



# Fort Mitchell Country Club

## General Information

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	\$150.00
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 napkin
- 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 82 parking spaces between three lots (3 handicap). Nearby streets provide extra parking. Valet service is available starting at \$300 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 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 **\$75.00 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 **\$150.00** 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, or 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 \$75.00*

### 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 <i>with fresh tortilla chips</i>	\$85.00
Buffalo Chicken Dip <i>with fresh tortilla chips</i>	\$85.00
Chicken Bites <i>With celery</i>	\$95.00

### 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





Buffet dinners include warm dinner rolls, butter, coffee, and iced tea.  
Please choose one salad, two entrees, and two side items.  
Minimum of 50 people. \*Carved Meats require a carver fee of \$75

## Dinner Buffets

### 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 Porkloin\*  
-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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Prices are subject to change.



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

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

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## Plated Dinner Entrees

### 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





Change up from the conventional reception by having food stations.  
A minimum of three stations are required for an event.  
To have a chef preparing food at a station add \$75 per chef.

## Food Stations

### Salad Station

**\$9/person**

Your choice of Caesar Salad or Kale Quinoa Crunch Salad

### Whipped Potato Station

**\$9/person**

Whipped potatoes with assorted mix-ins

### Macaroni & Cheese Station

**\$9/person**

Five Cheese Macaroni with assorted mix-ins

### Grilled Vegetable Station

**\$9/person**

Freshly grilled eggplant, zucchini, yellow squash, roasted roma tomatoes, drizzled with balsamic glaze

### Roast Beef Tenderloin Station

**\$15/person**

Carved roast beef tenderloin, mini buns, creamy horseradish sauce, and sauce bearnaise

*Requires a \$75 carver fee*

### Seared Scallop Station

**\$12/person**

Fresh sea scallops with parsnip puree and a saffron cream sauce

### Sautéed Snapper Station

**\$12/person**

Fresh sautéed snapper, coconut scented jasmine rice, cilantro lime vinaigrette

### Asian Shrimp Station

**\$12/person**

Sautéed shrimp, sweet and spicy Asian sauce, cherry tomatoes, pea tendrils, watermelon radish, edamame puree

### Braised Shortrib Station

**\$12/person**

Slow braised beef shortribs with creamy mushroom risotto and rich jus

### Chicken Milanese Station

**\$12/person**

Herb crusted chicken breast served over fresh grilled vegetables with balsamic glaze and fresh basil

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## Desserts

### Plated Desserts

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

### Dessert Stations

<b>Cupcakes</b>	\$3.95 each
Yellow or chocolate cake with buttercream or chocolate frosting	
<b>Mini Desserts</b>	\$5.95/person
An assortment of different bars and bite size treats including lemon bars, raspberry shorties, etc.	
<b>Assorted Cookies and Brownies</b>	\$16.95/dozen
Assorted flavors	
<b>Hot Chocolate or Coffee Bar</b>	
<b>With Toppings</b>	\$3.95/person
Chocolate straws, whipped cream, crushed peppermint, cinnamon, cocoa powder	
<b>With Liqueurs</b>	\$5.95/person
Baileys, Kahlua, Irish Whiskey	

### Milk Chocolate Fountain

<b>Rich Milk Chocolate Fountain</b>	\$400.00
Assorted Dippers	\$2.50/person
Strawberries, marshmallows, pretzel rods, vanilla wafers, pound cake	

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## Beverage Service

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.

### Hosted Bar

**Hosted bars are billed bottle pricing  
to the nearest tenth of the bottle**

Soda \$2 | Domestic Beer \$4 | Specialty Beer \$5.50  
House Wine \$50 (1.5L) | Club Liquor \$100  
Call Liquor \$125 | Premium Liquor \$150

### Cash Bar

**Cash Drink Prices include service charge and tax.**

Soda \$2 | Domestic Beer \$4 | Specialty Beer \$6  
House Wine \$8/glass | Club Liquor \$7  
Call Liquor \$9 | Premium Liquor \$12

### FMCC 2 Hour Bar

**2 Hours \$14/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 \$18/person**

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

### Gold Package

**add \$4/person**

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

### Platinum Package

**add \$6/person**

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

### Champagne Toast

Available upon request at a bottle price.

### Drink Tickets

**\$8/ticket**

Each ticket includes service charge and tax.  
Drink tickets can be used in addition to a cash bar.

Each ticket is good for two beers or  
one wine or mixed drink (excludes premium).

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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  
Amstel Lite  
Sam Adams  
Corona  
Corona Light  
Stella Artois  
Blue Moon  
Bass Pale Ale  
Rhinegeist  
Braxton  
Bells

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