



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

◇ \$100 Room Rental Fee

Overlook Room: between 25-50 people

◇ \$150 Room Rental Fee

Sports Grill (lower level): 45 people or less

◇ \$100 Room Rental Fee

Ballroom: between 50-150 people

◇ \$800 Room Rental Fee

Ballroom & Overlook: between 150-200 people

◇ \$1,000 Room Rental Fee

Ballroom, Overlook & Mixed Grill: 200+ people

◇ \$5,000 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
Lavaliere Microphone	\$50
Projector and Screen	\$50
Coat Room Attendant	\$50
Dance Floor Set Up	\$400
Jumbo Flat Screen TV	\$150
Outdoor Ceremony Chairs	\$3.50 per chair
Cake Cutting Fee	\$2.00 per person
Carver Fee	\$150
Butler Service Fee	\$100

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. **All items must be taken home 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.



Continental Breakfast

\$15/person
Assorted Breakfast Pastries
Fresh Cut Fruit Bowl
Chilled Orange Juice
Coffee Station

Fort Mitchell Plated Breakfast

\$22/person
Freshly Scrambled Eggs
Home Fries
Applewood Smoked Bacon, Sausage, or Goetta
Assorted Mini Muffins
Chilled Orange Juice
Coffee Station

Plated Belgian Waffle

\$18/person
Pearl Sugar waffle
Mixed Berry Topping
Bacon, Sausage, or Goetta
Chilled Orange juice
Coffee Station

Mimosa or Bloody Mary

\$10 each

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Breakfast

Breakfast Buffet

Minimum of 25 people for a buffet
\$24/person
Freshly Scrambled Eggs
Home Fries
Applewood Smoked Bacon, Sausage, or Goetta
Assorted Breakfast Pastries
Chilled Orange Juice
Coffee Station

Additional Offerings

Fresh Cut Fruit Bowl	\$4/person
Biscuits and Gravy	\$5/person
Quiche Lorraine	\$5/person
Broccoli and Cheddar Quiche	\$4/person
Bagels and Cream Cheese	\$4/person
Side of Bacon, Sausage, or Goetta	\$4/person
Yogurt	\$4/person
Smoked Salmon Display	\$180/each





*Minimum of 25 people on all buffets.
Pricing includes water, coffee, and tea service.*

Soup, Sandwich, Salad Buffet

You Pick Two \$22/person

All Three \$25/person

Soup

Your Choice of Homemade Soup

- Tomato Soup
- Stuffed Pepper
- Chicken Noodle
- Chicken and Rice
- House Chili

Sandwich

Assorted Tea Sandwiches

- Lettuce, tomato, onion, pickles, and condiments on the side
- Upgrade to Chicken Salad +\$2/person

Salad

Your Choice of Tossed Salad, House Salad, or Caesar Salad

Tossed Salad: mixed greens, carrot, cucumber, tomato

House Salad: mixed greens, tomato, onion, walnut, raisin, blue cheese crumbles

Caesar Salad: romaine, parmesan, croutons

Lunch Buffets

Hot Lunch Buffet

Choose one entree and two side items, price includes a served toss salad
\$26/person

Entrées

Chicken Piccata
Bourbon Chicken
Chicken Parmesan
Classic Meatloaf

Penne Marinara (V)
Seared or Blackened Salmon
Braised Pot Roast

Side Items

Oven Roasted Redskin Potatoes
Mashed Potatoes
Rice Pilaf
Vegetable Medley
Steamed Broccoli
Roasted Carrots
Country Style Green Beans
Green Beans Almondine

Additional Offerings

Additional entrée in your package	\$6/person
Additional side item	\$4/person

(V) indicates Vegetarian option

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

Hot Entrées- \$23

Add a side salad to your hot entrees +\$3

Chicken Piccata

Sautéed chicken breast with lemon caper sauce, 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 Pot Pie

Tender pieces of chicken, peas, carrots, celery, in a creamy sauce topped with flaky pastry

Fettuccine Alfredo with Chicken

Mushrooms, peas, grilled chicken breast

Pan Seared Salmon

Served with rice pilaf and vegetable medley

Slow Braised Pot Roast

Rich brown gravy, mashed potatoes and vegetable medley

Classic Meatloaf

Glazed meatloaf served with mashed potatoes and vegetable medley

Fish and Chips

Beer battered cod served with French fries and tarter sauce

Penne Marinara (V)

Penne pasta tossed in classic marinara sauce and topped with parmesan cheese

(V) indicates Vegetarian option

Plated Lunch Entrées

Entrée Salads

Fort Mitchell Salad

\$17

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

Grilled Chicken Caesar Salad

\$20

Romaine, croutons, parmesan, creamy Caesar dressing

House Salad with Grilled Chicken

\$21

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

Pan-Seared Salmon Salad

\$22

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

Plated Sandwich

All sandwich plates come with potato chips

**substitute fruit, fries, or soup +\$2/person*

Club Sandwich

\$18

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

Beer Battered Cod Sandwich

\$19

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

Grilled Chicken Sandwich

\$16

Chicken breast, lettuce, tomato, onion, brioche bun

Vegetarian Wrap (V)

\$12

Seasonal

(V) indicates Vegetarian option

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Hors d'oeuvres

*When selecting hors d'oeuvres we recommend two to three pieces total per person when followed by a full meal. *Carved Meats require a carver fee of \$150. Butler Style Service requires a fee of \$100*

Specialty Displays

Smoked Salmon	\$180 per side
Cedar Plank Salmon	\$180 per side
Roast Beef Tenderloin *	\$400 per tenderloin

Cold Displays

Fruit, Cheese & Vegetable	Small (Feeds 12-16 people)	\$80
	Large (Feeds 24-32)	\$160
Domestic & Imported Cheese	Small (Feeds 12-16 people)	\$100
	Large (Feeds 24-32)	\$200
Garden Vegetable Crudit�	Small (Feeds 12-16 people)	\$50
	Large (Feeds 24-32)	\$100
Charcuterie Board	\$10/person	

Cold Selections

25 pieces per order

Oysters on the Half Shell	\$125
Jumbo Shrimp Cocktail	\$115
Prosciutto Wrapped Melon	\$50
Cucumber Dill Canap�s	\$50
Salami Cornets	\$65
Assorted Bruschetta	\$50

Hot Displays

for 50 people

Hot Spinach & Artichoke Dip	\$125
<i>with fresh tortilla chips</i>	
Buffalo Chicken Dip	\$125
<i>with fresh tortilla chips</i>	
Queso Dip	\$125
<i>with fresh tortilla chips</i>	

Hot Selections

25 pieces per order

Swedish or Barbecue Meatballs	\$50
Chicken Bites	\$75
Chicken Quesadilla Cornucopia	\$110
Pigs in a Blanket	\$65
Vegetable Spring Rolls	\$75
Fried Pimento Mac & Cheese	\$75
Chicken Pot Sticker	\$75
Chicken Tenders	\$75
Beef Empanada	\$90
Petite Quiche	\$75
Spanakopita	\$75
Mini Crab Cakes	\$100
Chicken Wings - Buffalo Sauce	\$65
Bacon-Wrapped Scallops	\$90

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Desserts

Plated Desserts

Vanilla Crème Brulee Rich and creamy custard with a crunchy sugar top	\$8
NY Style Cheesecake Creamy sweet filling with raspberry sauce	\$7
Rich Chocolate Cake Layers of chocolate cake and rich chocolate frosting	\$9
Cherry or Apple Pie a la mode add \$2	\$7
Warm Bread Pudding with Bourbon creme anglaise	\$7
Carrot Cake With cream cheese frosting	\$8

Dessert Stations

Cupcakes Assorted cupcakes	\$8/each
Desserts Bars An assortment of bite size treats including lemon bars, raspberry shorties, etc.	\$7/person
Assorted Cookies and Brownies Assorted flavors	\$18/dozen

Outside Dessert Fee

\$2/person

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Bartender fees do apply. See our Event policies for more info.

Beverage Service

FMCC 2 Hour Bar

2 Hours \$22/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 \$32/person

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

FMCC Hosted Beer and Wine

2 Hours \$18/person—4 Hours \$28/person

Includes your choice of 3 Domestic Beers and 3 Specialty Beers,
and House Wine

FMCC Hosted Soft Drinks

\$4/person

Includes canned Coke, Diet Coke, and Sprite

UPGRADES

Platinum Package

add \$5/person

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

Champagne Toast

Available upon request at a bottle price.

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Fort Mitchell Country Club | 250 Fort Mitchell Avenue | Fort Mitchell, KY 41011

859-331-1300 | info@fortmitchellcc.com



Beverage Packages

Club Liquor (pick 6)

Wheatly Vodka
Tito's Vodka
Stoli Vodka
Buffalo Trace Bourbon
Makers Mark Bourbon
Jack Daniels
Cutty Sark
J&B Scotch
Captain Morgan Rum
Bacardi Silver Rum
Blue Chair Rum
Malibu Rum
Tres Agave Tequila
Corazon Reposado Tequila
Monte Alban Tequila
Bombay Gin
Beefeater Gin

Platinum Liquor (pick 6)

Kettle One Vodka
Grey Goose Vodka
Woodford Reserve
Bulleit Bourbon
Crown Royal
Dewars Scotch
Johnny Walker Black
Plantation Rum
Mount Gay Rum
Patron Tequila
400 Conejos Tequila
Casa Amigos
Tanqueray Gin
Bombay Sapphire Gin
Hendricks Gin

Beer (pick 6)

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Heineken
Sam Adams
Corona
Stella Artois
Blue Moon
Rhinegeist (variety)
Braxton (variety)
White Claw (variety)
High Noon (variety)
Non-Alcoholic

- Athletica (Variety)
- O'Doul's
- White Claw

House Wines (pick 3)

CK Mondavi Chardonnay
CK Mondavi Pinot Grigio
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot

Premium Wines

+2/person

Conundrum Red
Hess Cabernet Sauvignon
Kim Crawford Sauvignon Blanc
Rodney Strong Chardonnay

Soft Drinks

Coca-Cola Products

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