

Pelister Park
— THE VENUE —

Weddings

Gay Yes to Pelister Park Venue!

Let us help make your wedding day special!

Our beautiful and elegant venue provides the perfect backdrop for your celebration, featuring full-length linens available in a variety of colors.

The day begins with a 10 am arrival time for venue access. Our venue will provide mimosas and a light brunch in our elegant bridal suite for the bridal party while preparing for the day.

Experience an enchanting ceremony followed by a lively cocktail hour, which offers small bites, beer, wine, and a signature drink.

Guests will enjoy a delicious two-entree buffet or a plated duet meal, accompanied by a premium bar featuring your favorite signature cocktail.

Cake cutting and a champagne toast for the bridal party are included

Wedding Package Includes:

- Vendor Access at 11 am
- Full-Length Linens & Napkins in Choice of Color
 - Chiavari Chairs
 - 1 Hour Ceremony
- 1 Hour Cocktail Hour with Small Bites or Grazing Table
Beer, Wine & Signature Drink
- 5 Hour Reception with 2 Entree Buffet or Plated Duet Dinner
& Premium Bar with Signature Drink

Our Package Starts at \$100 Per Person

Enjoy a complimentary light brunch, a private bridal suite with 10 a.m. access, hospitality baskets for the restrooms, cake cutting, a champagne toast for the bridal party, and two passes to our exclusive menu sampling Taste!

Minimum Guest Counts

Friday & Sunday 75 / Saturday 125

Ballroom Comfortably Holds

225 with Dance Floor



Hold your date with a deposit of \$750.



Reception

Reception Package Includes:

- Vendor Access at 11 am
- Full-Length Linens & Napkins in Choice of Color
- Chiavari Chairs
- 1 Hour Cocktail Hour with Small Bites or Grazing Table
Beer, Wine & Signature Drink
- 5 Hour Reception with 2 Entree Buffet or Plated Duet Dinner
& Premium Bar with Signature Drink

Our Package Starts at \$89 Per Person

Enjoy a private bridal suite with 10 a.m. access, hospitality baskets for the restrooms, cake cutting, a champagne toast for the bridal party, and two passes to our exclusive menu sampling Taste!

Minimum Guest Counts

Friday & Sunday 75 / Saturday 125

Ballroom Comfortably Holds

225 with Dance Floor



Hold your date with a deposit of \$750.

Menus

PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE

Please Note: Ask your server about items that are cooked or served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In accordance with Regulatory Authorities, set forth by the Wayne County Health Department, Pelister Park does not allow food to be taken off-site based on the risk of foodborne illness.

Let's Brunch

CHOICE OF ONE

INCLUDES SOFT DRINKS, COFFEE, TEA & MIMOSAS

Brunch Bites & Sandwich Delights

Fresh Fruit, Housemade Chips, with Choice of Ham & Swiss
Turkey & Provolone or Chicken Salad Sandwich

The Garden & Griddle Brunch

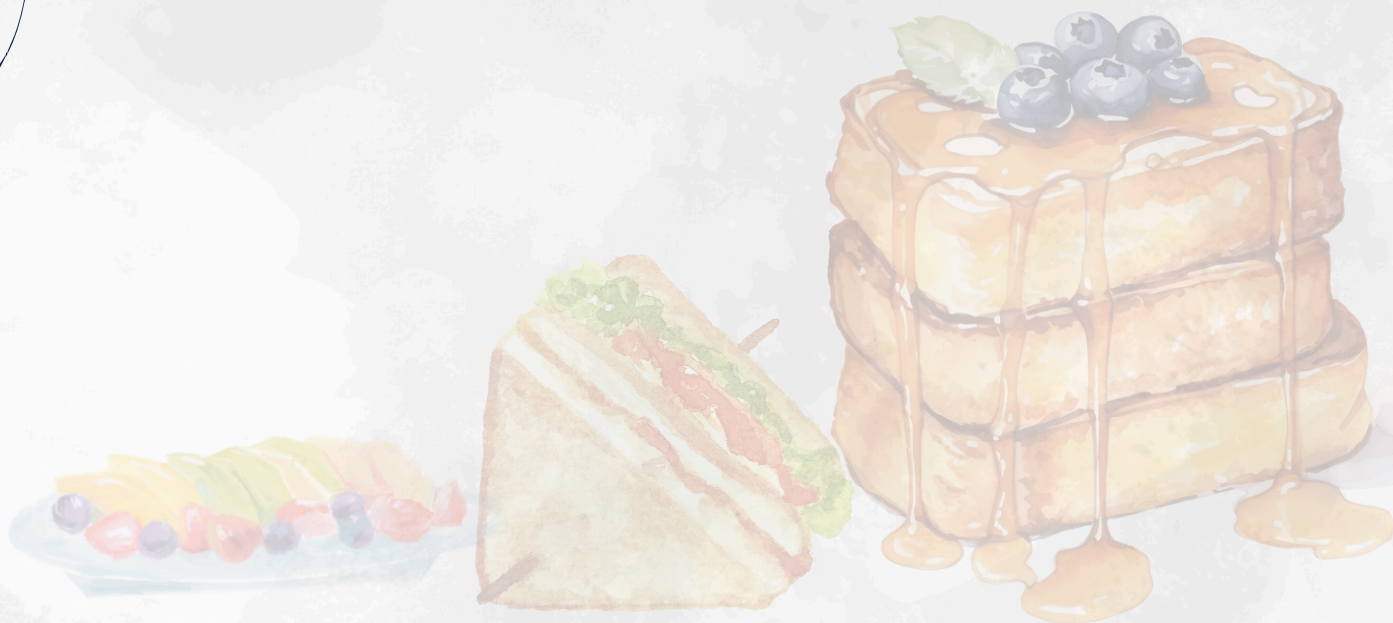
Yogurt Station, French Toast Casserole with Berry Compote
& Whipped Cream, with Choice of Garden or Caesar Salad

**Add Grilled or Fried Chicken Strips for \$50*

SERVES UP TO 10 PEOPLE

GREAT FOR GETTING READY AT THE VENUE

Included in the Wedding Package
\$300 Add On for Reception Package



Small Bites

CHOICE OF TWO OPTIONS

ADDITIONAL OPTIONS CAN BE ADDED FOR \$2 PER PERSON

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

OR

Chef's Grazing Table

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

Accompaniments

SALAD - CHOICE OF ONE

SALADS ARE SERVED FAMILY STYLE WITH BREAD & BUTTER

Pelister Park Salad

Chopped Lettuce, Pickled Red Onion, Golden Raisins, Feta Cheese
Shaved Carrots, Toasted Chickpeas, 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 - CHOICE OF ONE

Seasonal Vegetables
Grilled Broccolini with Roasted Lemon Butter
Asparagus & Summer Squash
Collard Greens & Carrots **

STARCH - CHOICE OF ONE

Chive & Sour Cream Whipped Potatoes
Roasted Potatoes & Crispy Onions
Mashed Sweet Potato & Sage Brown Butter
Smoked Gouda Scalloped Potatoes
White Cheddar & Scallion Grits

PASTA - CHOICE OF ONE

PASTA COURSE ONLY INCLUDED IN BUFFET DINNER

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

Entrees

CHOICE OF TWO OPTIONS

Chicken Piccata

Artichokes, Fried Capers & Lemon Butter Sauce

best accompanied with whipped potato, asparagus & summer squash

Fontina & Spinach Stuffed Chicken Breast

Brioche, Fried Leeks & White Wine-Herb Sauce

best accompanied with whipped potato, asparagus & summer squash

Smoked Bone-In Chicken

Herbs, Spice & Honey-Mustard Jus

best accompanied with white cheddar & scallion grits & broccolini

Buttermilk Fried Chicken - Bone-In or Boneless**

Optional Chicken Gravy

best accompanied with whipped potatoes, collard greens & carrots

Grilled Flank Steak

Caramelized Onion, Mushroom & Rosemary Zip Sauce

best accompanied with roasted potatoes & seasonal vegetables

Sliced Choice Top Sirloin

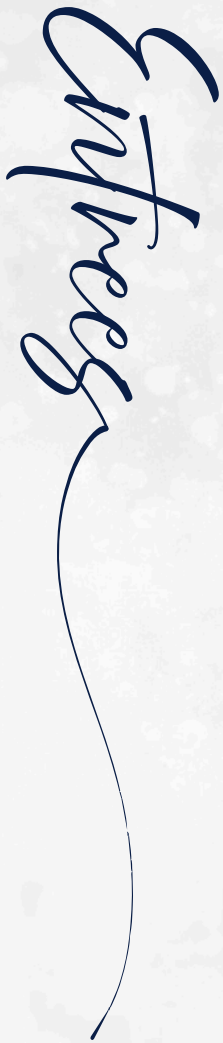
Roasted Mirepoix & Demi-Glace

best accompanied with smoked gouda scalloped potatoes & broccolini

Braised Beef Tenderloin Tips**

Roasted Mirepoix & Demi Glace

best accompanied with whipped potatoes & seasonal vegetables



Braised Short Ribs* - \$5 Per Person

Oven Roasted Tomato, Crispy Leeks & Short Rib Reduction Sauce
best accompanied with white cheddar & scallion grits & broccolini

House-Made Meatballs - Chicken or Beef

Sweet Soy Glaze, Swedish, or Apple Bourbon Barbecue
best accompanied with whipped potatoes & seasonal vegetables

Grilled Salmon

Roasted Lemon Butter & Dijon
best accompanied with roasted potatoes & broccolini

Herb Crusted Cod

Lemon Caper Beurre Blanc
best accompanied with roasted potatoes & broccolini

Herb Roasted Cauliflower Steak (Vegan)*

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

Sweet Potato & Chickpea Cakes (Vegan)*

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

Wild Mushroom Risotto (Vegan)*

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

*** AVAILABLE FOR PLATED SERVICE ONLY**

**** AVAILABLE FOR BUFFET SERVICE ONLY**



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 ***

Late Night Snacks

Flatbread Display

\$6 PER PERSON

Pepperoni, Cheese & Veggie Pizza

Coney Bar

\$8 PER PERSON

All-Beef Hot Dog, Chili, Onions, Cheese, Mustard

Taco Bar

\$8 PER PERSON

Seasoned Ground Beef, Tortillas, Tomato, Lettuce, Cheese, Onion

Gourmet Popcorn

\$6 PER PERSON

Butter, Caramel, Cheese

LATE NIGHT SNACKS ARE PROVIDED
FOR AT LEAST 50% OF GUEST COUNT

All Packages Feature Beer & Chateau Grand Traverse Wine. Non-Alcoholic Wine Option Available.

PREMIUM - INCLUDED

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
Cordials

ELITE - \$5 PER PERSON

Grey Goose Vodka
The Botanist Gin
Bacardi Rum
Captain Morgan Spiced Rum
Casamigo Tequila
Crown Royal Whiskey
Hennessey Vsop Cognac
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco
Cordials

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

Champagne Toast

\$3 PER PERSON FOR ALL GUESTS

Included for Wedding Party

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 PREMISE. A REQUEST CAN BE MADE FOR BRANDS NOT LISTED AT AN ADDITIONAL COST.

Bar Packages

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



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).

How do I attend Taste?

Upon booking, each couple receives two passes. You can choose any available tasting date. Additional passes cost \$25 each.

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?

Cocktail Hour includes a limited bar for 1 hour. The full reception bar is open for 4 hours and closes 30 minutes during dinner, and 30 minutes before the wedding 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 wedding or removal of guests. Smoking receptacle are provided for guests.

Do you offer décor?

We provide floor-length linens, napkins, glassware, and silverware.

Charger plates are available to rent. For other décor, 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 events 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 & beverages.

Preferred Vendors

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

VIDEOGRAPHY

Fullfilms Wedd (313) 333-6420

Kyra & Dee kyraanddee.com

BALLOONS

Balloon Girls info@balloongirlsdetroit.com

SWEETS

Lekker Choco Treats (248) 622-9520

Bella e Dulce (248) 295-1500

SnoBiz (313) 574-0445

Aruba Freeze (248) 798-1311

Flour House Cakes & Co flourhousecakes.com

Sweet Heather Anne (734) 361-1682

Sugar by Barbie Bakes sugarbybarbiebakes.com

UNCATEGORIZED

Totercise Mobile Play Gym (248) 930-7049

Picture Perfect

DOUBLETREE BY HILTON

5801 Southfield Expressway, Detroit

(313) 982-3990

Fee & Reservation Required

FAIR LANE, HOME OF CLARA & HENRY FORD

1 Fair Lane Drive, Dearborn

(313) 668-3200 / info@henryfordestate.org

Fee & Reservation Required

FORD FIELD PARK

22051 Cherry Hill St, Dearborn

(313) 943-2350

GUARDIAN BUILDING

(313) 963-4567

TAYLOR CONSERVATORY & BOTANICAL GARDENS

(888) 383-4108

Fee & Reservation Required

Thank You

A GIFT FOR YOU

ENJOY 35% OFF SAVE THE DATES, PLUS 25%
OFF ALL WEDDING & EVENT STATIONERY

Use Code: WEDVENPELISTER

at [minted.com/wedding](https://www.minted.com/wedding)