

Job Posting: Food and Beverage Manager

Location: Milwaukee Wi, 53202

Type: Full-Time

Industry: Hospitality

Resumes to: Molly Schick, General Manager, mschick@milwaukeeclub.com

About Us:

At The Milwaukee Club, we're not just a private city club—we're a cherished institution with a rich history and a reputation for exceptional service and dining. Since 1882 our club has been a cornerstone of elegance and tradition, offering our members a refined and personalized experience.

Position Overview:

We are seeking a dedicated and experienced Food and Beverage Manager to enhance the front-of-house operations at our esteemed club. The ideal candidate will be adept at creating a welcoming and memorable experience for our members, managing service standards, and maintaining our team culture.

Key Responsibilities:

- **Operational Excellence and Member Experience:** Uphold the highest standards of service and ensure that all operations align with the club's historic and aesthetic values. Deliver exceptional, personalized experiences to every member and guest, creating a welcoming and memorable atmosphere that reflects the club's esteemed reputation.
- **Service Management:** Oversee front-of-house operations, including dining room management, event coordination, and service delivery.
- **Team Leadership:** Supervise, train, and motivate service staff, fostering a culture of professionalism, collaboration, and attention to detail.
- **Event Coordination:** Collaborate with the General Manager to manage and execute private events, ensuring seamless service and attention to the unique needs of each function.
- **Member Relations:** Build and maintain strong relationships with members, addressing any concerns or special requests promptly and effectively.
- **Food Management:** Oversee the POS system, maintain front-of-house (FOH) knowledge of food items, and ensure that every dish reaches the table in optimal condition, delivering a high-quality dining experience
- **Beverage Management:** Oversee all aspects of bar operations, including stocking, maintenance, inventory, ordering and creating/maintaining the beverage program, ensuring efficient and high-quality service

Qualifications:

- Degree in Hospitality Management, Business Administration, or a related field preferred.
- Experience in a front-of-house management role within a high-end or private club environment.
- Excellent interpersonal and communication skills with a focus on delivering exceptional service.
- Strong leadership abilities with experience in team management and staff training.
- A passion for history and a deep appreciation for maintaining the club's legacy and ambiance.
- Ability to work flexible hours, including evenings and weekends, as required.

What We Offer:

- Competitive salary and benefits package.
- Opportunity to work in a prestigious and historic environment.
- A supportive and collaborative team culture.
- Flexible hours, holidays and most weekends off.
- Parking and staff meals provided.