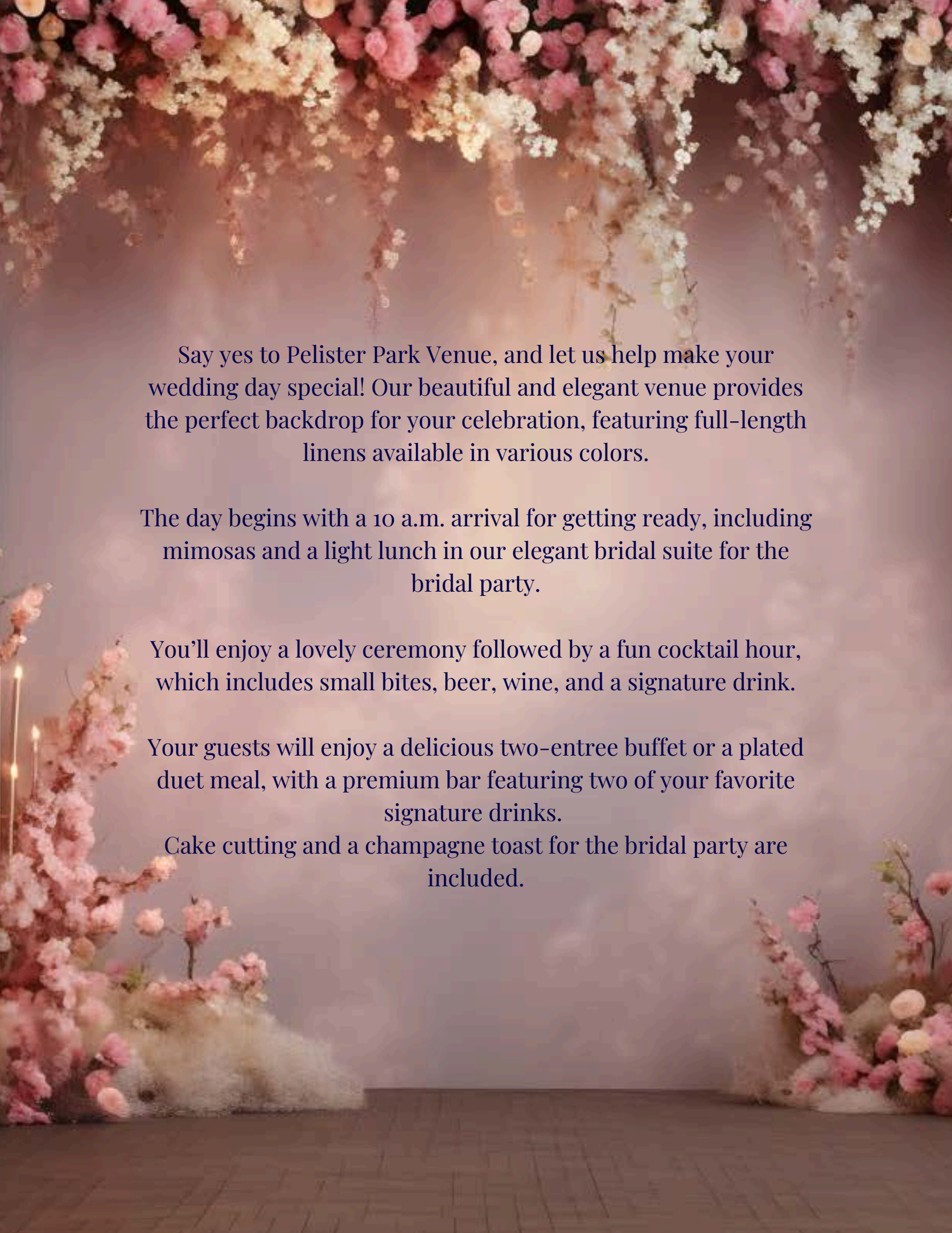




Weddings
BY PELISTER PARK

19600 FORD RD., DEARBORN, MI 48128
(313) 438-0908
INFO.PELISTERPARK@GMAIL.COM



Say yes to Pelister Park Venue, and 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 various colors.

The day begins with a 10 a.m. arrival for getting ready, including mimosas and a light lunch in our elegant bridal suite for the bridal party.

You'll enjoy a lovely ceremony followed by a fun cocktail hour, which includes small bites, beer, wine, and a signature drink.

Your guests will enjoy a delicious two-entree buffet or a plated duet meal, with a premium bar featuring two of your favorite signature drinks.

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

PACKAGE INCLUDES

Vendor Access at 11 am

Full-Length Linens & Napkins in Choice of Color

Chiavari Chairs

1 Hour Ceremony

1 Hour Cocktail Hour - Small Bites or Grazing Table, Beer, Wine & Signature Drink

5 Hour Reception with 2 Entree Buffet or Plated Duet Dinner & Premium Bar with Signature Drink

Enjoy a complimentary Miss to Mrs. Light Brunch, a Private Bridal Suite with 10 a.m. access, Hospitality Baskets for the restrooms, Cake Cutting, a Champagne Toast for the bridal party, and two passes to Taste! with an Exclusive discount for Minted Invitations

Our package starts at \$110 per person

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.

Minimum Guest Counts

Friday & Sunday 75

Saturday 125

**Ballroom Comfortably Holds
225 with Dance Floor**

*Save
The
Date*

Hold your date with a deposit of \$750.

FROM
Miss
TO
Mrs.


Let's Brunch

Fresh Fruit, Chips, with Choice of Ham & Swiss
Turkey & Provolone or Chicken Salad Sandwich

OR

Yogurt Station, French Toast Casserole with Berry Compote
& Whipped Cream, with Choice of Garden or Caesar Salad


Both Packages Include Soft Drinks, Coffee, Tea & Mimosas

Add Grilled or Fried Chicken Strips for \$50

\$300 SERVES UP TO 10 PEOPLE
GREAT FOR GETTING READY AT THE VENUE
INCLUDED IN THE WEDDING PACKAGE



Receptions
BY PELISTER PARK



Say yes to Pelister Park Venue, and 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 various colors.

Enjoy a delightful cocktail hour featuring small bites, beer, wine, and a signature drink.

Your guests will enjoy a delicious two-entree buffet or a plated duet meal, with a premium bar featuring two of your favorite signature drinks.

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

Let's Bring Your Dream Wedding to Life

PACKAGE INCLUDES

Vendor Access at 11 AM

1 Hour Cocktail Hour - Small Bites or Grazing Table, Beer, Wine & Signature Drink

5 Hour Reception with 2 Entree Buffet or Plated Duet Dinner & Premium Bar with Signature Drink

Enjoy a complimentary Private Bridal Suite, Hospitality Baskets for the restrooms, a Cake Cutting, a Champagne Toast for the bridal party, and two passes to Taste!

Exclusive discount for Minted Invitations

Our package starts at \$99 per person

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.

Minimum Guest Counts

Friday & Sunday 75

Saturday 125

Ballroom Comfortably Holds

225 with Dance Floor

*Save
The
Date*

Hold your date with a deposit of \$750.



Say I DO!

Celebrate your love at St. Clement Orthodox Church!
For \$1500, exchange your vows in a beautiful and
sacred setting.

Book your ceremony today and enjoy a \$250 discount
on the wedding package!

Contact Maya at office@stclementchurch.net or call
313.271.3110 for more details.

Please note that church bookings are separate from Pelister Park Venue



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

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

*2 Options Included in Wedding & Reception Package
Additional Options Can Be Added at \$2 per person*

Chef's Grazing Table

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

First Course

SALAD- CHOICE OF ONE

SALADS ARE SERVED FAMILY STYLE

Pelister Park Salad

lettuce wedge, pickled red onion, toasted chickpea, feta cheese, dried cranberry shaved carrot, 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

Buffet Options

VEGETABLES - CHOICE OF ONE

Seasonal Vegetables

Grilled Broccolini with Roasted Lemon Butter

Asparagus & Summer Squash

Collard Greens & Carrots **

STARCH - CHOICE OF ONE

Chive & Sour Cream Whipped Potatoes

Roasted Potatoes & Crispy Onions

Mashed Sweet Potato & Sage Brown Butter

Smoked Gouda Scalloped Potatoes

White Cheddar & Scallion Grits

PASTA - CHOICE OF 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

Entrees

SELECT TWO

Chicken Piccata

Artichokes, Fried Capers & Lemon Butter Sauce

best accompanied with whipped potato, asparagus & summer squash

Fontina & Spinach Stuffed Chicken Breast

Brioche, Fried Leeks & White Wine-Herb Sauce

best accompanied with whipped potato, asparagus & summer squash

Smoked Bone-In Chicken

Herbs, Spice & Honey-Mustard Jus

best accompanied white cheddar & scallion grits & broccolini

Buttermilk Fried Chicken - Bone-In or Boneless**

Optional Chicken Gravy

best accompanied with whipped potatoes collared greens & carrots

Grilled Flank Steak

Caramelized Onion, Mushroom & Rosemary Zip Sauce

best accompanied with roasted potatoes & seasonal vegetables

Sliced Choice Top Sirloin

Roasted Mirepoix, Demi-Glace

best accompanied with smoked gouda scalloped potatoes & broccolini

Braised Beef Tenderloin Tips**

Roasted Mirepoix, Demi Glace

best accompanied with whipped potatoes & seasonal vegetables

Entrées

CONTINUED

Braised Short Ribs*

Oven Roasted Tomato, Crispy Leeks & Short Rib Reduction Sauce

best accompanied white cheddar & scallion grits & broccolini

\$5 additional per person

House-Made Meatballs - Chicken or Beef

Sweet Soy Glaze, Swedish, or Apple Bourbon Barbecue

best accompanied with whipped potatoes & seasonal vegetables

Grilled Salmon

Roasted Lemon Butter, Dijon

best accompanied with roasted potatoes & broccolini

Herb Crusted Cod

Lemon Caper Beurre Blanc

best accompanied with roasted potatoes & broccolini

** Available for Plated Service Only*

*** Available for Buffet Service Only*

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



Bar Packages

Premium

tito's handmade vodka
the botanist
bacardi rum
captain morgan spiced rum
teremana tequila
crown royal whiskey
jack daniels whiskey
maker's mark bourbon
mawby green prosecco
cordials

Elite

grey goose vodka
the botanist
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

\$5 additional per person

ALL PACKAGES FEATURE BEER & CHATEAU GRAND TRAVERSE
WINE

CHARDONNAY LATE HARVEST - PINOT NOIR - SILHOUETTE RED
RIESLING LATE HARVEST - ROSÉ

Champagne Toast

\$3 per person for all guests.
Non-Alcoholic option available..

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 Signature

THE PELISTER (NA)

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

VELVET

Vodka, Kahlua, Coffee, Chocolate Oat Milk

OASIS

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

PARADISE - MOCKTAIL

Fre Chardonnay, Lemonade, Pineapple, Passion
Fruit Peach Spumante



Pelister Park

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 choice of fruit topping

Choose One:

cherry filling, strawberry topping, or blueberry compote

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

Frequently Asked Questions

Do you 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 book my wedding? You can book online via your proposal or in-person at our office. We accept personal checks, cash, money orders, certified checks, or credit cards. The initial deposit is \$750, with an additional \$750 due within 60 days. Final payments can only be made via cash, certified funds, or credit card.

Am I allowed to bring my own food and alcohol? Due to health codes and policies, outside food and beverages are not allowed. However, desserts from a licensed baker are welcome. You can schedule a meeting with our chef to create a custom menu. Outside alcohol is prohibited and can result in early termination of the wedding or removal of guests.

How do I attend Taste? Each couple receives two passes upon booking. You can choose any available tasting date. Additional passes cost \$25 each. If you miss a tasting without 48 hours' notice, your passes will be forfeited.

When can I access the venue? The Bridal Party can enter at 10:00 AM, and vendors at 11:00 AM. Additional bridal party access is available for \$100 per hour. Extra room rental time is \$200 per hour.

How long is the bar open? The bar is open for 4 hours, closing during dinner service 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.

What time does my wedding have to end? All weddings are 5 hours long and must conclude by midnight. We ask that guests vacate the venue within 30 minutes, and vendors have 1 hour for takedown.

Is there a smoking area? Smoking is not allowed inside the venue but is permitted 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.

Can I host my bridal shower or rehearsal dinner at Pelister Park? Yes, we'd love to host your bridal shower or rehearsal dinner! Contact your Event Manager to learn about our specials.

PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE

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.

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

OFFICIANT

Evangelist Missy Johnson 313.598.6621

Dana 734.502.4045

The Wedding Officiant John Bazzo, 248.874.5318, marryu2.com

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

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
Contact - (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



Thank You

We look forward to bringing
your wedding to life!

Pelister Park