



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

Overlook Room: between 25-50 people

Sports Grill (lower level): 45 people or less

Ballroom: between 50-150 people

Ballroom & Overlook: between 150-200 people

Ballroom, Overlook & Mixed Grill: 200+ people

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 Folding 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.

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



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.



Event Policies

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.



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 \$100*

Specialty Displays

Smoked Salmon	\$130.00 per side
Cedar Plank Salmon	\$130.00 per side
Roast Beef Tenderloin *	\$275.00 per tenderloin

Cold Displays

Seasonal Sliced Fresh Fruit	\$3.95 per person
Domestic & Imported Cheese	\$4.95 per person
Garden Vegetable Crudit�	\$2.95 per person
Grilled Assorted Vegetables	\$4.95 per person
Fruit, Cheese & Vegetable	\$7.95 per person

Cold Selections

50 pieces per order

Oysters on the Half Shell	\$200.00
Jumbo Shrimp Cocktail	\$150.00
Prosciutto Wrapped Melon	\$75.00
Cucumber Dill Canap�s	\$75.00
Salami Cornets	\$75.00
Assorted Bruschetta	\$75.00

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Hot Displays

for 50 people

Hot Spinach & Artichoke Dip	\$85.00
<i>with fresh tortilla chips</i>	

Buffalo Chicken Dip	\$85.00
<i>with fresh tortilla chips</i>	

Chicken Bites	\$95.00
<i>With celery</i>	

Hot Selections

50 pieces per order

Swedish or Barbecue Meatballs	\$65.00
Cheese Quesadillas	\$65.00
Pigs in a Blanket	\$75.00
Vegetable Spring Rolls	\$75.00
Bacon-Wrapped Water Chestnuts	\$75.00
Chicken Sate	\$90.00
Chicken Tenders	\$90.00
Crab Rangoon	\$100.00
Sausage Stuffed Mushrooms	\$100.00
Petite Quiche	\$100.00
Spanakopita	\$100.00
Cheddar Cheese Puffs	\$100.00
Mini Crab Cakes	\$120.00
Chicken Wings - Buffalo Sauce	\$125.00
Coconut Breaded Shrimp	\$150.00
Bacon-Wrapped Scallops	\$150.00



Dinner Buffets

Buffet dinners include warm dinner rolls, butter, coffee, and iced tea.
Please choose one salad, two entrees, and two side items.
Minimum of 25 people. *Carved Meats require a carver fee of \$100

Salads *pick one*

Toss Salad: mixed greens, carrot, cucumber, tomato

Caesar Salad: romaine, parmesan, Caesar dressing, crouton

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

Mandarin Orange Salad: shredded romaine, almond, mandarin orange, feta cheese, champagne poppy seed dressing

Package 1 *pick two*

\$25.95/person

-FMCC Meatloaf
-Bourbon Chicken
-Beef Stroganoff

-Mustard Glazed Ham*
-Shrimp Scampi
-Chicken Tarragon

Package 2 *pick two*

\$28.95/person

-Top Sirloin of Beef*
-Oven Roast Turkey*
-Chicken Parmesan

-Herb Roasted Pork loin*
-Chicken Piccata
-Pan-Seared Salmon

Package 3 *pick two*

\$34.95/person

-Almond Crusted Halibut
-Chicken Marsala
-Pork Tenderloin Medallions
-Blackened Shrimp & cheddar grits
-Roast Beef Tenderloin +\$3.00/person

-Prime Rib of Beef*
-Chicken Florentine
-Grilled Mahi Mahi

Side Items *pick two*

Oven Roasted Redskin Potatoes

Garlic Mashed Potatoes

Smashed Redskin Potatoes

Mashed Sweet Potatoes

Potatoes au Gratin

Baked Potato

Rice Pilaf

Penne Marinara

Farfalle Alfredo

Macaroni and Cheese

Steamed Vegetable Medley

Chef's Roasted Vegetables

Steamed Broccoli

Glazed Carrots

Country Style Green Beans

Green Beans Amandine

Oven Roasted Butternut Squash

Corn O'Brien

Asparagus

Additional Offerings

Additional entrée in your package	\$3.50/person
Additional side item	\$2.00/person

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Plated Dinner Entrees

Dinner entrees include warm dinner rolls, butter, coffee, and iced tea. Please choose one salad and two side items to compliment your entrée choices. All guests will receive the same salad and side items.

Entrees

Chicken Piccata	\$24.95
garlic, lemon, white wine and capers	
Chicken Florentine	\$24.95
baby spinach, sun-dried tomatoes, and artichoke hearts	
Chicken Caprese	\$24.95
Roma tomatoes, fresh mozzarella, and infused basil oil	
Slow-Roasted Pork Loin	\$23.95
with pork jus	
Medallions of Pork Tenderloin	\$25.95
fresh granny apple smith chutney	
Slow-Roasted Prime Rib of Beef	\$29.95
au jus and horseradish cream	
Slow-Roasted Tenderloin of Beef	\$34.95
red pepper and shitake demi-glace	
Filet Mignon 4oz \$24.95 6oz \$31.95 8oz \$38.95	
crispy onion straws and béarnaise sauce	
add Alaskan King Crab +\$8.00	
Almond Crusted Halibut	\$29.95
A club favorite served with an orange compound butter	
Pan-Seared Salmon	\$26.95
with citrus butter	
Shrimp Scampi	\$23.95
Sautéed Jumbo golf shrimp with linguini	
Filet Mignon & Pan-Seared Salmon	\$34.95
Filet Mignon & Chicken Tarragon	\$32.95
Filet Mignon & Lobster Tail	\$52.95
Quinoa Bowl	\$22.95
purple onion, tomatoes, golden raisins, fresh mint, feta	

Salads *pick one*

Toss Salad: mixed greens, carrot, cucumber, tomato

Caesar Salad: romaine, parmesan, Caesar dressing, crouton

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

Mandarin Orange Salad: shredded romaine, almond, mandarin orange, feta cheese, champagne poppy seed dressing

Side Items *pick two*

Oven Roasted Redskin Potatoes

Garlic Mashed Potatoes

Smashed Redskin Potatoes

Mashed Sweet Potatoes

Potatoes au Gratin

Baked Potato

Rice Pilaf

Penne Marinara

Farfalle Alfredo

Macaroni and Cheese

Steamed Vegetable Medley

Chef's Roasted Vegetables

Steamed Broccoli

Glazed Carrots

Country Style Green Beans

Green Beans Amandine

Oven Roasted Butternut Squash

Corn O'Brien

Asparagus

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Plated Desserts

Vanilla Crème Brulee	\$5.95
Rich and creamy custard with a crunchy sugar top	
Chocolate Creme Brulee	\$5.95
Rich and decadent chocolate custard with crunchy top	
NY Style Cheesecake	\$5.95
Creamy and delicious, topped with fresh strawberries	
Turtle Brownie Sundae	\$5.95
Decadent chocolate brownie topped with vanilla ice cream, caramel, chocolate sauce, pecans, and whipped cream	
Rich Chocolate Cake	\$5.95
Layers of chocolate cake and rich chocolate frosting	
Fruit Pie	\$4.95
Your choice of cherry or apple a la mode add \$1	
Fruit Cobbler	\$4.95
Your choice of cherry or apple A la mode add \$1	
Warm Bread Pudding	\$5.95
with vanilla rum sauce	
Carrot Cake	\$5.95
With cream cheese frosting	
Warm Butter Pie	\$6.95
With caramel, nuts, and whipped cream	

Desserts

Dessert Stations

Cupcakes	\$3.95 each
Yellow or chocolate cake with buttercream or chocolate frosting	
Mini Desserts	\$5.95/person
An assortment of different bars and bite size treats including lemon bars, raspberry shorties, etc.	
Assorted Cookies and Brownies	\$16.95/dozen
Assorted flavors	

Milk Chocolate Fountain

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

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*A minimum of 50 people is required for a private bar.
Otherwise, we can offer cocktails by server.
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

Includes the cocktail reception bar with
the additional of **Call Liquor**

Platinum Package

add \$7/person

Includes the cocktail reception bar with
the additional of **Premium Liquor**

Cash Bar

Cash Drink Prices include service charge and tax.

Soda \$2 | Domestic Beer \$4 | Specialty Beer \$6
House Wine \$9/glass | Club Liquor \$7
Call Liquor \$9 | Premium Liquor \$12

Champagne Toast

Available upon request at a bottle price.

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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

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)

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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.