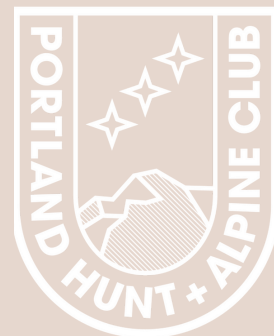


# Holidays with Hunt + Alpine



Dining, To-Go and Catering

—  
bring the  
holiday  
cheer.



2023

# Large Party Dining

Our Dining Room can accommodate groups of up to 75 standing and 45 seated. We can reserve part or all of the room to provide a more personalized Hunt + Alpine experience.

For parties of 8 or more, we require a credit card on file. We encourage you to order food ahead for the best possible experience. Additionally, we can design custom menus and accommodate special requests, please let us know how we can make your event special.





# To Go

Hunt + Alpine can provide everything you need to host the perfect holiday event, for pick up, or for a small fee, we will deliver to you.

Our menu recommendations:

For parties of 5-8,

- 1 6-pack of your cocktails of Choice
- 1 Bottle Wine
- Hunt + Alpine Snack Platter

\$195

For parties of 9-12,

- 2 6-packs of your cocktails of Choice
- 1 Bottle Wine
- 6 Pack of Beer
- Snack Platter
- Charcuterie Board

\$255

For parties of 12 -15

- 3-6 packs of your cocktails of Choice
- Wine
- Beer
- Snack Pack
- Charcuterie Board
- Crab Roll Pack

\$345





# Catering

Hospitality is at the core of everything Hunt + Alpine does - whether we are hosting be a backyard hot dog-eating competition or a black tie-buffet for hundreds. We'd love to work with you to ensure your event exceeds your and your guests' expectations .

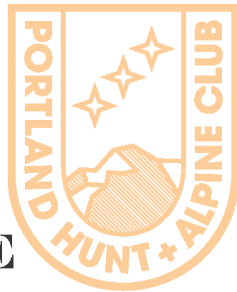
## on offer

- Appetizers stations
- Passed Appetizers
- Buffet-Style Dining
- Family-Style Dining
- Dessert

Please reach out to discuss the best solution for your needs.



# Sample Menus



## WELCOME

TO START

### MAPLE-ROASTED CARROT SOUP

stonecipher farm carrots, paprika, sunflower seeds, crème fraîche

### SARDINE TOAST

sardines, maine baguette, spicy aioli, + herbs



TO FOLLOW *CHOOSE ONE*

### GRILLED SALMON

roasted squash, toasted sunflower seeds

### ROASTED CHICKEN LEGS

beets and yogurt sauce

### FINNISH MEATBALLS

pork + beef, cheese curds, nutmeg cream sauce, pickled carrots



TO FINISH *CHOOSE ONE*

### CARROT CAKE

cream cheese frosting, coconut, pineapple

### STICKY SWEET ICE CREAM VEGAN

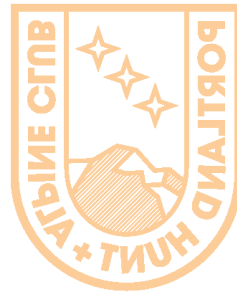
pumpkin pie or dark chocolate, locally-made + plant-based



### TANDEM COFFEE

### ENGLISH BLACK TEA

### ICED TEA



## DRINKS

### WHITE NOISE

elderflower, bubbles, grapefruit oil

### CLOVE HITCH

tequila, spiced pear, grapefruit, lime

### BONECRUSHER

mezcal, lime, agave, red pepper

### HOUSE OLD FASHIONED

bourbon, bitter, sugar

### HOUSE MARTINI

vodka, aquavit, douglas fir brandy, blanc vermouth

### ESPRESSO MARTINI

rum, tandem coffee, allen's coffee brandy



### LUPPOLO PILSNER

oxbow brewing, newcastle

### OKTOBERFEST

rising tide, portland

### LUNCH IPA

maine beer co, freeport

### IPA OR BLONDE ALE NON-ALCOHOLIC

maine beer co, freeport



### BLUEBERRY

ras arkadia ME

### SPARKLING

jo landron atmospheres FRA

### QUEEN OF THE SIERRA WHITE

forlorn hope winery OR

### E BIANCO

poderi cellario ITA

### GAMAY NOIR

jean-paul brun FRA

### GRENAICHE/SYRAH

vrac FRA



# Thank You

Contact

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