



DELLWOOD
COUNTRY CLUB

Food and Beverage Manager – Job Description

Job Title: Food and Beverage Manager

Location: Dellwood Country Club, 29 E Hwy 96, Dellwood MN 55110

Job Type: Full-time, Exempt

Opportunity

Join the team at Dellwood Country Club, as a Food and Beverage Manager, where your leadership, attention to detail, and strong work ethic will be recognized and rewarded.

Dellwood Country Club is a prestigious private club known for exceeding expectations and delivering memorable guest experiences. Set amid impeccably landscaped grounds, we take pride in providing uncompromising service and world-class amenities such as a resort-style pool complex, tennis and pickle ball opportunities, banquets and member events, and more!

Position Summary

The Food and Beverage Manager plays a key role in leading and coordinating front of house operations, ensuring top-tier service, and maintaining high levels of guest satisfaction. This position reports directly to the **Director of Food & Beverage** and works alongside another Food and Beverage manager to collaboratively manage departmental operations. We are looking for someone to provide support to our current team of two, in day-to-day restaurant operations and staff training.

Key Responsibilities

- Assist in overseeing daily food and beverage operations in accordance with company standards
- Help achieve sales, profit, and expense targets while maintaining exceptional guest satisfaction
- Lead and develop front-of-house staff as a team, including engaging in onboarding, interviewing, and training when needed
- Partner with department as a whole and culinary team on planning, beverage program options, wine/cocktail menus, and quality standards

- Address performance issues with staff members constructively and implement solutions when called for
 - Foster a welcoming and gracious dining environment for members and guests
 - Stay informed on industry trends and local competitors to ensure competitive edge
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Qualifications and Skills

- Associates or Bachelor's degree, or equivalent experience preferred; culinary training or certifications a plus
 - 1-3 years of experience in a leadership role within food & beverage, restaurants, or hospitality industry
 - Excellent leadership, communication, and interpersonal skills
 - Strong professional skills with Microsoft Suite (Word, Excel, Outlook mostly)
 - Proven ability to lead and supervise front-of-house staff and operations
 - Must possess or be willing to obtain Food Manager Certification and TIPS Alcohol Serving certification within 60 days of hire date
 - Must be authorized to work in the United States without current or future sponsorship
 - Familiarity with modern POS or club management systems a plus
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Compensation and Benefits

Starting Pay: Range from \$55,000-\$62,000 annually (based on experience)

Additional Income Potential: Service charge eligibility, annual performance bonus opportunity

Additional Benefits Include:

- Paid Time Off – 13 days
- Paid Training and reimbursement

- Employee Discounts on Food and Apparel
 - 401(k) Plan
 - Health, Dental, and Vision Insurance
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Requirements:

- Minimum of 1-3 years of restaurant experience
 - Proven leadership and supervising skills
 - Associates or Bachelor's degree preferred
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Additional Notes

Background Check Required

Fair Chance Hiring/At Will Employer – individuals with a criminal record are not encouraged to apply

Qualified candidates should email their cover letter and resume to Brit Link, Dellwood Country Club Director of Food & Beverage at brita@dellwoodcountryclub.com