



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.



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. . *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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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 \$150

Salads *pick one*

- Toss Salad:** mixed greens, carrot, cucumber, tomato
- Caesar Salad:** romaine, parmesan, croutons
- House Salad:** mixed greens, tomato, onion, walnut, craisins, blue cheese crumbles
- Mandarin Orange Salad:** shredded romaine, almond, mandarin orange, feta cheese, champagne poppy seed dressing

Package 1 *pick two*

\$32/person

- Classic Meatloaf
- Bourbon Chicken
- Beef Stroganoff
- Glazed Ham
- Shrimp Scampi
- Penne Marinara (V)
- Fettucine Alfredo (V)

Package 2 *pick two*

\$34/person

- Chicken Piccata
- Pan Seared Salmon
- Chicken Parmesan
- Penne Marinara (V)
- Oven Roast Turkey*
- Top Sirloin of Beef*
- Herb Roasted Pork loin*
- Fettucine Alfredo (V)

Package 3 *pick two*

\$45/person

- Almond Crusted Halibut
- Chicken Marsala
- Pork Tenderloin Medallions
- Penne Marinara (V)
- Fettucine Alfredo (V)
- Roast Beef Tenderloin *
- Prime Rib of Beef*

Side Items *pick two*

- Oven Roasted Redskin Potatoes
- Mashed Potatoes
- Smashed Redskin Potatoes
- Potatoes au Gratin
- Rice Pilaf
- Macaroni and Cheese
- Steamed Vegetable Medley
- Roasted Vegetable Medley
- Steamed Broccoli
- Roasted Carrots
- Country Style Green Beans
- Green Beans Almondine
- Asparagus

Additional Offerings

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

(V) indicates Vegetarian option

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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.

Entrées

Chicken Piccata	\$28
Sautéed chicken breast with garlic, lemon Caper sauce	
Caprese Chicken	\$28
Tomatoes, fresh mozzarella, basil, balsamic reduction, extra virgin olive oil	
Herb Roasted Pork Loin	\$28
with pork jus	
Pork Tenderloin Medallions	\$32
fresh granny apple smith chutney	
Slow-Roasted Prime Rib	\$42
au jus and horseradish cream	
Slow-Roasted Beef Tenderloin	\$48
red wine demi	
Filet Mignon	4oz \$40 6oz \$50 8oz \$60
crispy onion straws and béarnaise sauce	
Almond Crusted Halibut	\$40
served with a citrus butter	
Pan-Seared Salmon	\$30
with citrus butter	
Pasta Primavera (V)	\$24
Seasonal	
Penne Marinara (V)	\$24
Penne pasta tossed in classic marinara sauce and topped with parmesan cheese	
Fettucine Alfredo (V)	\$24
Alfredo sauce, peas, mushrooms, and shaved Parmesan	
Filet Mignon & Pan-Seared Salmon	\$50
Filet Mignon & Chicken Tarragon	\$46
Filet Mignon & Lobster Tail	\$70

(V) indicates Vegetarian option

Salads *pick one*

- Toss Salad:** mixed greens, carrot, cucumber, tomato
- Caesar Salad:** romaine, parmesan, croutons
- House Salad:** mixed greens, tomato, onion, walnut, craisins, 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
- Mashed Potatoes
- Smashed Redskin Potatoes
- Potatoes au Gratin
- Rice Pilaf
- Macaroni and Cheese
- Steamed Vegetable Medley
- Roasted Vegetable Medley
- Steamed Broccoli
- Roasted Carrots
- Country Style Green Beans
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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 crème anglaise	\$7
Carrot Cake With cream cheese frosting	\$8

Dessert Stations

Cupcakes Assorted cupcakes	\$8/each
Dessert 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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*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 \$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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Prices are subject to change.*



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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