

Food and Beverage Director
RIVER CLUB OF MEQUON
12400 North Ville Du Parc Drive
Mequon, WI 53092

Pay and Benefits

\$68,000.00 - \$75,000.00 per year

Benefits: Dental insurance, Health insurance, Life insurance, Paid time off, Vision insurance

Job description

We are seeking a Food Beverage Director to join our team! You will be responsible for providing customers with a memorable dining experience.

Responsibilities Include:

- To ensure smooth and consistent experience in all Food & Beverage operations for member and guest satisfaction.
- Manages service aspects in all food and beverage assigned areas and events, and acknowledges, greets and thanks all members and guests.
- Develop operating standards for personnel in areas of responsibility.
- To teach, train and develop training programs for all food service personnel.
- Work effectively and as a team with Executive Chef, Food & Beverage Managers, and Private and Club Event Managers.
- Direct staff and ensures that service staff clearly understand performance expectations and that assigned tasks are appropriately conveyed.
- Maintains member and guest satisfaction by handling requests, inquiries, concerns or comments and providing solutions; acquiring feedback from members/guests and co-workers in order to ensure satisfaction and/or implement service improvement ideas; developing new concepts to ensure customer satisfaction and repeat business.
- Develop and monitor the F&B budget; implement and correct procedures as necessary to help ensure that budget goals are attained.
- Controls cost of all food and beverage outlets by assisting management, as requested, in purchasing, maintaining effective profit and loss controls and monitoring labor costs following demand patterns, budget and local labor laws.
- To ensure all F&B staff follow dress, decorum and other service standards.
- Be an active recruiter of team members in a positive and leadership role.
- Completes and administers employee performance appraisals.
- Conducts monthly beverage inventories and quarterly china, glass and silverware inventories.
- To lead the F&B staff and comply with all health, safety and liquor liability regulations.

- Acts as Manager on Duty (MOD) when all other management staff has departed for the evening and supervises any remaining staff in the Clubhouse. Works with remaining staff to complete tasks in an effective and efficient manner.
- Understand and emulate the Club Culture and provide exemplary standard of service and hospitality.
- Previous management experience at private country clubs highly desirable
- Perform other appropriate tasks assigned by the General Manager.

Private Club Includes:

- 27-hole Championship Golf Course
- Swimming Pool
- Tennis Courts
- Member Dining
- Private Dining
- Athletics Area
- Multiple Member Events Annually

Resumes Only (No Phone Calls) to Chris Stewart, General Manager
chris.stewart@riverclubofmequon.com