

19600 Ford Road, Dearborn, MI 48128 | (313)438-0908 | info.pelisterpark@gmail.com



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 seemless, 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 *

Breakfast

Breakfast

Includes coffee, tea and soft drinks. Pricing listed per person.

CONTINENTAL BREAKFAST
$12 PER PERSON

Fresh Fruit, Muffins, Mini Danishes, Bagels & Cream Cheese

CREATE YOUR BREAKFAST
$28 PER PERSON

Fresh Fruit, Muffins, Scrambled Eggs & Breakfast Potatoes

SELECT ONE
Stone-Ground Grits
Classic Oatmeal
Yogurt & Granola

SELECT ONE
Applewood Smoked Bacon
Breakfast Sausage
Turkey Bacon or Sausage

SELECT ONE
Belgian Waffles
Brioche French Toast Bake
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
Breakfast Sausage, Applewood Smoked Bacon or Turkey Bacon

SELECT ONE
Herb Grilled Chicken
Buttermilk Fried Chicken
Lemon-Thyme Chicken

SELECT ONE
Belgian Waffles
Brioche French Toast Bake
Biscuits & Gravy

SELECT ONE
Pasta Primavera
Mac & Cheese
White Cheddar Grits

ADDITIONAL $7 PER PERSON: GRILLED SALMON, SALMON CROQUETTE OR FRIED FISH

Minimum guest count of 25.

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 BURRITO
$5 PER PERSON

Served in a Flour Tortilla with Salsa

SELECT ONE

Scrambled Eggs, Breakfast Sausage, Potatoes & Cheddar Cheese
Scrambled Eggs, Chorizo, Peppers, Onions & Cheddar Cheese

OMELET STATION
$6 PER PERSON

Shredded Cheese, Feta, Onions, Peppers, Mushrooms, Tomatoes
Spinach, Broccoli, Bacon & Ham

FULL SIZE QUICHE
$7 PER PERSON

SELECT TWO

Bacon, Ham & Swiss
Roasted Vegetable & Goat Cheese
Spinach, Tomato, Caramelized Onion & Feta
Chorizo, Roasted Red Pepper & Manchego

Lunch

Buffets

Includes coffee, tea and soft drinks. Pricing listed per person.

PELISTER LUNCHEON
$20 PER PERSON

Served with Classic Garden 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
Caesar Salad & Garlic Breadsticks

TACO STATION
$24 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

Classic Garden Salad
Caesar Salad
Roasted Beet & Citrus Salad
Harvest Berry Salad
Shaved Fennel & Arugula Salad

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.

Buffet My Way

Includes coffee, tea and soft drinks. Pricing listed per person.

$28 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
Green Beans Almondine
Braised Collard Greens

STARCH - SELECT ONE

Chive Whipped Yukon Gold Potatoes
Parmesan Polenta
Roasted Potatoes
Smoked Gouda Potato Gratin
Mac & Cheese
Gemelli Primavera

ENTREE - SELECT ONE

Lemon-Thyme Chicken Breast
Spinach & Brioche Stuffed Chicken
Garlic-Herb Grilled Flank Steak
Roasted Atlantic Salmon

Minimum guest count of 25.

Plated Meals

Includes coffee, tea and soft drinks. Pricing listed per person.

Lemon-Thyme Pan-Seared Chicken Breast 30
Served with Garlic-Shallot Jus, Fresh Herbs & Parmesan
Chive Whipped Yukon Gold Potatoes & Seasonal Market Vegetables

Roasted Atlantic Salmon 35
Served with Lemon-Dill Beurre Monté, Whole-Grain Mustard, Chive Oil
Parmesan Polenta & Green Beans Almondine

Roasted Cauliflower Steak (Vegan) 25
Served with Chickpea Purée, Charred Broccolini & Herb Vinaigrette

SOUP & SANDWHICH
$22 PER PERSON

SOUP - SELECT ONE

Tomato Basil
Chicken Noodle
Butternut Squash
Broccoli Cheddar

SANDWHICH - 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

Classic Garden Salad
Caesar Salad
Roasted Beet & Citrus Salad
Harvest Berry Salad
Shaved Fennel & Arugula Salad

ADDITIONAL GRILLED CHICKEN $5, GRILLED SALMON $7, GRILLED SHRIMP $8

Minimum guest count of 25.

Boxed Lunch

$14 PER PERSON

Served with choice of one or two sandwiches, one salad, and one side.

SANDWHICH - SELECT UP TO TWO

Ham & Swiss
Turkey & Cheddar
Beef & Provolone
Chicken Salad
Grilled Vegetable

SALAD - SELECT ONE

Classic Garden Salad
Caesar Salad
Potato Salad
Coleslaw

SIDE - SELECT ONE

Chips
Cookie
Fresh Fruit

Perfect for Working Lunch Meetings

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

Bar Packages

MIMOSA BAR
$15 PER PERSON

Includes Mawby Prosecco

JUICES - SELECT THREE

Cranberry, Pineapple, Orange, Passion Fruit, Guava, Grapefruit
Pineapple, Orange

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, Labbatt Blue, Labbatt Blue Light

SOFT DRINKS
Coke, Diet Coke, Lemon-Lime Soda, Tonic, Club Soda, Ginger Ale

BEER, WINE & MIMOSA BAR
$20 PER PERSON

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 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).

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