaded Potato Salad
Buttermilk Biscuits & Cornbread

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

Mediterranean 37

Beef Kafta
Chicken Kabob
Saffron Rice
Greek Lemon Potatoes
Grilled Vegetables
Tabbouleh
Hummus & Garlic Paste
Grilled Pita
Fattoush Salad

Fan Stand 35

Select 1 -
Traditional Wings, Boneless Wings
or Cheeseburger Sliders

Includes -

Coleslaw
House Chips
Grilled Vegetable Platter
Mac & Cheese
Potato Wedges
Buffalo, Garlic Parmesan, Apple
Bourbon BBQ & Ranch Dips & Sauces

Prom night

Our Prom Buffet is sure to please everyone.
Select one salad, vegetable, starch and entree.
Includes Ice Cream Bar, Punch and Soft Drinks

Salad

Pelister Park
Garden
Caesar

Vegetable

Seasonal Vegetables
Green Beans & Carrots
Collard Greens & Carrots

Starch

Whipped Potato
Roasted Potato
Mac & Cheese
Bowtie Alfredo

Entree

Chicken Piccata
Fontina & Cheese Stuffed Chicken
Fried Chicken *with* Chicken Gravy
House-Made Meatballs

Ice Cream Bar

Vanilla
Toppings

\$25 per person
Halal Option Available



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
313.438.0908



2025 DATES

JANUARY 16
MARCH 13
MAY 8
JULY 17
SEPTEMBER 11
NOVEMBER 6

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 vendors can access the venue 3 hours before your event starts. Guests are not allowed in the venue before the agreed-upon start time.

Additional hours can be purchased at \$200 per hour.

For ceremonies, guests are allowed to enter at the event start time.

Do you happen to 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 (minimum 4 guests). Passes are non-refundable unless you book your wedding the same night or reschedule for another date.

How do I attend Taste?

Upon booking, each couple receives two passes. You can choose any available tasting date. Additional passes cost \$25 each. Your passes will be forfeited if you miss a tasting without 48 hours notice.

What if I miss my reservation for Taste! by Pelister Park?

You must cancel 48 hours before the tasting. If you want to reschedule, you will be charged \$25 to your contract. If you are not booked with Pelister Park, it is non-refundable.

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 and closes 30 minutes before the event ends.

Frequently Asked Questions

Do you offer Halal options?

Yes, we offer Halal chicken and beef options for an additional \$3 per person.

Do you have dessert options, or can I bring my own?

We offer customized desserts or sheet cakes. You can bring cakes and displays from a licensed baker.

Is there a smoking area?

Smoking is prohibited inside the venue but at the end of the awning covering. Smoking or vaping inside can lead to early termination of the wedding or removal of guests. Bud cans are provided for guests.

Do you offer décor?

We provide elegant linens, glassware, and silverware. For other décor, please refer to our preferred vendor list.

How long is the dinner service?

Dinner is served over 1 hour.

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, a 23% service charge for food & beverage, a 3.5 % admin fee for nonfood & beverage, and a suggested 3 % gratuity.

Thank You

WE LOOK FORWARD TO WORKING WITH YOU!

Pelister Park