



BANQUET

MENU



SPECIAL EVENTS

MAI TIKI IS LOCATED INSIDE OF TIGERLILY



BOOKING HOURS & ROOM PRICING

Contact Banquet Director: Liz Kramer | (248) 294-5768 | liz@dinehometown.com

MAI TIKI

Nestled behind an unmarked door in downtown Ferndale lies a hidden portal to an island getaway known as Mai Tiki. When you book Mai Tiki, you get the whole place to yourself. The room seats about 65 Guests. We can host pretty much anything and Mai Tiki whether it's a mingling or a seating event. The space is incredibly flexible!

TIGERLILY

An organic design and artwork-showered dining area, radiates vibrant colors and a fresh ambiance. It can accommodate a large number of guests, whether for mingling or seated events. Although Tigerlily is the largest space, it has limited availability due to the restaurant's operational hours.

BOOKING AN EVENT

We require a non-refundable room rental fee which is due upfront and will confirm your booking of the space on a first come basis.

TIME SLOTS

We Offer 3 Hour Time Slots For Your Event, Plus A Free Hour Before Your Event Start Time To Decorate.

BRUNCH 10:00AM - 3:00PM

DINNER 4:00 - 10:00 PM

rental fees are due upfront to hold a date, are non-refundable, & do not go towards the spending minimum. there is an automatic 20% gratuity added to all event tabs for your hard working server/bartender. all food and beverages go towards the spending minimum requirement. minimums do not include room rentals fees, taxes, or gratuity.

AVAILABILITY



TUESDAY - THURSDAY | Room Rental Fee: \$100

Dinner [10AM-10PM] Minimum: \$500 + Tax & Gratuity

FRIDAY | Room Rental Fee: \$150

Dinner [10AM-10PM] Minimum: \$1500 + Tax & Gratuity

SATURDAY | Room Rental Fee: \$200

Brunch [10AM-3PM] Minimum: \$1500 + Tax & Gratuity

Dinner [4-10PM] Minimum: \$1500 + Tax & Gratuity

SUNDAY | Room Rental Fee: \$200 [Free Parking]

Brunch [10AM-3PM] Minimum: \$1000 + Tax & Gratuity

Dinner [4-9PM] Minimum: \$500 + Tax & Gratuity



TUESDAY - THURSDAY | Room Rental Fee: \$100

Dinner [10AM - 2PM] Minimum: \$500 + Tax & Gratuity

FRIDAY - Room Rental Fee: \$200

Dinner [10AM-2PM] Minimum: \$1500 + Tax & Gratuity



THE RENTAL FEE DOESN'T COUNT TOWARDS THE MINIMUM.

DRINK TOWER | 34 GLASSES PER TOWER

MIMOSA TOWER | 75 / SANGRIA TOWER | 150

BLOODY MARY TOWER | 110 / BELLINI TOWER | 75

APEROL SPRITZ TOWER | 200

BANQUET PLATTERS

PLATTER FEEDS 25 PEOPLE

BANG BANG CAULIFLOWER (V) | 125

sweet chili sauce . scallion . sesame seeds . cilantro

BRUSSELS SPROUTS (V) (GF) | 150

crispy brussels sprouts . korean BBQ . honey mustard
toasted sesame seeds . cashews & almonds

BURNT ENDS | 200

smoked stockyards angus brisket point

CHEESE PLATTER | 100

cheddar . jack . house smoked pimento
cheese . smoked crackers

COLD VEGGIE PLATTER | 85

cucumbers . grape tomatoes . carrots celery . broccoli

DEVILED EGGS PLATTER | 60

blue cheese . celery . spicy sauce

EDAMAME PLATTER | 90

gochugaru . house soy . crispy garlic . spicy gal chili oil

ELOTES | 150 {OR} TOPPED WITH BRISKET | 200

texas style creamed corn cotija . sriracha . cilantro
chipotle aioli . rebel dust . limes & pickled fresno . fritos

FRESH FRUIT PLATTER | 90

bite-sized pieces . accompanied with cannoli
dip for a truly refreshing taste sensation.

GREEN BEANS | 125

GRILLED VEGGIE PLATTER | 150

asparagus . zucchini . house smoked carrots
smoked pistachios . dip

GYOZA PORK DUMPLING PLATTER | 125

scallion . dashi soy

ROASTED POTATOES | 200

KOREAN STICKY RIBS | 275

hoisin BBQ sauce . cashews . sesame seeds
scallion . lime wedges

PIT BEANS | 115

GARDEN SALAD | 85

MAC AND CHEESE | 115

COLE SLAW | 85

SWEET POTATOE | 75

MEDITERRANEAN VEGGIE PLATTER | 85

cucumbers . grape tomatoes . carrots . celery .
hummus . pickled vegetables . broccoli . pita chips

GARLIC CHEDDAR MASHED POTATOES | 125

ROBATA PLATTER 24PC | 225

6EA: bang-bang chicken . pork belly . sausage . beef tenderloin

THE DRY-RUBBED & SLOW SMOKED RIBS | 325

8 slabs of ribs cut into double bone portions

SPINACH ARTICHOKE DIP | 85

hearty creamy dip with pita chips

SHRIMP COCKTAIL 50PC 125 | 100PC 225

lemons . cocktail sauce

SLIDERS | 24PC PER PLATTER

includes pickles . pickled onions & sauce

+ PASTRAMI WITH CHEESE & DELI MUSTARD | 125

+ PULLED PORK WITH HOGWASH | 75

+ TURKEY WITH BAMA SAUCE | 100

+ CHOPPED BRISKET WITH HOUSE BBQ | 125

+ THE DETROITER CLASSIC SLIDER | 100

~ sorry we can't mix & match sliders

SOUTHERN SNACK BOARD | 125

pimento cheese . smoked nuts and crackers . sausage
smoked jalapeno cheddar . pickled vegetables

SOFT PRETZEL PLATTER | 125

pimento cheese and deli mustard

YAKI SOBA PLATTER | 200

napa cabbage . carrots . peppers . onions . shiitaki
bok choy . yaki soba noodles

BANQUET DESSERTS



BAKED GOODS [TRAYS]

25 - COOKIES | 35

chocolate chip / peanut butter

25 - BROWNIES | 50

25 - CANNOLI | 50



ASSORTED MINI BREAKFAST PASTRIES | 44

includes:

12 - ASSORTED DANISHES

12 - ASSORTED MINI MUFFINS



MADE IN-HOUSE CAKES

SHEET CAKE | 125

feeds up to 48

8" ROUND CAKE | 70

feeds up to 15

CUPCAKES | 12 | 36 {OR} 25 | 72

OPTIONS vanilla or chocolate with
butter cream or chocolate frosting

12 - CHOCOLATE COVERED STRAWBERRIES | 24

BBQ DINNER PACKAGE **A**

MINIMUM 10 PEOPLE A curated spread of texas favorites featuring your choice of meats and two sides. additional sides and desserts available

OPTIONAL
\$150 PER
HALF HOUR
PITMASTER
CHARGE

STEP 1 BUFFET STYLE

TWO-MEAT BUFFET
plus 2 sides
\$30 PER PERSON

THREE-MEAT BUFFET
plus 2 sides
\$40 PER PERSON

FOUR-MEAT BUFFET
plus 2 sides
\$45 PER PERSON

STEP 2 MEATS

TRADITIONAL BBQ

Jalapeño Cheddar
Beef Sausage
Original Pork Sausage
Smoked Turkey [or] Chicken

Pulled Pork
Pork Ribs
Brisket
Ham

PREMIUM | SMOKED MEATS

Smoked & Spice-Crusted
Beef Tenderloin +\$22 per person
Smoked Prime Rib +\$22 per person
Smoked Salmon + \$10 per person

STEP 3 SIDES

SMOKEHOUSE CHEESE N MAC
GARDEN SALAD

GREEN BEANS
COLESLAW
COWBOY PIT BEANS

WHIPPED SWEET
POTATOES
MASH POTATOES

STEP 4 ADD-ONS

PICKLES . ONIONS . BREAD

BBQ DINNER PACKAGE **B**

SERVES 25 PEOPLE \$1000 | OPTIONAL \$150 CARVERY CHARGE [30 MINS]



PACKAGE INCLUDES

SMOKED BRISKET
SMOKED PORK
DRY RUBBED SMOKED RIBS
SMOKEHOUSE MAC & CHEESE
COLESLAW . PICKLED ONIONS
PICKLES . POTATO BREAD
SAUCES | BBQ & HONEY MUSTARD BBQ



PACKAGE ADD-ONS

SMOKED TENDERLOIN | 1500
SMOKED ALABAMA STYLE CHICKEN
QUARTERS PLATTER | 425
seasoned . smoked . dipped in our bama sauce
STOCKYARDS ANGUS SMOKED
PRIME RIB | 1000



BBQ SIDE PLATTERS

each platter feeds up to 25 ppl
ROASTED POTATOES | 200
GARLIC CHEDDAR MASHED POTATOES | 125
GREEN BEANS | 125
ELOTES | 150 [OR] TOPPED WITH BRISKET | 200
texas style creamed corn cotija . sriracha . chipotle aioli
cilantro . rebel dust . limes & pickled freso . fritos



FOR MORE INFO

CONTACT OUR EVENTS DIRECTOR
AT LIZ@DINEHOMETOWN.COM
DIRECT [248] 294-5768
MAI TIKI IS LOCATED INSIDE OF TIGERLILY

FAMILY STYLE BRUNCH

STARTING AT \$29 PER PERSON

children ages 4-12 half price

SATURDAY & SUNDAY | 10AM-2PM

2 - ENTRÉES, BREAKFAST MEAT & HOUSE POTATOES

coffee, tea, lemonade, iced tea & soft drinks included.



BREAKFAST ENTRÉES | CHOOSE TWO

VANILLA BEAN BATTER FLAP JACKS

maple sugar sprinkle

FRENCH TOAST

hand-dipped, butter fried bread,
powdered sugar

CAPRESE SCRAMBLE

fresh basil, heirloom tomato, ciliegini, pesto
hollandaise, balsamic glaze

EGG & CHEESE SCRAMBLE

shredded cheddar



BREAKFAST MEAT | CHOOSE ONE

BACON OR SAUSAGE LINKS

UPGRADE TO BOTH + \$3 PER PERSON

BANQUET UPGRADES

ADD TOPPINGS FOR YOUR
FLAP JACKS & FRENCH TOAST
+ BERRY COMPOTE \$4 PER PERSON
+ WHIPPED CREAM \$3 PER PERSON
+ BOTH FOR \$6 PER PERSON



UPGRADE YOUR ENTRÉES | + \$5 PER PERSON

BISCUITS & GRAVY

biscuits, sausage gravy

MEAT LOVERS SCRAMBLE

sausage, bacon, ham, shredded cheddar,
sausage gravy

SPICY SAUSAGE SCRAMBLE

house sausage, cheddar, tomato, cilantro,
arugula, hollandaise, hot sauce

SMOKED PRIME RIB DINNER PACKAGE

\$55 PER PERSON | 15 PERSON MINIMUM



PACKAGE INCLUDES

STOCKYARDS ANGUS

SMOKED PRIME RIB

GREEN BEANS

MASHED POTATOS

SAUCES | au jus & Horseradish Crema



PACKAGE ADD-ONS

SMOKED ALABAMA STYLE CHICKEN
QUARTERS PLATTER | 350

seasoned . smoked . dipped in our bama sauce
cutting station for 30 min of service



WANT SOMETHING CUSTOM TO YOUR EVENT?

Let us talk to our head pastry chef and see what we can do.

You may also bring your own cake or desserts from a licenced vendor!

SPECIAL EVENTS





SUSHI PLATTERS

231
TIGERPRITTY

SIGNATURE ROLLS - \$170

- SHIKOTSU ROLL | 8_{PC}
- CHRIS P. CRUNCHY ROLL | 6_{PC}
- OTORO TARTARE ROLL | 8_{PC}
- RAINBOW ROLL | 8_{PC}
- TIGERLILY ROLL | 8_{PC}
- MAI TIKI ROLL | 8_{PC}

SPECIALTY ROLLS - \$145

- DRAGON ROLL | 8_{PC}
-  SLO ROLL | 8_{PC}
- SAKE TRIO ROLL | 8_{PC}
- TIGERLILY ROLL | 8_{PC}
- CALIFORNIA DELUXE ROLL | 5_{PC}
- HAMA - PENO ROLL | 8_{PC}
- RAINBOW ROLL | 8_{PC}

CLASSIC ROLLS - \$125

- | | |
|--|--|
| <ul style="list-style-type: none">  AAC ROLL 8_{PC} SALMON AVO ROLL 8_{PC} TUNA AVO ROLL 8_{PC} SHRIMP TEMPURA ROLL 8_{PC} CALIFORNIA ROLL 8_{PC} | <ul style="list-style-type: none"> PHILLY ROLL 8_{PC} SPICY TUNA ROLL 8_{PC} SPICY SALMON ROLL 8_{PC} EEL-CUCUMBER ROLL 8_{PC} |
|--|--|

OTHER PLATTERS

- ROBATA PLATTER 24 | 6_{EA} - 225
- GYOZA PORK DUMPLING PLATTER - 125
- EDAMAME - 90
- YAKI SOBA PLATTER - 200

