



Experience the outstanding service and amenities of Fort Mitchell Country Club. We have an excellent culinary staff and prepare items from scratch. Our reputation of great food and service is known throughout the area.

Room Layout

Our beautiful Clubhouse and grounds are the perfect setting for receptions, showers, business dinners, birthday parties, family gatherings, rehearsal dinners and more. We can accommodate up to 250 guests.

Founders Room: 25 people or less

◇ \$50 Room Rental Fee

Overlook Room: between 25-50 people

◇ \$75 Room Rental Fee

Sports Grill (lower level): 45 people or less

◇ \$75 Room Rental Fee

Ballroom: between 50-150 people

◇ \$500 Room Rental Fee

Ballroom & Overlook: between 150-200 people

◇ \$750 Room Rental Fee

Ballroom, Overlook & Mixed Grill: 200+ people

◇ \$1000 Room Rental Fee

We reserve the right to change the function for a group if their count changes. We will do our best to notify the host of any changes.

Additional Service Options

Spandex Chair Covers	\$3.50 per chair
Podium and Microphone	\$35.00
Lavaliere Microphone	\$50.00
Projector and Screen	\$50.00
Coat Room Attendant	\$50.00
Dance Floor Set Up	\$200.00
Jumbo Flat Screen TV	\$150.00
Outdoor Ceremony Chairs	\$3.50 per chair

Allergies and Dietary Restrictions

Our staff is experienced to handle special dietary restrictions and food allergies. We ask that all needs be communicated with the event staff to ensure our ability to facilitate other options.

Event Pricing Includes

- Set up and clean up
- Parking
- Table linens and colored napkins
- Centerpieces of mirrors and candles

Deposit

We require a \$1,000 deposit to reserve a specific date for parties of 50 or more people. Please see our Event Policies page about our returns on deposit. We will accept half of the deposit one year out with the remaining deposit due six months out.

Parking

Fort Mitchell Country Club has 88 parking spaces between three lots (6 handicap). Nearby streets provide extra parking. Valet service is available starting at \$350 for events under 100 people. For every additional 50 people add \$100. FMCC reserves the right to require an event to hire Valet when normal club business could be effected by additional guests.

Service Charge and Tax

All banquet charges are subject to 22% taxable service charge and 6% sales tax.

Personal Items

Fort Mitchell Country Club is not responsible for any items that do not belong to the Club. We ask that you do not leave any items after the event ends. In the event that something is left we will do our best to try and find it for you but do not guarantee its return.



Event Policies

1. All food and beverage items served in a banquet or meeting room must be catered by the Club. Food and beverage items may not be brought in from the outside; and may not leave the Club.
2. The liquor policy of the Club requires that liquor be served by the drink in all function areas. All persons consuming liquor in the Club's banquet or meeting areas must be at least 21 years of age or older. The Club reserves the right to refuse to serve alcoholic beverages to any guest or member that is visibly intoxicated.
3. Function rooms are assigned by the number of people anticipated in attendance. The Club reserves the right to change the function room for a group if the count changes, and will try to give notice to the patron promptly should this occur.
4. The Club must be in receipt of the final **minimum guarantee** of the number expected for each meal function no later than **one week prior** to the date of the function. The guarantee is not subject to reduction. The final guarantee will be the minimum number of meals, which will be charged. If the Club does not receive a firm guarantee one week prior to a function, then the Club reserves the right to cancel the function.
5. **Menu selections are due 14 days prior** to scheduled events. All prices are exclusive of the Clubs current 22% service charge and 6% sales tax. Tax exempt groups must present proper tax-exempt certification prior to their function date.
6. Entrée substitutions added the day of or at the time of a meal function will increase the meal guarantee accordingly and will be charged at no less than the per person price of the regular entrée.
7. We reserve the right to make reasonable substitutions in function rooms and/or menu selections for causes beyond our control.
8. Returns of deposits are subject to the following cancellation schedule: **Full deposit** returned if function is canceled **one year prior** to event; **Half of deposit** returned if function is canceled **6 months prior** to event date; **no deposit** returned if function is canceled **less than 6 months prior** to event. Any function that cancels 72 hours or less will be subject to cancellation fees equal to the meal guarantee originally agreed upon.
9. The Club cannot be held responsible for articles, equipment, clothing, etc., left in a function room prior to, during or after a function.



10. The Club reserves the right to terminate any function, which becomes disruptive or destructive to the Club and/or its patrons. In the event damage is done to a room during a function the Club will assess a liability charge.
11. The Club reserves the right to cancel a booked function if the name of the group or nature of the event varies from that agreed upon.
12. It is the policy of the Club not to reserve banquet space for a “promoter” function. For example, dances or concerts with a general admission sales or for any function, which intends to hold general admission ticket sales.
13. It is the responsibility of the member or client to acquire all necessary licenses and permits required by the State of Kentucky and/or the City of Fort Mitchell, Kentucky, Kenton County.
14. Due to fluctuating market prices, menu prices stated are subject to change.
15. On all bars there will be a **\$100.00 fee per bartender**, for each function. The Club requires at least one bartender for every 75 people.
16. For functions that require a **dance floor** a **\$200.00** charge will be assessed for set-up and tear down.
17. Renter agrees to indemnify, hold harmless, save and defend Fort Mitchell Country Club, its agents or employees, from any and all actions or claims for any loss, injury, damage and expenses (including attorney fees and costs), sustained or claimed to have been sustained by reason of the use or occupation of the Club facilities, parking area, ore premises by the Renter in connection with Renter’s event, or arising out of, in whole or in part, from any use of the Authorized Area, or from any act, omission, negligence, fault, or violation of any law or ordinance, by Renter, its officers, agents, employees guests, patrons, invitees, or any other person, other than an employee of Fort Mitchell Country Club, who is responsible for setting up or dismantling decoration or entering the facility with the implies or express permission or consent of Renter.
18. Renter hereby waives any and every claim which arises or may arise in its favor and against Fort Mitchell Country Club during the term of the Agreement or any extension or renewal hereof for any and all loss or damage covered by valid and collectible insurance policies, to the extent that such loss or damage of Renter is covered under such insurance policies. Such waiver shall be in addition to, and not in derogation of, any other waiver or release contained in this Agreement with respect to any loss or damage to property of Renter.



Breakfast

Continental Breakfast

- \$13/person
- Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl
- Chilled Orange Juice
- Coffee Station

Fort Mitchell Plated Breakfast

- \$18/person
- Freshly Scrambled Eggs
- House Fries
- Applewood Smoked Bacon or Sausage
- Assorted Mini Muffins
- Chilled Orange Juice
- Coffee Station

Plated Belgian Waffle

- \$17/person
- Pearl Sugar waffle
- Fresh Berries
- Chilled Orange juice
- Coffee Station

Mimosa or Bloody Mary

\$10 each

All banquet charges are subject to 22% taxable service charge and 6% sales tax. Please see our Event Policies about applicable fees. Prices are subject to change.

Breakfast Buffet

- Minimum of 50 people for a buffet*
- \$22/person
- Freshly Scrambled Eggs
- Hash brown Casserole
- Applewood Smoked Bacon and Sausage
- Assorted Breakfast Pastries
- Chilled Orange Juice
- Coffee Station

Additional Offerings

Fresh Cut Fruit Bowl	\$4.00/person
Biscuits and Gravy	\$5.00/person
Quiche Lorraine	\$5.00/person
Broccoli and Cheddar Quiche	\$4.00/person
Bagels and Cream Cheese	\$4.00/person
Smoked Salmon Display	\$180.00/each





*Minimum of 20 people on all buffets.
Pricing includes water, coffee, and tea service.*

Lunch Buffets

Soup and Sandwich Buffet

\$18.00/person
Your choice of Homemade Soup
Platters of Assorted Deli Meats, Cheeses, and Breads
Lettuce, Tomato, Pickles, and Condiments
Fresh Cut Fruit Bowl
Your choice of Potato Salad or Pasta Salad— For both add \$1 a person

Soup and Salad Buffet

\$18.00/person
Your choice of Homemade Soup
Fresh Salad Greens, Assorted Toppings and Dressings
Caesar Salad Bowl with Parmesan and Croutons
Fresh Cut Fruit Bowl
Add Grilled or Blackened Chicken + \$4.00/person
Add seared or Blackened Salmon for + \$8.00/person

All banquet charges are subject to 22% taxable service charge and 6% sales tax. Please see our Event Policies about applicable fees. Prices are subject to change.

Hot Lunch Buffet

Choose one entree and two side items, price includes a served toss salad
\$21.00/person

Entrées

Chicken Piccata	Blackened Cod
Bourbon Chicken	Braised Pot Roast
Chicken Parmesan	Chicken Casserole
Classic Meatloaf	

Side Items

Oven Roasted Redskin Potatoes
Truffle Mashed Potatoes
Smashed Redskin Potatoes
Rice Pilaf
Penne Marinara
Farfalle Alfredo
Vegetable Medley
Steamed Broccoli
Glazed Carrots
Country Style Green Beans
Green Beans Almondine

Additional Offerings

Additional entrée in your package	\$5.00/person
Additional side item	\$3.00/person



Plated entrees include baskets of mini muffins, coffee, and iced tea.

Hot Entrées- \$19.00

Add a side salad to your hot entrees +\$3.00

Chicken Picatta

Sautéed chicken breast with garlic lemon beurre blanc, capers, rice pilaf, and vegetable medley

Bourbon Chicken

Grilled chicken breast with bourbon glaze and crispy onion straws, served with rice pilaf and vegetable medley

Chicken Casserole

Baked chicken with creamy mushroom sauce, Swiss and stuffing served with vegetable medley

Chicken Pot Pie

Tender chunks of chicken, peas, carrots, celery, in a rich chicken sauce topped with flaky pastry

Penne Alfredo with Chicken

Penne, alfredo, mushrooms, peas, grilled chicken breast

Blackened Cod

Cajun spiced and seared cod served with rice pilaf and vegetable medley

Slow Braised Pot Roast

Rich brown gravy, truffle mashed potatoes and vegetable medley

Classic Meatloaf

Red glaze or brown gravy topped classic meatloaf served with truffle mashed potatoes and vegetable medley

Fish and Chips

Beer battered cod served with French fries and tartar sauce

Plated Lunch Entrees

Entrée Salads- \$19.00

Fort Mitchell Salad

Iceberg, ham, turkey, Swiss, Ft Mitchell dressing, tomato, hard boiled egg, cheese fingers

Grilled Chicken Caesar Salad

Romaine, croutons, parmesan, creamy Caesar dressing

House Salad with Grilled Chicken

Mixed greens, red onion, diced tomato, cranberries, blue cheese, walnuts, champagne poppy seed dressing

Pan-Seared Salmon Salad

\$22.00

Fresh mixed greens, pine nuts, bacon, feta, raspberries, raspberry vinaigrette

Plated Sandwich- \$19.00

All sandwich plates come with potato chips

**substitute fruit, fries, or soup +\$2.00/person*

Club Sandwich

Turkey, bacon, lettuce, tomato, mayo and your choice of bread

Club Sandwich

Turkey, bacon, lettuce, tomato, mayo & your choice of bread

Beer Battered Cod Sandwich

On marble rye with lettuce, tomato, onion, tartar sauce

Kentucky Hot Brown

Turkey, ham, toast, mornay sauce, bacon, tomato

Grilled Chicken Sandwich

Chicken breast, lettuce, tomato, onion, brioche bun

All banquet charges are subject to 22% taxable service charge and 6% sales tax. Please see our Event Policies about applicable fees.

Prices are subject to change.



Hors d'oeuvres

When selecting hors d'oeuvres we recommend two to three pieces total per person when followed by a full meal. Most of our by the piece selections may be passed butler style by request. *Carved Meats require a carver fee of \$150

Specialty Displays

Smoked Salmon	\$180.00 per side
Cedar Plank Salmon	\$180.00 per side
Roast Beef Tenderloin *	\$400.00 per tenderloin

Cold Displays

Seasonal Sliced Fresh Fruit	\$4.00/person
Domestic & Imported Cheese	\$5.00/person
Garden Vegetable Crudit�	\$3.00/person
Fruit, Cheese & Vegetable	\$8.00/person
Charcuterie Board	\$10.00/person

Cold Selections

50 pieces per order

Oysters on the Half Shell	\$250.00
Jumbo Shrimp Cocktail	\$225.00
Prosciutto Wrapped Melon	\$100.00
Cucumber Dill Canap�s	\$100.00
Salami Cornets	\$125.00
Assorted Bruschetta	\$100.00

All banquet charges are subject to 22% taxable service charge and 6% sales tax. Please see our Event Policies about applicable fees. Prices are subject to change.

Hot Displays

for 50 people

Hot Spinach & Artichoke Dip with fresh tortilla chips	\$125.00
Buffalo Chicken Dip with fresh tortilla chips	\$125.00
Chicken Bites With celery	\$150.00

Hot Selections

50 pieces per order

Swedish or Barbecue Meatballs	\$100.00
Chicken Quesadilla Cornucopia	\$220.00
Pigs in a Blanket	\$125.00
Vegetable Spring Rolls	\$150.00
Fried Pimento Mac & Cheese	\$150.00
Chicken Pot Sticker	\$150.00
Chicken Tenders	\$150.00
Beef Empanada	\$180.00
Petite Quiche	\$150.00
Spanakopita	\$150.00
Goat Cheese & Honey Phyllo	\$175.00
Mini Crab Cakes	\$200.00
Chicken Wings - Buffalo Sauce	\$130.00
Coconut Breaded Shrimp	\$240.00
Bacon-Wrapped Scallops	\$175.00



Desserts

Plated Desserts

Vanilla Crème Brulee Rich and creamy custard with a crunchy sugar top	\$8.00
NY Style Cheesecake Creamy and delicious, topped with fresh strawberries	\$7.00
Rich Chocolate Cake Layers of chocolate cake and rich chocolate frosting	\$7.00
Cherry or Apple Fruit Pie a la mode add \$2	\$7.00
Warm Bread Pudding with vanilla rum sauce	\$7.00
Carrot Cake With cream cheese frosting	\$8.00

Dessert Stations

Cupcakes Assorted cupcakes from Bon Bonerie	\$8.00/each
Mini Desserts An assortment of different bars and bite size treats including lemon bars, raspberry shorties, etc.	\$7.00/person
Assorted Cookies and Brownies Assorted flavors	\$18.00/dozen

Milk Chocolate Fountain

Rich Milk Chocolate Fountain	\$400.00
Assorted Dippers Strawberries, marshmallows, pretzel rods, vanilla wafers	\$2.50/person

All banquet charges are subject to 22% taxable service charge and 6% sales tax. Please see our Event Policies about applicable fees. Prices are subject to change.



*A minimum of 50 people is required for a private bar.
Bartender fees do apply. See our Event policies for more info.*

Beverage Service

FMCC 2 Hour Bar

2 Hours \$15/person

Includes your choice of 3 Domestic Beers and 3 Specialty Beers,
House Wine, Club Liquor, and Soft Drinks
additional hour \$5/person

FMCC 4 Hour Bar

4 Hours \$20/person

Includes your choice of 3 Domestic Beers and 3 Specialty Beers,
House Wine, Club Liquor, and Soft Drinks
additional hour \$5/person

UPGRADES

Gold Package

add \$5/person

Addition of **Call Liquor** to your bar package

Platinum Package

add \$7/person

Addition of **Premium Liquor** to your bar package

Champagne Toast

Available upon request at a bottle price.

*All banquet charges are subject to 22% taxable service charge and
6% sales tax. Please see our Event Policies about applicable fees.
Prices are subject to change.*



Beverage Labels

Club Liquor

Kentucky Tavern Bourbon
 McCormick Vodka
 McCormick Gin
 Tortella Tequila
 House of Stuart Scotch
 San Juan Rum
 Triple Sec
 Amaretto
 Peach Schnapps

House Wines

Chardonnay
 Pinot Grigio
 Cabernet Sauvignon
 Merlot

Premium Wines

Our premium wine selections are offered from our premium wine list and billed by the bottle. Wine list available by request.

Call Liquor

Tito's Vodka
 Buffalo Trace Bourbon
 Makers Mark Bourbon
 J&B Scotch
 Jim Beam Bourbon
 Canadian Club
 Seagram's V.O.
 Seagram's 7
 Cutty Sark
 Jack Daniels Whiskey
 Stolichnaya Vodka
 Beefeater Gin
 Bombay Gin
 Captain Morgan Rum
 Bacardi Silver Rum
 Tres Agaves Tequila
 Disorrano Amaretto

Premium Liquor

Bulleit Bourbon
 Woodford Reserve
 Grey Goose
 Dewars Scotch
 Ketel One Vodka
 Absolut Vodka
 Patron Tequila
 Crown Royal
 Tanqueray Gin
 Bombay Sapphire Gin

Soft Drinks

Coca-Cola Products

Domestic Beer

Budweiser
 Bud Light
 Miller Light
 Coors Light
 Michelob Ultra

Specialty Beer

Heineken
 Brooklyn Lager
 Sam Adams
 Corona
 Corona Light
 Stella Artois
 Blue Moon
 Bass Pale Ale
 Rhinegeist
 Braxton
 Bells
 White Claw
 High Noon
 Non-Alcoholic (Available upon request)

*All banquet charges are subject to 22% taxable service charge and 6% sales tax. Please see our Event Policies about applicable fees.
 Prices are subject to change.*