



*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

◇ \$50 Room Rental Fee

**Overlook Room:** between 25-50 people

◇ \$75 Room Rental Fee

**Sports Grill (lower level):** 45 people or less

◇ \$75 Room Rental Fee

**Ballroom:** between 50-150 people

◇ \$500 Room Rental Fee

**Ballroom & Overlook:** between 150-200 people

◇ \$750 Room Rental Fee

**Ballroom, Overlook & Mixed Grill:** 200+ people

◇ \$1000 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	\$35.00
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 Ceremony Chairs	\$3.50 per chair
Cake Cutting Fee	\$2.00 per person
Carver Fee	\$150.00
Butler Service Fee	\$100.00

## 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.

## 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.



# Breakfast

## Continental Breakfast

- \$13/person
- Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl
- Chilled Orange Juice
- Coffee Station

## Fort Mitchell Plated Breakfast

- \$18/person
- Freshly Scrambled Eggs
- Home Fries
- Applewood Smoked Bacon or Sausage
- Assorted Mini Muffins
- Chilled Orange Juice
- Coffee Station

## Plated Belgian Waffle

- \$17/person
- Pearl Sugar waffle
- Fresh Berries
- Chilled Orange juice
- Coffee Station

## Mimosa or Bloody Mary

\$10 each

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## Breakfast Buffet

- Minimum of 50 people for a buffet*
- \$22/person
- Freshly Scrambled Eggs
- Home Fries
- Applewood Smoked Bacon and Sausage
- Assorted Breakfast Pastries
- Chilled Orange Juice
- Coffee Station

## Additional Offerings

Fresh Cut Fruit Bowl	\$4.00/person
Biscuits and Gravy	\$5.00/person
Quiche Lorraine	\$5.00/person
Broccoli and Cheddar Quiche	\$4.00/person
Bagels and Cream Cheese	\$4.00/person





*Minimum of 20 people on all buffets.  
Pricing includes water, coffee, and tea service.*

## Lunch Buffets

### Soup and Sandwich Buffet

\$18.00/person  
Your choice of Homemade Soup  
Platters of Assorted Deli Meats, Cheeses, and Breads  
Lettuce, Tomato, Pickles, and Condiments  
Fresh Cut Fruit Bowl  
Your choice of Potato Salad or Pasta Salad— For both add \$1 a person

### Soup and Salad Buffet

\$18.00/person  
Your choice of Homemade Soup  
Fresh Salad Greens, Assorted Toppings and Dressings  
Caesar Salad Bowl with Parmesan and Croutons  
Fresh Cut Fruit Bowl  
Add Grilled or Blackened Chicken + \$4.00/person  
Add seared or Blackened Salmon for + \$8.00/person

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### Hot Lunch Buffet

Choose one entree and two side items, price includes a served toss salad  
\$21.00/person

#### Entrées

Chicken Piccata	
Bourbon Chicken	Seared or Blackened Salmon
Chicken Parmesan	Braised Pot Roast
Classic Meatloaf	

#### Side Items

Oven Roasted Redskin Potatoes  
Truffle Mashed Potatoes  
Smashed Redskin Potatoes  
Rice Pilaf  
Penne Marinara  
Vegetable Medley  
Steamed Broccoli  
Glazed Carrots  
Country Style Green Beans  
Green Beans Almondine

### Additional Offerings

Additional entrée in your package	\$5.00/person
Additional side item	\$3.00/person



*Plated entrees include baskets of mini muffins, coffee, and iced tea.*

## Hot Entrées- \$19.00

*Add a side salad to your hot entrees +\$3.00*

### **Chicken Piccata**

Sautéed chicken breast with lemon caper sauce, rice pilaf, and vegetable medley

### **Bourbon Chicken**

Grilled chicken breast with bourbon glaze and crispy onion straws, served with rice pilaf and vegetable medley

### **Chicken Pot Pie**

Tender chunks of chicken, peas, carrots, celery, in a rich chicken sauce topped with flaky pastry

### **Fettuccine Alfredo with Chicken**

Fettuccine, alfredo, mushrooms, peas, grilled chicken breast

### **Seared or Blackened Salmon**

Cajun spiced and seared salmon served with rice pilaf and vegetable medley

### **Slow Braised Pot Roast**

Rich brown gravy, truffle mashed potatoes and vegetable medley

### **Classic Meatloaf**

Red glaze or brown gravy topped classic meatloaf served with truffle mashed potatoes and vegetable medley

### **Fish and Chips**

Beer battered cod served with French fries and tarter sauce

## Plated Lunch Entrées

### Entrée Salads- \$19.00

#### **Fort Mitchell Salad**

Iceberg, ham, turkey, Swiss, Ft Mitchell dressing, tomato, hard boiled egg, cheese fingers

#### **Grilled Chicken Caesar Salad**

Romaine, croutons, parmesan, creamy Caesar dressing

#### **House Salad with Grilled Chicken**

Mixed greens, red onion, diced tomato, cranberries, blue cheese, walnuts, champagne poppy seed dressing

#### **Pan-Seared Salmon Salad**

\$22.00

Fresh mixed greens, pine nuts, bacon, feta, raspberries, raspberry vinaigrette

### Plated Sandwich- \$19.00

*All sandwich plates come with potato chips*

*\*substitute fruit, fries, or soup +\$2.00/person*

#### **Club Sandwich**

Turkey, bacon, lettuce, tomato, mayo and your choice of bread

#### **Club Sandwich**

Turkey, bacon, lettuce, tomato, mayo & your choice of bread

#### **Beer Battered Cod Sandwich**

On marble rye with lettuce, tomato, onion, tartar sauce

#### **Kentucky Hot Brown**

Turkey, ham, toast, mornay sauce, bacon, tomato

#### **Grilled Chicken Sandwich**

Chicken breast, lettuce, tomato, onion, brioche bun

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*Prices are subject to change.*



# 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 Crudité	\$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 Canapés	\$100.00
Salami Cornets	\$125.00
Assorted Bruschetta	\$100.00

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## 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



## Desserts

### Plated Desserts

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

### Dessert Stations

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

### Milk Chocolate Fountain

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

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

## UPGRADES

### 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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# 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  
 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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