

Wedding Information

Our Packages:

TO INCLUDE THE FOLLOWING...

- ❖ BRIDAL SUITE WITH COMPLIMENTARY BOTTLE OF CHAMPAGNE AND IMPORTED CHEESE BOARD
- ❖ CHAMPAGNE TOAST FOR THE HEAD TABLE
- ❖ 4-HOUR STANDARD BAR
- ❖ WHITE / BLACK / IVORY TABLECLOTHS AND AN ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM
- ❖ CAKE CUTTING

- ❖ BUFFET STYLE - \$52
- ❖ FAMILY STYLE - \$56
- ❖ PLATED ENTRÉE - \$61

A 6% SALES TAX AND 20% SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE PACKAGES
WEDDING RECEPTIONS ARE SUBJECT TO A 5-HOUR EVENT & HALL RENTAL FEE

All prices are subject to change without notice

Guest Count Guarantee

- ❖ FRIDAY 75
- ❖ SATURDAY 200
- ❖ SUNDAY 100

TOTAL CAPACITY – 320 SEATED

*ASK ABOUT OUR GUEST MINIMUMS DURING OFF PEAK MONTHS (NOVEMBER – APRIL)

Hors d'oeuvres

PER PERSON PRICE / QUANTITIES OF TWO PER PERSON / 1 HOUR OF SERVICE

TOMATO BASIL BRUSCHETTA	4	VEGETABLE CRUDITES	5
CHICKEN SATAY, THAI PEANUT SAUCE	4	HUMMUS, TABBOULEH, & PITA	6
RISOTTO CROQUETTES	4	FRESH SLICED FRUIT & BERRIES	6
VEGETABLE SPRING ROLLS	4	MINI CRAB CAKES	6
MINI QUICHE LORRAINE	4	IMPORTED & DOMESTIC CHEESES	7
MOZZARELLA CAPRESE	4	BACON WRAPPED SCALLOPS	8
BEEF TENDERLOIN CANAPE	5	ITALIAN MEATS & ANTIPASTO PLATTER	9
BEEF SATAY, GINGER SOY GLAZE	5	SHRIMP COCKTAIL	10
SPINACH & FETA TURNOVERS	5	MANGO SHRIMP SHOOTERS	10
SAUSAGE STUFFED MUSHROOMS	5	COCONUT SHRIMP	10
BRIE PHYLLO, APPLE, PECAN STREUSEL	5	AHI TUNA POKE WONTON CRISPS	10
PROSCIUTTO WRAPPED ASPARAGUS	5	AUSTRALIAN LAMB CHOPS	MKT
WATERMELON CAPRESE	5		

Buffet Service Style

Buffet dinners are served for one hour to one and ½ hours depending on the number of guests and are displayed on banquet tables. Guests are allowed to help themselves to the dinner selections. This option is ideal for clients who are more relaxed and would like to have the option of several choices for their guests.

All tables are released by Pelister Park house staff to avoid any confusion to guests.

Dinner Buffet includes...

ROLLS & BUTTER, COFFEE & TEA

Salad

(choice of one)

BABY GREENS..... TOMATO, CUCUMBER, CARROT, RED ONION & HOUSE DRESSING
CAESAR SALAD..... ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC CROUTONS & CAESAR DRESSING
GREEK SALAD.....ROMAINE LETTUCE, TOMATO, CUCUMBER, FETA CHEESE, OLIVES & GREEK DRESSING
BEET & GOAT CHEESE..... CITRUS, PICKLED FENNEL, CANDIES WALNUTS & BALSAMIC VINAIGRETTE
PEAR, SPINACH & QUINOA.....BLUE CHEESE, DRIED CRANBERRIES, ALMONDS & RASPBERRY VINAIGRETTE
ANCIENT GRAIN SALAD.....WILD RICE, WINTER SQUASH, APPLES, DRIED CRANBERRIES & SHERRY VINAIGRETTE
CAVATAPPI PASTA SALAD.....SEASONAL VEGETABLES, FETA CHEESE & PAREMASAN HERB DRESSING
FRESH SLICED FRUIT..... FRESH SEASONAL FRUIT PLATTER WITH WILD BERRIES

ADDITIONAL SALAD CHOICE - \$2 PER PERSON

Pasta

(choice of one)

PENNE PALOMINO..... RICH CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA AND PARMESAN CHEESE
FARFALLE PETSTO..... FARFALLE PASTA WITH PESTO CREAM SAUCE
CAVATAPPI ALFREDO.....CAVATAPPI PASTA TOSSED IN A WHITE WINE CREAM SAUCE WITH PARMESAN AND FONTINELLA CHEESE
RIGATONI MARINARA..... RIGATONI PASTA WITH MARNINARA SAUCE AND PARMESAN CHEESE
MAC & CHEESE..... CORKSCREW NOODLES IN A WHITE CHEDDAR CHEESE SAUCE

***ADD LOBSTER / \$5 PER PERSON**

GLUTEN FREE PASTA — AVAILABLE UPON REQUEST

Starch

(choice of one)

PELISTER PARK SIGNATURE ANNA POTATOES
SOUR CREAM AND CHIVE WHIPPED POTATOES
ROASTED RED SKIN POTATOES

PARMESAN POLENTA CAKES

TRADITIONAL RICE PILAF

Vegetable
(choice of one)

FRESH SEASONAL VEGETABLES

LONG STEM GREEN BEANS

HONEY GLAZED CARROTS

STEAMED BROCCOLI WITH GINGER

GRILLED ASPARAGUS

Additional \$1 per person

Entrée
(choice of two)

BEEF SIRLOIN.....SLICED ROASTED CENTER-CUT SIRLOIN TOPPED WITH A MUSHROOM AU JUS

RED WINE BEEF TIPS.....BEEF TENDERLOIN TIPS SIMMERED IN A DEMI GLAZE WITH CRISPY SHALLOTS

LEMON BREADED CHICKEN..... SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON ZIP SAUCE

CHICKEN PICCATA.....CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND ARTICHOKE

CHICKEN MARSALA..... CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE AND MUSHROOMS

ROASTED ROSEMARY CHICKEN.....SEASONED BONE-IN CHICKEN WITH WHITE WINE HERB JUS

HERB CRUSTED COD.....SAUTÉED WITH LEMON BEURRE BLANC SAUCE

STUFFED PORK LOIN.....BRIOCHE AND APPLE STUFFED PORK LOIN SERVED WITH A ROSEMARY JUS

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In accordance to 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 food borne illness

Family Style Service

In this setting; servers will bring platters of food to the table for guests to pass to one another. Guests have the convenience of staying seated at the table and help themselves to as much or as little food selections as they want.

Family Style is a comfortable, elegant and cozy vibe, so they are most appropriate for weddings falling somewhere between very formal and casual.

Family Style includes...

ROLLS & BUTTER, COFFEE & TEA

Salad

(choice of one)

BABY GREENS..... TOMATO, CUCUMBER, CARROT, RED ONION & HOUSE DRESSING

CAESAR SALAD..... ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC CROUTONS & CAESAR DRESSING

GREEK SALAD.....ROMAINE LETTUCE, TOMATO, CUCUMBER, FETA CHEESE, OLIVES & GREEK DRESSING

PEAR, SPINACH & QUINOA.....BLUE CHEESE, DRIED CRANBERRIES, ALMONDS & RASPBERRY VINAIGRETTE

Starch

(choice of one)

PELISTER PARK SIGNATURE ANNA POTATOES

SOUR CREAM AND CHIVE WHIPPED POTATOES

ROASTED RED SKIN POTATOES

PARMESAN POLENTA CAKES

TRADITIONAL RICE PILAF

Vegetable

(choice of one)

FRESH SEASONAL VEGETABLES

LONG STEM GREEN BEANS

HONEY GLAZED CARROTS

STEAMED BROCCOLI WITH GINGER

GRILLED ASPARAGUS

Additional \$1 per person

Entrée

(choice of two)

BEEF SIRLOIN.....SLICED ROASTED CENTER-CUT SIRLOIN TOPPED WITH A MUSHROOM AU JUS

RED WINE BEEF TIPS.....BEEF TENDERLOIN TIPS SIMMERED IN A DEMI GLAZE WITH CRISPY SHALLOTS

LEMON BREADED CHICKEN..... SEASONED AND BREADED CHICKEN BREAST COOKED IN A LEMON ZIP SAUCE

CHICKEN PICCATA.....CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND ARTICHOKE

CHICKEN MARSALA..... CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE AND MUSHROOMS

ROASTED ROSEMARY CHICKEN.....SEASONED BONE-IN CHICKEN WITH WHITE WINE HERB JUS

HERB CRUSTED COD.....SAUTÉED WITH LEMON BEURRE BLANC SAUCE

STUFFED PORK LOIN.....BRIOCHE AND APPLE STUFFED PORK LOIN SERVED WITH A ROSEMARY JUS

Pasta

Add a pasta course to your Family Style Meal – Additional \$3 per person

(choice of one)

PENNE PALOMINO..... RICH CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA AND PARMESAN CHEESE

FARFALLE PETSTO..... FARFALLE PASTA WITH PESTO CREAM SAUCE

FETTUCINI ALFREDO.....FETTUCINI PASTA TOSSED IN A WHITE WINE CREAM SAUCE WITH PARMESAN AND FONTINELLA CHEESE

RIGATONI MARINARA..... RIGATONI PASTA WITH MARNINARA SAUCE AND PARMESAN CHEESE

MAC & CHEESE.....CAVATAPPI NOODLES IN A WHITE CHEDDAR CHEESE SAUCE
***ADD LOBSTER / \$5 PER PERSON**

GLUTEN FREE PASTA – AVAILABLE UPON REQUEST

Ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In accordance to 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 food borne illness.

Plated Dinner Service

A plated meal is a more formal affair in which your guests remain seated at the table and are served all the courses by Pelister Park waitstaff. Plated meals are classy, elegant and best suited for very formal weddings.

Plated Dinner includes...

ROLLS & BUTTER, COFFEE & TEA

Salad

(choice of one)

BABY GREENS..... TOMATO, CUCUMBER, CARROT, RED ONION & HOUSE DRESSING

CAESAR SALAD..... ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC CROUTONS & CAESAR DRESSING

GREEK SALAD.....ROMAINE LETTUCE, TOMATO, CUCUMBER, FETA CHEESE, OLIVES & GREEK DRESSING

PEAR, SPINACH & QUINOA.....BLUE CHEESE, DRIED CRANBERRIES, ALMONDS & RASPBERRY VINAIGRETTE

Starch

(choice of one)

PELISTER PARK SIGNATURE ANNA POTATOES

SOUR CREAM AND CHIVE WHIPPED POTATOES

ROASTED RED SKIN POTATOES

PARMESAN POLENTA CAKES

RICE PILAF & ORZO

DAUPHINOISE POTATO

Vegetable

(choice of one)

FRESH SEASONAL VEGETABLES

LONG STEM GREEN BEANS

HONEY GLAZED CARROTS

STEAMED BROCCOLI WITH GINGER

GRILLED ASPARAGUS

Additional \$1 per person

Entrée

(choice of one)

SPLIT ENTRÉE – \$3 ADDITIONAL PER PERSON

BEEF SIRLOIN.....SLICED ROASTED CENTER-CUT SIRLOIN TOPPED WITH A MUSHROOM AU JUS

STUFFED PORK LOIN.....BRIOCHE AND APPLE STUFFED PORK LOIN SERVED WITH A ROSEMARY JUS

AIRLINE CHICKEN.....FRENCH CUT CHICKEN BREAST ACCOMPANIED WITH AN APRICOT CHERRY CHUTNEY GLAZE

CHICKEN PICCATA.....CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND MUSHROOMS

CHICKEN MARSALA..... CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE AND MUSHROOMS

ROASTED ROSEMARY CHICKEN.....SEASONED CHICKEN BREAST WITH ITALIAN HERBS

COD.....SAUTÉED WITH CAPER BUTTER SAUCE

STUFFED PORTABELLA MUSHROOM.....QUINOA, LENTIL, BARLEY, RICE WITHIN ROASTED PEPPERS

EGGPLANT PAREMSAN..... SERVED WITH RISOTTO & ROASTED PEPPER COULIS

Upgraded Entrée Selections

FILET MIGNON WITH ZIP SAUCE	\$65
BEEF TENDERLOIN AU JUS WITH SLICED MUSHROOMS	\$62
ROAST PRIME RIB OF BEEF AU JUS	\$63
NEW YORK STRIP BROILED WITH ZIP SAUCE	\$64

Duet Plate Options

FILET MIGNON AND SHRIMP	MARKET VALUE
AIRLINE CHICKEN AND BEEF FILET	\$65
AIRLINE CHICKEN AND SALMON	\$65

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Brunch Wedding

People love brunch nearly as much as they love weddings. So, it makes sense to combine the two to create the ultimate wedding bash!

Guest Count Guarantee

- ❖ 50 FRIDAY / SUNDAY
- ❖ 150 SATURDAY

AVAILABLE FROM 10 AM UNTIL 3 PM

TO INCLUDE

- ❖ BRIDAL SUITE WITH COMPLIMENTARY MIMOSA & STRAWBERRIES
- ❖ CHAMPAGNE TOAST FOR THE HEAD TABLE
- ❖ 3-HOUR BAR SERVICE
- ❖ STANDARD WHITE / BLACK / IVORY TABLECLOTHS AND AN ASSORTMENT OF NAPKIN COLORS TO CHOOSE FROM
- ❖ CAKE CUTTING

- ❖ \$40 PER PERSON

A 6% SALES TAX AND 20% SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE PACKAGES
WEDDING RECEPTIONS ARE SUBJECT TO A 5-HOUR EVENT & HALL RENTAL FEE

All prices are subject to change without notice

Brunch Bar Service

\$0 / included in wedding package

MIMOSA

BLOODY MARY

HOUSE WINE

BEER

ASSORTED SODA

ASSORTED JUICE

Brunch Buffet...

SERVED WITH FRESH BREWED COFFEE AND TEA

SCRAMBLED EGGS

BREAKFAST POTATOES

HOUSE SALAD

FRESH FRUIT

ASSORTED DANISH

MINI MUFFINS

Breakfast Selection

(choice of two)

PANCAKES WITH FRESH MAPLE SYRUP

FRENCH TOAST WITH FRESH MAPLE SYRUP AND POWDERED SUGAR

BREAKFAST SAUSAGE

BACON

Entrée Selection

(choice of one)

CHICKEN PICCATA.....CHICKEN MEDALLIONS TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND ARTICHOKE

CHICKEN MARSALA.....CHICKEN MEDALLIONS TOPPED WITH A MARSALA WINE SAUCE AND MUSHROOMS

SLICED HONEY GLAZED HAM.....DEARBORN SPIRAL HAM WITH A BROWN SUGAR HONEY GLAZE

Pasta Selection

(choice of one)

PENNE PASTA..... TOPPED WITH A HOMEMADE MEAT SAUCE OR MARINARA SAUCE

RIGATONI WITH BROCCOLI FLORETS.....RIGATONI PASTA TOSSED WITH BROCCOLI FLORETS IN A LIGHT CREAM SAUCE

BAKED MOSTACCIOLI.....PENNE PASTA WITH MEAT SAUCE, TOPPED WITH MOZZERELLA AND PARMESAN CHEESE

Additional Selections

WAFFLES	\$3 pp
YOGURT PARFAITS	\$3 pp
CREPES	\$6 pp
OMELETS	\$6 pp

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Nighttime Nibbles

Available for 1 hour

Priced per person / 75% of the final guest count

Pizza Station

❖ PEPPERONI & CHEESE / VEGGIE / CHEESE ONLY

\$6 pp

Coney Dog Station

❖ CHILI SAUCE / ONIONS / CHEESE / MUSTARD

\$4 pp

Slider Station

❖ PULLED PORK / BEEF PATTIES / CONDIMENTS

\$6 pp

Taco Station

❖ TORTILLAS / GROUND BEEF / TOMATO / LETTUCE / CHEESE / ONIONS

\$5 pp

Sandwich Station

❖ VEGGIE SUB / ITALIAN SUB / TURKEY & CHEESE SUB

\$6 pp

Soft Pretzels

❖ VARIETY OF PRETZEL FLAVORS / DIPPING SAUCES

\$4 pp

Open Bar Service

Includes four (4) hours of open bar. All glassware, mixers and garnishes are included.
Additional hour of bar service - \$5 per person

Standard Bar

\$0 / included in wedding package

SMIRNOFF VODKA
BACARDI RUM
LAUDERS SCOTCH
SEAGRAM'S 7 WHISKEY

NEW AMSTERDAM GIN
SAUZA TEQUILA
HOUSE WINE / DRAFT BEER

Premium Bar

Additional \$5 per person

TITO'S VODKA
MALIBU RUM
J & B - SCOTCH
CANADIAN CLUB WHISKEY

BEEFEATER GIN
JOSE CUERVO TEQUILA
HOUSE WINE / DRAFT BEER

Elite Bar

Additional \$8 per person

KETEL ONE
CAPTAIN MORGAN SPICED RUM
DEWAR'S SCOTCH
JACK DANIEL'S
MAKERS MARK
TANQUERAY GIN

1800 TEQUILA
COURVOISIER
KAHLÚA AND BAILEYS
2ND TIER WINE
HOUSE WINE / DRAFT BEER

Non-Alcoholic Package

\$4 per person

JUICE / SODA / LEMONADE

Cash Bar

AVAILABLE UPON REQUEST
A \$125 BARTENDER FEE WILL BE APPLIED FOR EVERY 75 GUESTS

All alcoholic beverage is to be purchased through Pelister Park and consumed on premise.