



Pelister Park

SOCIAL EVENTS DINNER

19600 Ford Rd., Dearborn, MI 48128

(313) 438-0908

info.pelisterpark@gmail.com



PERFECTION
ELEGANCE

be
our
guest!

Allow us to transform your vision, your dreams, into reality. Our newly-renovated venue is adorned with a soft neutral metallic palette, breathtaking crystal chandeliers, and sconces with an exquisite marble dance floor. You and your guests will be delighted with our always fresh and elegant menu prepared in-house by our Certified Executive Chef. Pelister Park, named after the breathtaking National Park in Macedonia, continues its heritage here in Dearborn. Located adjacent to St. Clement of Ohrid (Ohridski) Eastern Orthodox Church.

We're excited to make every wedding, special event, and corporate celebration a memorable and happy occasion. Our event team, holding over 50 years of experience, offers industry-leading services, complete customization, and warm hospitality. We put our expertise to work, ensuring every detail is carefully planned and thoughtfully executed. We look forward to fulfilling your every wish, dream, and desire from beginning to end!

Welcome to Pelister Park Venue

GUEST COUNT MINIMUMS

FRIDAY & SUNDAY 75 / SATURDAY 125

COMFORTABLY HOLDS 225 WITH DANCE FLOOR

Half Day Rental \$1500

Event Manager

4 Hour Room Rental

Elegant Standard-Length Linens

Selection of Napkin Color

Chiavari Chairs

3 Hour Set-Up

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.

Private Bridal 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.

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[Virtual Tour at PelisterParkVenue.com](http://VirtualTouratPelisterParkVenue.com)

Follow us online



First Course

SELECT ONE

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

Rainbow Salad

Bibb Lettuce, Purple Cabbage, Red Radish, Tomatoes, Carrots, Sunflower Seeds & White Balsamic 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

Accompaniment

SELECT ONE

Seasonal Vegetables
Grilled Broccolini, Roasted Lemon
Butter
Asparagus & Summer Squash

SELECT ONE

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

Plated Entrees

Includes select one entree. Served with family style salad, rolls, starch and vegetables, coffee, tea and soft drinks. The pricing is listed per person.

Chicken Piccata 35

Served with Artichokes & White Wine-Lemon Sauce

Best Accompanied with Whipped Potato, Asparagus & Julienne Vegetables

Fontina & Spinach Stuffed Chicken Breast 35

Served with Fried Leeks & White Wine Sauce

Best Accompanied with Whipped Potato, Asparagus & Julienne Vegetables

Herb Roasted Chicken 35

best accompanied White Cheddar Grits & Scallions Grits, Broccolini

Herb Roasted Flank Steak 40

Served with Roasted Mushrooms & Rosemary Emulsion Sauce

Best Accompanied with Smashed Red Skin Potato & French Green Beans

Braised Short Ribs 45

Served with Crispy Leeks & Short Rib Reduction Sauce

Best Accompanied with White Cheddar Grits, Sautéed Spinach & Oven Roasted Tomato

Grilled Salmon 40

Served with Roasted Lemon Butter & Dijon

Best Accompanied with Saffron Rice & Grilled Broccolini

Herb Crusted Cod 40

Served with Fried Capers & Lemon-Dill Beurre Blanc

Best Accompanied with Traditional Rice Pilaf, Zucchini & Summer Squash Tart

Herb Roasted Cauliflower Steak (Vegan) 30

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

Sweet Potato & Chickpea Cakes (Vegan) 30

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

Wild Mushroom Risotto (Vegan) 30

Blend of Wild Mushrooms, Topped with Crispy Leeks, Grilled Asparagus, & truffle oil drizzle

Plated Duet Entrees

Includes select one duet entree. Served with Family Style Salad, Rolls, starch and vegetable, coffee, tea and soft drinks. The pricing is listed per person.

Herb Roasted Flank Steak & Chicken Piccata 37

Served with Whipped Potatoes, French Green Beans, Artichokes, Fried Capers & Finished with a Rosemary Emulsion Sauce & White Wine-Lemon Sauce

Braised Short Ribs & Herb Roasted Chicken 45

Served with White Cheddar & Scallion Grits, Sautéed Spinach, Oven-Roasted Tomatoes & Finished with a Short Rib Reduction Sauce

Fontina & Spinach Stuffed Chicken Breast & Grilled Salmon 37

Served with Traditional Rice Pilaf, Zucchini & Summer Squash Tart, Fried Capers & a Lemon-Dill Beurre Blanc

Chicken Piccata & Jumbo Shrimp 37

Served with Saffron Rice, Grilled Broccolini, Artichokes, Fried Capers & a White Wine-Lemon Sauce

Herb Roasted Flank Steak & Grilled Jumbo Shrimp 40

Served with Smashed Red Skin Potatoes, Sautéed Spinach, Roasted Tomatoes & Finished with a Rosemary Emulsion Sauce & Roasted Lemon Butter

Dinner Buffets

Includes coffee, tea and soft drinks. The pricing is listed per person.

Taste of Italy 35

Penne Pasta with Red Sauce
Tortellini Pasta with White Sauce
Mixed Vegetables - Asparagus, Zucchini
Eggplant, Roasted Peppers
Sautéed Mushrooms, Onions, Spinach
Grilled Chicken & Beef Meatballs
Pesto, Parmesan & Sundried Tomatoes
Caprese & Caesar Salad
Garlic Breadsticks & Focaccia

Southern Comfort 37

Select 2 - Buttermilk Fried Chicken,
Salmon Croquettes, or BBQ Pulled Pork
Mac & Cheese
Braised Collard Greens
Coleslaw
Loaded Potato Salad
Buttermilk Biscuits & Cornbread

Taco Stand 37

Grilled Chicken with Peppers & Onions
Seasoned Ground Beef
Spanish Rice
Refried Beans
Southwest Salad with Chipotle Lime Dressing
Pico de Gallo, Guacamole, Shredded Cheese
Pickled Red Onions, Jalapenos, Sour Cream
Soft Tortilla & Tortilla Chips

Mediterranean 37

Beef Kafta
Chicken Kabob
Saffron Rice
Greek Lemon Potatoes
Grilled Vegetables
Tabbouleh
Hummus & Garlic Paste
Grilled Pita
Fattoush Salad

Fan Stand 35

Select 1 -

Traditional Wings, Boneless Wings
or Cheeseburger Sliders

Includes -

Coleslaw
House Chips
Grilled Vegetable Platter
Mac & Cheese
Potato Wedges
Buffalo, Garlic Parmesan, Apple
Bourbon BBQ & Ranch Dips & Sauces

Build Your Buffet

SALAD- SELECT ONE

Pelister Park Salad

Chopped Lettuce, Pickled Onions, 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 - SELECT ONE

House Vegetables

Collard Greens & Carrots

Green Beans, Carrots & Caramelized Onions

Asparagus, Summer Squash & Roasted Peppers

PASTA - SELECT ONE

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

STARCH - SELECT ONE

Chive & Sour Cream Whipped Potatoes

Roasted Potatoes & Crispy Onions

Saffron Rice & Fresh Herbs

Mashed Sweet Potatoes & Sage Brown Butter

Smoked Gouda Scalloped Potatoes

White Cheddar & Scallion Grits

Entree

SELECT UP TO 2 ENTREES

Chicken Piccata

Artichokes, Fried Capers, Lemon Butter Sauce

Fontina & Spinach Stuffed Chicken Breast

Brioche, White Wine - Herb Sauce

Chicken Caprese

Fresh Mozzarella, Tomato, Basil, Balsamic

Smoked Bone-In Chicken

Herbs, Spice, Honey-Mustard Jus

Buttermilk Fried Chicken - Bone-In or Boneless

Optional Chicken Gravy

Grilled Flank Steak

Caramelized Onion, Mushroom, Rosemary Zip Sauce

Sliced Choice Top Sirloin

Roasted Mirepoix, Demi-Glace

Asian-Inspired Flank Steak

Sweet Soy Sauce, Sesame, Chili Flakes, Garlic, Ginger

Braised Beef Tenderloin Tips

Roasted Mirepoix, Demi Glace

House-Made Meatballs - Chicken or Beef

Sweet Soy Glaze, Swedish, or Apple Bourbon Barbecue

Seared Salmon

Sweet Soy Glaze or Citrus Beurre Blanc

Herb Crusted Cod Loins

Lemon Caper Beurre Blanc

One Entree \$30 per person

Two Entrees \$37 per person

Pricing is subject to change without notice.

Small Bites

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

Two selections \$8 per person
Three Selections \$10 per person

Chef's Grazing Table

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

\$525 per 75 guests

Pricing is subject to change without notice.

Desserts

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 topped with fresh strawberry slices and 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

features creamy vanilla ice cream as the base

guests can customize their sundaes with a variety of toppings, including chocolate chips, crushed Oreos, crushed pineapple, rainbow sprinkles shredded coconut, mini marshmallows & maraschino cherries, with a selection of sauces, including hot fudge, caramel sauce, and strawberry syrup

Deconstructed Cheesecake

\$10 per person

modern twist on a classic dessert, served in a sleek rocks glass

layers of buttery graham cracker crumble, silky cheesecake filling, & your Select fruit topping

Select One:

cherry filling, strawberry topping, or blueberry compote

**** available plated & served or displayed at station****



TASTE!

by

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

LATE NIGHT SNACKS

FLATBREAD DISPLAY

PEPPERONI, CHEESE & VEGGIE
PIZZA

\$6 PER PERSON

CONEY BAR

ALL BEEF HOT DOG, CHILI
ONIONS, CHEESE, MUSTARD

\$8 PER PERSON

TACO BAR

SEASONED GROUND BEEF,
TORTILLAS
TOMATOES, LETTUCE, CHEESE,
ONION

\$8 PER PERSON

GOURMET POPCORN

BUTTER, CARAMEL, CHEESE

\$6 PER PERSON

Late Night Snacks are provided
for at least 50% of Guest Count



Full Bar Packages

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

\$30 per person

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
Hennessy VSOP Cognac
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco

\$40 per person

BEER & WINE

\$15 per person

WINE

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

BEER

Budweiser, Bud Light, Labatt, Labatt 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.

Cheers!

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 Chardonnay, Lemonade, Pineapple
Passion Fruit Peach Spumante



Pelister Park

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 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 offer tastings before I book? Yes! You can 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. You will be charged \$25 to your contract if you want to reschedule. 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.

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

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

Pastry

Lekker Choco Treats 248.622.9520

Bella e Dolce 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

Thank You

We look forward to bringing
your event to life!

Pelister Park
— THE VENUE —