

Pelister Park
— THE VENUE —

Weddings

Gay Yes to Pelister Park The 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 morning arrival for early venue access. Our venue will provide elegant bridal suites for the bridal party to begin preparing for the day.

Experience a lively cocktail hour, offering small bites, beer, wine, and a signature cocktail.

Guests will enjoy a delicious two-entree buffet or a plated duet meal, accompanied by a premium bar.

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



Wedding Package

Wedding Package Includes:

- Vendor Access at 10 am
- Floor-Length Linens & Napkins in Choice of Color
 - Chiavari Chairs
- Standard White China, Silverware & Glassware
 - 1 Hour Ceremony
- 1 Hour Cocktail Hour with Choice of Appetizer
Beer, Wine & Signature Drink
- 5 Hour Reception with 2-Entree Buffet or Duet Plated Dinner
& Premium Bar with Signature Drink

\$100-\$110 Per Person

Based on Guest Count

Enjoy a complimentary light brunch, a private bridal suite with 10 am 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

*Exceptions may vary during off-season

Ballroom Comfortably Holds

225 with Dance Floor



Hold your date with \$750



Reception Package

Reception Package Includes:

- Vendor Access at 11 am
- Floor-Length Linens & Napkins in Choice of Color
 - Chiavari Chairs
- Standard White China, Silverware & Glassware
- 1 Hour Cocktail Hour with Choice of Appetizer
Beer, Wine & Signature Drink
- 5 Hour Reception with 2-Entree Buffet or Duet Plated Dinner
& Premium Bar with Signature Drink

\$89-\$99 Per Person

Based on Guest Count

Enjoy a private bridal suite with 11 am 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

*Exceptions may vary during off-season

Ballroom Comfortably Holds

225 with Dance Floor



Hold your date with \$750

Menus

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

Fresh & Light Brunch

Greek Yogurt Parfaits with Seasonal Berries, Honey & Toasted Granola

Fresh Fruit Display

House-Made Chicken Salad & Turkey Sandwiches

Buttery Croissants & Brioche Rolls

Warm & Comforting Brunch

Brioche French Toast Bake with Berry Compote & Whipped Cream

Soft Scrambled Eggs with Chives

Choice of Applewood Smoked Bacon or Breakfast Sausage

SERVES UP TO 10 PEOPLE

GREAT FOR GETTING READY AT THE VENUE

Included in Wedding Package

\$300 Add On for Reception Package



PASSED APPETIZERS

ADDITIONAL OPTIONS MAY BE ADDED PER REQUEST

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*

OR

STATIONED DISPLAYS

CHOICE OF ONE

Chef's Curated Grazing Table

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

Seasonal fresh sliced vegetables with herb dip accompanied by a curated selection of cheeses, fresh fruit, flatbreads & crackers.

OR

APPETIZER DUO

ADDITIONAL \$4 PER PERSON

Small Bites & Display

Two chef-selected passed appetizers paired with a Chef's Curated Grazing Table

Small Bites

SALAD - CHOICE OF ONE

INCLUDES BREAD & BUTTER

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 & 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

VEGETABLES - CHOICE OF ONE

Seasonal Market Vegetables Herb Infused Oil & Flaky Salt

Charred Broccolini Garlic Confit, Lemon Zest & Chili Flakes

Honey-Glazed Baby Carrots Thyme, Brown Butter & Pistachios

Green Beans Almondine Toasted Almonds & Shallot Butter

Braised Collard Greens Smoked Onion & Cider Vinegar

STARCH - CHOICE OF 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

PASTA - CHOICE OF 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

Buffets

Buffets

CHOICE OF TWO OPTIONS

Lemon-Thyme Pan-Seared Chicken Breast

Garlic-Shallot Jus, Fresh Herbs & Parmesan

best accompanied with chive whipped Yukon gold potatoes & charred broccolini

Boursin, Spinach & Brioche Stuffed Chicken Breast

Shallot-Thyme Pan Sauce

best accompanied with parmesan polenta & seasonal market vegetables

Herb Roasted Bone-In Chicken or Herb Grilled Chicken Breast

Savory Spice Rub & Maple-Dijon Glaze

best accompanied with roasted fingerling potatoes & honey-glazed baby carrots

Crispy Buttermilk Brined Bone-In Chicken

Golden Fried Chicken & Black Pepper Pan Gravy

best accompanied with chive whipped Yukon gold potatoes & braised collard greens

Garlic-Herb Grilled Flank Steak

Caramelized Onions, Mushrooms & Rosemary Butter

best accompanied with roasted fingerling potatoes & green beans almonidine

Slow Roasted Top Sirloin

Thinly Sliced, Cabernet Jus & Roasted Shallots

best accompanied with smoked gouda potato gratin & seasonal market vegetables

Roasted Beef Tenderloin Tips

Brandy Cream Peppercorn Sauce & Fresh Herbs

best accompanied with chive whipped yukon gold potatoes & charred broccolini

Roasted Atlantic Salmon

Lemon-Dill Beurre Monté, Whole-Grain Mustard & Chive Oil

best accompanied with parmesan polenta & green beans almonidine

Golden Crusted Cod

White Wine Beurre Blanc, Caper Herb Relish & Charred Lemon

best accompanied with roasted fingerling potatoes & honey-glazed baby carrots

Plated

CHOICE OF ONE OPTION

Chicken Cutlet & Beef Tenderloin

Pan-Seared Chicken Cutlet, Fine Herbs, Lemon-Caper Jus
Center-Cut Beef Tenderloin Medallion, Brandy Peppercorn Reduction
Pomme Purée, Green Beans Almondine

Braised Short Rib & Herb-Seared Chicken

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

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

Grilled Garlic-Herb Marinated Flank Steak, Chimichurri
Butter-Poached Shrimp, Lemon-Garlic Beurre Blanc
Roasted Fingerling Potatoes, Charred Asparagus

Roasted Cauliflower Steak (Vegan)

Roasted Cauliflower, Chickpea Purée, Charred Broccolini, Herb Vinaigrette

Wild Mushroom Risotto (Vegan)

Blend of Wild Mushrooms, Crispy Leeks, Grilled Asparagus, Truffle Oil

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**

Bar Packages

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, 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

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.

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 16TH

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 & your vendors can access the venue at 10am or 11am depending on your package. 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. The bar is closed 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

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