



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 wedding ceremonies, receptions, and rehearsal dinners. We can accommodate up to 250 guests.

Ballroom: 150 people or less

◇ \$500 Rental Fee

Ballroom & Overlook: between 150-200 people

◇ \$750 Rental Fee

Ballroom, Overlook & Mixed Grill: 200+ people

◇ \$1000 Rental Fee

Event Pricing Includes

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

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
Ceremony Set Up Fee	\$300.00
Outdoor Ceremony Chairs	\$3.50 per chair
Cake Cutting Fee	\$2.00 per person
Carver Fee	\$150.00
Butler Service Fee	\$100.00
Wedding Arbor	\$150.00
Cigar Bar (excluding Cigars)	\$200.00

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.

Ceremonies

We have one outdoor location for ceremonies. In the event of inclement weather, we accommodate indoor ceremonies with guests seated at their reception tables and the bridal party on the dancefloor. We do not host ceremonies without booked receptions.

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. **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.



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	\$180.00 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

Hot Displays

for 50 people

Hot Spinach & Artichoke Dip <i>with fresh tortilla chips</i>	\$125.00
Buffalo Chicken Dip <i>with fresh tortilla chips</i>	\$125.00
Chicken Bites <i>With celery</i>	\$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
Mini Crab Cakes	\$200.00
Chicken Wings - Buffalo Sauce	\$130.00
Coconut Breaded Shrimp	\$240.00
Bacon-Wrapped Scallops	\$175.00

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Prices are subject to change.



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, Caesar dressing, crouton

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

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

Package 1 *pick two*

\$32.00/person

- Classic Meatloaf
- Bourbon Chicken
- Beef Stroganoff
- Shrimp Scampi
- Glazed Ham

Package 2 *pick two*

\$34.00/person

- Top Sirloin of Beef*
- Oven Roast Turkey*
- Chicken Parmesan
- Herb Roasted Pork loin*
- Chicken Piccata
- Pan-Seared Salmon

Package 3 *pick two*

\$45.00/person

- Almond Crusted Halibut
- Chicken Marsala
- Pork Tenderloin Medallions
- Roast Beef Tenderloin
- Prime Rib of Beef*
- Grilled Mahi Mahi

Side Items *pick two*

- Oven Roasted Redskin Potatoes
- Truffle Mashed Potatoes
- Smashed Redskin Potatoes
- Sweet Potato Mash
- Potatoes au Gratin
- Rice Pilaf
- Penne Marinara
- Farfalle Alfredo
- Macaroni and Cheese
- Steamed Vegetable Medley
- Roasted Vegetable Medley
- Steamed Broccoli
- Glazed Carrots
- Country Style Green Beans
- Green Beans Almondine
- Asparagus

Additional Offerings

- Additional entrée in your package \$5.00/person
- Additional side item \$3.00/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	\$28.00
Sautéed chicken breast with garlic, lemon	
Caper sauce	
Caprese Chicken	\$28.00
Tomatoes, fresh mozzarella, basil, balsamic reduction, extra virgin olive oil	
Slow-Roasted Pork Loin	\$28.00
with pork jus	
Medallions of Pork Tenderloin	\$28.00
fresh granny apple smith chutney	
Slow-Roasted Prime Rib of Beef	\$42.00
au jus and horseradish cream	
Slow-Roasted Tenderloin of Beef	\$48.00
red wine demi	
Filet Mignon	4oz \$40.00 6oz \$54.00 8oz \$72.00
crispy onion straws and béarnaise sauce	
Almond Crusted Halibut	\$40.00
A club favorite served with a citrus butter	
Pan-Seared Salmon	\$30.00
with citrus butter	
Shrimp Scampi	\$30.00
Sautéed in a lemon butter sauce with capers	
Filet Mignon & Pan-Seared Salmon	\$48.00
Filet Mignon & Chicken Tarragon	\$45.00
Filet Mignon & Lobster Tail	\$70.00

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

Truffle Mashed Potatoes

Smashed Redskin Potatoes

Sweet Potato Mash

Potatoes au Gratin

Rice Pilaf

Penne Marinara

Farfalle Alfredo

Macaroni and Cheese

Steamed Vegetable Medley

Roasted Vegetable Medley

Steamed Broccoli

Glazed Carrots

Country Style Green Beans

Green Beans Almondine

Asparagus

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Desserts

Plated Desserts

Vanilla Crème Brulee	\$8.00
Rich and creamy custard with a crunchy sugar top	
NY Style Cheesecake	\$7.00
Creamy sweet filling with raspberry sauce	
Rich Chocolate Cake	\$9.00
Layers of chocolate cake and rich chocolate frosting	
Cherry or Apple Pie	\$7.00
a la mode add \$2	
Warm Bread Pudding	\$7.00
with Bourbon crema anglaise	
Carrot Cake	\$8.00
With cream cheese frosting	

Dessert Stations

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

Milk Chocolate Fountain

Rich Milk Chocolate Fountain	\$400.00
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Due to the absence of an in-house bakery,
you are welcome to bring your own cake.

Cake cutting fee \$2 per person

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

Beverage Service

FMCC 2 Hour Bar

2 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

FMCC 4 Hour Bar

4 Hours \$25/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 \$15/person—4 Hours \$20/person

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

FMCC Hosted Soft Drinks

\$3.50/person

Includes canned Coke, Diet Coke, and Sprite

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.

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

859-331-1300 | info@fortmitchellcc.com



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
Disorano 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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Florists

Scarlet Begonias

1-614-296-4169

www.scarletbegoniasflowertruck.com

The Secret Garden

859-282-6644

www.secretgardenky.com

Fassler Florist

859-331-7673

www.fasslerflorist.net

Cakes

Little Flour Baked Goods

859-341-2253

www.littleflourbakedgoods.com

Sweet Ace Cakes

lindsey@sweetacecakes.com

Maribelle Cakery

513-631-8333

www.maribelcakery.net

The Bonbonerie

513-321-3399

www.bonbonerie.com

DJ's

Kenneth Young

1-740-974-5455

dj_kandre@hotmail.com

JM Entertainment

859-380-2496

JK@JMEntertains.com

Engagement & Wedding

Gifts

Bunches of Bows

859-331-4222

customer care@bunchesofbows.com

Make up Artists

Gabby Williams

513-617-7115

gabbywilliamsmakeup@gmail.com

Suggested Vendors

Photo

Chevron & Lace Photography

513-305-8691

chevronandlacephotography@yahoo.com

Devine Photography

859-992-9427

devinephotographyuky@gmail.com

Say Cheese Photo Booths

513-256-3460

www.saycheesephotobooth.com

Live Music

Ben Maile (Acoustic)

859-750-5220

maileben@yahoo.com

The Chuck Taylors

513-328-6221

the-chuck-taylors.business.site

Ellen Gould

859-494-0439

www.ellengould.com

The Brotherhood Singers

859-866-1270

nkybrotherhood@yahoo.com



Frequently Asked Questions

How long will I have the space?

For weddings and receptions we have the space available to you beginning at 10am the day of your event and will go until an hour after your bar shuts down.

Is there an overtime fee if I stay longer?

No, we do not charge any fees for your guests staying longer than the normal allotted time frame.

Are there decorating guidelines or restrictions?

The only thing we ask is that you do not use confetti or affix anything to our walls.

Can we use candles?

Yes! We have candles that we provide in our complimentary centerpieces, or you are welcome to bring in your own. We just ask that all candles are in a glass or fireproof vessel to ensure no wax or fire hazards.

Can we have a sparkler send off?

Yes! We just ask that you have one person as the designated sober sparkler attendant to ensure that no sparklers are lit inside the building and that all used sparklers are disposed of properly.

Can I bring my own food or alcohol?

No. We do not allow outside food or beverages to be brought onto the property. The exception to this rule is wedding cakes, party favors, and/or candy bars.

Can I take home leftover food or alcohol?

No. We do not allow any food or beverages to be taken with you after your event. The exception is wedding cake topper, party favors, and/or candy bars.

Do you have a place to get ready?

If you are having your ceremony and reception here we offer use of our men's and women's locker rooms in the lower level. These will be open to you beginning at 10am but we do not restrict any of our club members from coming in to use the restrooms.

Will the Club be open to members during my event?

Yes. We do not close down the Club to the membership for any event. We assure you, that our members will not be intruding on your event in any way. They will have their own separate space for dining. They will however, share the restrooms.

Can I hire my own vendors?

Yes. Food and beverages are required to come directly from the Club. For all other vendors, you can hire any vendor you want to use. We have provided a list of suggested vendors for your convenience.

Can we do a food tasting?

We offer food tastings only with secured bookings four to six months prior to the event. Some items are not able to be on a tasting menu. Please contact the Event Coordinator for details. Certain fees do apply.

Is there a minimum spend requirement?

The use of the ballroom requires a minimum of \$2,000. We do not charge a facility fee but we will place your event in the room based on your number of people.

Are there any other fees and such I should know of?

Please see our Event Policies form for all fees and regulations not listed on this FAQ sheet. Contact the Event Coordinator with any questions.