



Fort Mitchell Country Club

General Information

The pleasure of having an event at a country club is no longer exclusive to private members. Now you can 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 is known around the area.

Our beautiful Clubhouse and grounds are the perfect setting for wedding ceremonies, receptions, and rehearsal dinners. We can accommodate up to 250 guests.

Event Pricing Includes:

- Room rental
- Set up and clean up
- Parking
- Table linens and color napkin
- Centerpieces of mirrors and candles
- Management team on site during event

Additional Service Options:

- White half back chair covers for \$1.50 each
- Floor length chair covers for \$3.50 each
- Coat room attendant \$45.00 each
- Dance floor set up \$100.00
- 50 inch flatscreen TV for \$150.00
- Podium and wireless microphone for \$25.00
- Projection screen for \$40.00

Parking:

Fort Mitchell Country Club has 82 parking spaces (3 handicap). Nearby streets provide extra parking. We have a handicap accessible front entrance. Valet service is available for \$75.00 per parker with a minimum of three parkers.

Planning:

Fort Mitchell Country Club requires a \$500 deposit to reserve the date for parties of 50 or more people. Our Events Coordinator can assist in planning the details of your event.

Bar Service:

We do not allow service of alcoholic beverages to minors. We require all guests to have a photo ID available upon request.

Service Charge:

Fort Mitchell Country Club has a 22% service charge on all food and beverage sales. This is a taxable income and is charged to ensure exceptional staff and cover the added expenses of our services.

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.

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.



Fort Mitchell Country Club 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 72 business hours (Monday through Saturday), 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 72 hours prior to a function then the Club will use as a guarantee, the number of attendees on the original contract or the actual number of attendees that are present at the function, whichever is greater. We would appreciate an updated estimate approximately one week prior to all meal functions.
5. Menu selections are due 14 days prior to scheduled events. All prices are exclusive of the Club's 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.



Fort Mitchell Country Club 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 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 \$50.00 fee per bartender, for each function. The Club reserves the right to determine the number of bartenders required for each function.
16. For functions that require a dance floor a \$100.00 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.
19. No fireworks, Sky lanterns or pyrotechnics are permitted inside or outside the Fort Mitchell Country Club. Fire work shows may be permitted, but Renter must execute separate Firework Addendum.



Hors d'oeuvre Offerings

Priced per 50 pieces unless otherwise stated.
Individual hors d'oeuvres can be displayed on a buffet
or passed butler style.

Specialty Displays:

Seasonal Sliced Fresh Fruit.....	\$3.95 per person
Antipasto Display.....	\$8.00 per person
Domestic & Imported Cheese Display.....	\$3.95 per person
Garden Vegetable Crudit�.....	\$2.95 per person
Grilled Vegetable Display.....	\$4.50 per person
Fruit, Cheese & Vegetable Display.....	\$6.50 per person
Smoked Salmon Display.....	\$120.00 per side
Chilled Beef Tenderloin Display.....	\$175.00 per tenderloin
Cedar Plank Salmon.....	\$120.00 per side
kiwi barbecue, teriyaki, or bourbon glazed	
Smoked Fish Display.....	\$10.95 per person
with assorted accoutrements	
Hot Spinach & Artichoke Dip.....	\$85.00 for 50 people
with fresh tortilla chips	



Hot Selections:

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

Cold Selections:

Oysters on the Half Shell.....	\$150.00
Jumbo Shrimp Cocktail.....	\$150.00
Prosciutto Wrapped Melon	\$75.00
Cucumber, Dill & Cream Cheese Canap�s.....	\$50.00
Salami Cornets.....	\$60.00
Elegant Selection of Cold Canap�s.....	\$100.00
Assorted Bruschetta.....	\$65.00



Dinner Buffet Offerings

Dinner buffets can be customized to suit your personal tastes.

Our staff takes pride in arranging a beautiful and delicious buffet for you and your guests.

Buffet dinners include warm dinner rolls, butter, coffee, and iced tea. Please choose one salad to compliment your entrée choices. All guests will be served the same salad.

Package 1:

Choose two entrees and two side items.....\$23.95

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|------------------------|---------------------|
| -General Tso's Chicken | -Mustard Glazed Ham |
| -Bourbon Chicken | -Dijon Crusted Cod |
| -Beef Stroganoff | -Chicken Tarragon |

Package 2:

Choose two entrees and two side items.....\$26.95

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|----------------------|------------------------|
| -Top Sirloin of Beef | -Herb Roasted Porkloin |
| -Oven Roast Turkey | -Chicken Piccata |
| -Chicken Parmesan | -Pan-Seared Salmon |

Package 3:

Choose two entrees and three side items.....\$31.95

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|-----------------------------|---------------------|
| -Almond Crusted Halibut | -Prime Rib of Beef |
| -Chicken Marsala | -Beef Tenderloin |
| -Pork Tenderloin Medallions | -Chicken Florentine |
| -Grilled Mahi Mahi | -Shrimp Scampi |

Additional Offerings:

Add an additional entrée in your package.....\$3.50

Add an additional side item.....\$1.50

Add a carving station for your roasted meat.....\$100.00

Food pricing does not include service charge or tax. Prices are subject to change. Food must be purchased from Fort Mitchell Country Club with the exception of wedding cakes, candy stations, and party favors.

Salads:

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 poppyseed dressing

Side Items:

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

Vegetable Medley

Steamed Broccoli

Glazed Carrots

Country Style Green Beans

Green Beans Amandine

Oven Roasted Butternut Squash

Corn O'Brien

Asparagus





Dinner Entrée Offerings

Elegant plated dinners are a nice touch to any event. Our Executive Chef can accommodate any allergies your guests may have as well as customize a menu to suit your personal tastes. We require an entrée count at least 72 hours prior to the event.

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.....	\$22.95
garlic, lemon, white wine and capers	
Chicken Florentine.....	\$22.95
baby spinach, sun-dried tomatoes, and artichoke hearts	
Chicken Marsala.....	\$22.95
wild mushrooms, tomato, Marsala wine, and veal stock	
Slow-Roasted Pork Loin.....	\$21.95
with pork jus	
Medallions of Pork Tenderloin.....	\$23.95
fresh granny apple smith chutney	
Slow-Roasted Prime Rib of Beef.....	\$26.95
au jus and horseradish cream	
Slow-Roasted Tenderloin of Beef.....	\$30.95
red pepper and shitake demi-glace	
Filet Mignon.....4 oz - \$23.95, 6 oz - \$28.95, 8 oz - \$32.95	
crispy onion straws and béarnaise sauce	
add Alaskan King Crab for \$5.00	
Almond Crusted Halibut.....	\$27.95
A club favorite served with an orange compound butter	
Pan-Seared Salmon.....	\$24.95
with citrus butter	
Dijon Crusted Cod.....	\$21.95
dijon hollandaise	
Duet of Filet Mignon and Pan-Seared Salmon.....	\$32.95
Duet of Filet Mignon and Chicken Tarragon.....	\$30.95
Duet of Filet Mignon and Lobster Tail.....	\$39.95
Quinoa Bowl.....	\$21.95
purple onion, tomatoes, golden raisins, fresh mint, feta cheese	

Salads:

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 poppyseed dressing

Side Items:

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
Vegetable Medley
Steamed Broccoli
Glazed Carrots
Country Style Green Beans
Green Beans Amandine
Oven Roasted Butternut Squash
Corn O'Brien
Asparagus



Food pricing does not include service charge or tax. Prices are subject to change. Food must be purchased from Fort Mitchell Country Club with the exception of wedding cakes, candy stations, and party favors.



Beverage Offerings

Fort Mitchell Country Club offers many different beverage options for you to choose from. Pricing is based on four hours. Additional hours may be purchased at \$5.00 per person for each additional hour.



Package 1:

Flavored iced tea, cucumber melon infused water, assorted soft drinks.....\$5.00 per person

Package 2:

Soft drinks, bottled domestic beer.....\$12.00 per person

Package 3:

Soft Drinks, bottled domestic beer, house wine.....\$15.00 per person

Package 4:

Soft Drinks, bottled imported and domestic beer, house wine.....\$16.00 per person

Package 5:

Soft drinks, bottled domestic beer, house wine, well liquor.....\$18.00 per person

Package 6:

Soft drinks, bottled imported and domestic beer, house wine, well and call liquor.....\$20.00 per person

Package 7:

Soft drinks, bottled imported and domestic beer, house wine, well, call, and premium liquor, champagne toast.....\$24.00 per person

Champagne Toast:

Bridal Party.....included with event service

Additional for guests.....\$3.00 per person

Bartenders:

One time fee for each bartender\$50.00

All Federal, State, and Local laws pertaining to beverage purchases and consumption are strictly enforced. Fort Mitchell Country Club is responsible for the sale and service of alcoholic beverages. Fort Mitchell Country Club reserves the right to refuse service to anyone at anytime. No alcohol will be served to anyone under the age of 21. All beverages must be purchased by Fort Mitchell Country Club. No outside beverages will be allowed.