



# GUEST COUNT MINIMUMS SATURDAY 75

### Corporate/Memorial Rental \$750

Event Manager 4 Hour Room Rental Elegant Standard-Length Linens White Napkins Chiavari Chairs

Thank you for considering Pelister Park Venue for your grand event.

Your guests will be pleased with our beautiful & elegant venue, mouth-watering food and amazing staff.

Our team of professionals are fully prepared to add some extra charm to your special day and make it shine even brighter!

Hourly Rates Available. Suites can be added to any Package for \$250. Available 2 Hours Before Event. 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 to have tax waived.

19600 Ford Rd., Dearborn, MI 48128 313.438.0908 info.pelisterpark@gmail.com Virtual Tour at PelisterParkVenue.com Follow us online











Breakfast

### Continental Breakfast

\$12 per person

Fresh Fruit, Muffins, Bagels & Cream Cheese

### Create Your Breakfast

\$28 per person

Fresh Fruit, Muffins, Scrambled Eggs, Breakfast Potatoes

Select One	Select Two	Select One
Grits	Smoked Pork Bacon	Waffles
Oatmeal	Sausage Links	French Toast Casserole
Yogurt & Granola	Turkey Bacon	Biscuits & Gravy

Brunch By \$40 per person

Fresh Fruit

Scrambled Eggs

**Breakfast Potatoes** 

Pork Sausage, Bacon or Turkey Bacon

Salad Bar

Select One	Select One	Select One
Grilled Chicken	Waffles	Pasta Primavera
Fried Chicken	French Toast Casserole	Mac & Cheese
Hand Breaded Chicken	Biscuits & Gravy	Cheesy Grits
Tenders		

Add Grilled Salmon, Salmon Croquette or Fried Fish as a second entree for \$7 per person

A minimum guest count of 25. The pricing is listed per person.



Enhance may be added to create your own breakfast or brunch options, but cannot be selected on its own. A minimum guest count of 25. The pricing is listed per person.

# Omelet Station \$6 per person

### Served with the following toppings

- Cheddar Cheese
- Salsa
- Peppers
- Tomatoes
- Baby Spinach
- Onions
- Scallions
- Mushrooms
- Bacon
- Ham
- Sausage

# Breakfast Burritos \$5 per person

Served warm rolled in a flour tortilla with salsa Select 1

- Breakfast Sausage, Scrambled Eggs & Cheddar Cheese
- Chorizo, Manchego & Scrambled Eggs

# Oatmeal \$3 per person

Creamy Oatmeal served warm with the following accompaniments

- Dried Cherries
- Brown Sugar
- Pure Maple Syrup

### **Parfaits**

### \$4 per person

Creamy Greek Yogurt served with the following accompaniments

- Dried Cherries
- Berries
- Granola
- Honey
- Chocolate Chips

## Quiche

\$7 per person

Select 2 Full Size Quiche

- Florentine Spinach & Swiss
- Lorraine Bacon & Ham
- Broccoli Cheddar
- Chorizo & Manchego
- Spinach, Tomato, Onion & Feta



Buffel

All buffets include coffee, tea and soft drinks. A minimum guests count of 25. The pricing is listed per person.

Pelister Luncheon \$20 per person

Pelister Park Salad Potato Salad

Select 2 Composed Sandwiches served with assorted breads condiments, pickles & olives

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

The Italian \$25 per person

Penne Pasta with Red Sauce Grilled Chicken Beef Meatballs Caprese Salad or Caesar Salad Garlic Breadsticks & Focaccia Mexican \$22 per person

Spanish Rice Refried Beans

Make Your Own Tacos

- Chicken Fajitas, Ground Beef
- Flour & Crispy Corn Tortillas
- Lettuce, Tomatoes, Onions Olives, Cheese, Sour Cream
- Chips, Salsa, Guacamole

Soup & Salad \$18 per person

Salads - Select 2

Pelister Park Salad Garden Salad Caesar Salad Rainbow Salad Michigan Strawberry

> Add Grilled Chicken \$5 Grilled Salmon \$7 Grilled Shrimp \$8

Soups - Select 2

Tomato Basil Chicken Noodle Butternut Squash Broccoli Cheddar



### **Select One**

Pelister Park Salad Garden Salad Caesar Salad Rainbow Salad Michigan Strawberry

### **Select One**

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

### **Select One**

Roasted Potatoes & Crispy Onions Smoked Gouda Scalloped Potatoes Mac & Cheese Gemelli Pasta

### **Select One**

Chicken Piccata Fontina & Spinach Stuffed Chicken House-Made Meatballs Chicken or Beef Grilled Salmon



All plated entrees include coffee, tea and soft drinks. A minimum guest count of 25. The pricing is listed per person.

# Chicken Piccata \$30 per person

Fried Capers, Artichokes White Wine Lemon Sauce Whipped Potato Seasonal Vegetables

# Grilled Salmon \$35 per person

Saffron Rice Grilled Broccolini Roasted Lemon Butter Dijonnaise

# Herb Crusted Cauliflower Steak \$25 per person

Smashed Red Skin Potatoes Sauteed Garlic Green Beans Roasted Red Pepper Coulis

\$14 per person
Up to 2 types of sandwich options

Select TwoSelect OneHam & SwissPelister ParkTurkey & CheddarCaesarBeef & ProvoloneGardenChicken SaladPotatoGrilled VegetableColeslaw

# Soup & Sandwich \$22 per person

Select Soup - Tomato Basil (*V, opt*), Chicken Noodle, Butternut Squash (*V, opt*), or Broccoli Cheddar

- Select Sandwich Ham & Swiss
- Turkey & Cheddar
- Beef & Provolone
- Chicken Salad
- Grilled Vegetable

# Soup & Salad \$18 per person

Select Soup - Tomato Basil (*V, opt*), Chicken Noodle, Butternut Squash (*V, opt*), or Broccoli Cheddar

Select Salad - Pelister Park, House, Caesar, Michigan Strawberry

**Select One** 

Fresh Fruit

Chips Cookie

Add Grilled Chicken \$5 Grilled Salmon \$7 Grilled Shrimp \$8 The Meeting Planner Package

Cold Entrees

### \$35 per person

For Full Day Meetings, Conferences & Training.
Includes freshly brewed coffee, assorted tea and soft drinks.

### **Continental Breakfast**

Orange & Cranberry Juice Yogurt & Granola Muffins, Bagels & Cream Cheese

### Lunch

Deli Lunch Sandwiches, Pelister Park Salad Potato Salad, Chips, Condiments, Pickles

Select Two Composed Sandwiches

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

### **Dessert**

### Select One

Assorted Cookies Fruit Tray with Dips Parfaits

### Afternoon Snack

### Select Two

Fresh Popcorn
Spinach Artichoke Dip with Pita
Tortillas & Salsa
Cheese & Crackers
Vegetables with Dips
Hummus & Pita

Add a Soup \$3 per person Select One

> Tomato Basil Chicken Noodle Butternut Squash Broccoli Cheddar

The Meeting Planner Package

Hot Entrees

\$40 per person

For Full Day Meetings, Conferences & Training. Includes freshly brewed coffee, assorted tea and soft drinks.

### Continental Breakfast

Orange & Cranberry Juice Yogurt & Granola Muffins, Bagels & Cream Cheese

### Lunch

Salad

Select one from each category

### **Vegetable**

**Fruit Tray** Grilled Broccolini Pelister Park Green Beans, Carrots & Onion Garden **House Vegetables** Caesar **Grilled Vegetables** 

### Add a Soup \$3 per person Select One

Tomato Basil Chicken Noodle Butternut Squash Broccoli Cheddar

### Starch

Whipped Potatoes **Roasted Potatoes** Mac & Cheese Gemelli Pasta Saffron Rice

### Dessert Select One

**Assorted Cookies** Fruit Tray with Dips **Parfaits** 

### Entree

Chicken Piccata Build a Burger Chicken Fajitas Fried Chicken Chicken or Beef Meatballs

### **Afternoon Snack**

Select Two

Fresh Popcorn Spinach Artichoke Dip with Pita Tortillas & Salsa Cheese & Crackers Vegetables with Dips Hummus & Pita



All packages feature Beer, Wine & Soft Drinks and served for 3 Hours

### **CLASSIC**

Tito's Handmade Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Hornitos Tequila
Canadian Club Whiskey
Jack Daniels Whiskey

### **PREMIUM**

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
\$35 per person

### **ELITE**

Grey Goose Vodka
The Botanist Gin
Bacardi Rum
Captain Morgan Spiced Rum
Casamigos Tequila
Hennessey VSOP Cognac
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco
\$40 per person

### BEER & WINE

\$15 per person

\$30 per person

### WINE

Chateau Grand Traverse Wine - Chardonnay Late Harvest, Pinot Noir , Silhouette Red, Riesling Late Harvest, Rosé

### BEER

Budweisrer, Bud Light, Labbatt, Labbatt Blue

### **SOFT DRINKS**

Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale

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.



### THE PELISTER

Chardonnay, Vodka, Guava, Orange Juice Pineapple Juice, Sour, and Sprite

### THE GENTLEMAN

Makers Mark, Blood Orange Simple Syrup Blood Orange Liqueur, Orange Slice Orange Juice, Cherry

### **SOMETHING BLUE**

Gin, Triple Sec, Blue Curacao, Lemonade

### **OASIS**

Spiced Rum, Lemonade, Pineapple Juice Passion Fruit Juice, Blue Curacao

### **VELVET**

Vodka, Kahlua, Coffee, Chocolate Oat Milk

### PARADISE -MOCKTAIL

Fre Chardonay, Lemonade, Pineapple Passion Fruit Peach Spumante





# TASTE! 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

# Trequently Isked Questions

What is the deposit? The deposit is \$1500 to book ℰ 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're welcome to 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. **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 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, a 23% service charge for food & beverage, a 3.5 % admin fee for nonfood & beverage, and a suggested 3 % gratuity.

Thank Jou

WE LOOK FORWARD TO WORKING WITH YOU!

Pelister Park