**Restaurant Managers**

The Minnehaha Country Club is celebrating our 118th year of operations, and we are currently seeking passionate and team-oriented restaurant professionals to join our team. Minnehaha Country Club operates two full-service, year-round restaurants, as well as a robust on-site catering/events operation. With some forecasted turnover we have opportunities in both our formal and casual restaurants. The positions are available immediately for the successful candidate. Minnehaha Country Club is Sioux Falls’ premier country club, operates year-round and serves membership of approximately 740 families. The Club features an immaculate championship 18-hole golf course and one of the finest restaurants in the region, as well as swimming, tennis, and fitness amenities.

The Restaurant Managers will report to the F&B Director and will directly oversee the front-of-house operations of his/her respective restaurant venue. The successful candidate will oversee a restaurant service staff of approximately 10-20 and lead and provide ongoing training/professional development to restaurant service staff to ensure the consistent delivery of Minnehaha Country Club’s standard of high quality service experience. He/she will Develop and implement programs to enhance the member dining experience and drive revenues through service excellence and increased dining traffic, and manage within budgetary restraints. He/she will actively promote the Minnehaha Country Club brand, serve as an ambassador for the club, and operate at all times with the highest degree of professionalism, teamwork, and effective communication.

**Compensation and Benefits**

* Restaurant Manager positions arefull-time, exempt positions and offer a base salary of $40,000 - $70,000 commensurate with qualifications and experience.
* The club will offer an excellent benefit package that includes: performance bonus, health, dental, and vision insurance for the employee and dependents, holiday and paid time off, 401k retirement plan with company contributions, opportunities for continuing professional development, employee meals, complimentary golf, and discounts on merchandise.

**Essential Duties and Responsibilities**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

* Maintains consistent excellence in service standards, and leads staff through all a la carte steps of service training and execution, and collaborates with back-of-house management and staff.
* Hires, trains, supervises, schedules and evaluates restaurant staff.
* Manages and maintains reservation systems; plans restaurant set-up based on anticipated restaurant traffic and member needs.
* Assists F&B Director in creating and maintaining the Club’s beverage program, that is superior in quality and selection to competing local restaurants, including special events, and retail beverage menus.
* Directs pre-meal meetings with restaurant and lounge personnel; relays pertinent information such as house count and menu changes, special member requests, etc.
* Greets and seats members and guests in the absence of a dedicated restaurant host.
* Regularly analyzes revenue and expense reports to monitor and ensure the restaurant operates favorably to budget; makes adjustments to achieve financial goals.
* Confirms time, attendance and hours worked and approves departmental payroll prior to submitting it to the Accounting Office.
* Provides appropriate reports concerning employee hours, schedules, pay rates, job changes, tip pools, etc.
* Prepares annual operating budget for his/her respective restaurant for submission to F&B Director in advance of budget deadlines.
* Assures that all side-work is accomplished and that all cleaning of equipment and storage areas is completed according to schedule.
* Assures the correct appearance, cleanliness and safety of restaurant, lounge, and beverage storage areas, equipment and fixtures; checks the maintenance of all equipment in these areas and reports deficiencies and maintenance concerns.
* Trains staff on all aspects of the POS system.
* Works with culinary team to update, review and print all restaurant and lounge menu changes.
* Assures that local and state laws and the club’s policies and procedures for the service of alcoholic beverages are consistently followed.
* Maintains an inventory of restaurant service items including silverware, glassware, flatware and china, linen, etc. and ensures that they are properly stored and accounted for.
* Serves as Club’s manager on duty. Serves as opening and closing manager as directed; assures that the club is secure at the close of business.
* Attends scheduled staff meetings.
* Assist in additional projects as directed by club management.

**Knowledge, Experience and Abilities**

* High school diploma or GED required; bachelors degree from a four-year college or university with concentration in hospitality is preferred.
* 3+ years of dining room/restaurant supervisory experience in a full service, a la carte restaurant or private club; fine dining experience is preferred. *\*Graduates of a hospitality program who have successfully completed multiple internships, but otherwise fall short of the 3+ year experience requirement will also be considered.*
* Experience managing beverage programs and procuring beverage inventory, including wine, spirits, and beer is preferred.
* Excellent communication skills, including the ability to read, write and communicate verbally in English. Comprehension of detailed instructions, and the ability to compose professional correspondence is required.
* Ability to effectively present information in a variety of settings, from one-on-one to audiences of 20+.
* Must be proficient in Microsoft Office Suite, e-mail, web browsing. Experience with restaurant point of sale systems; proficiency in the Club Essential or Jonas Club System platforms preferred.
* Detail oriented and highly organized.
* Ability to work independently with minimal supervision.

**Physical Demands and Work Environment**

* This position requires 40 hours per week; night, weekend and holiday work may be required from time to time. Scheduling requirements vary between the Club’s restaurants, and will be discussed in detail during the interview process.
* Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
* Push, pull or lift up to 50 pounds individually.
* Push, pull or lift 160 pounds or more (equivalent of 1/2bbl beer keg) with assistance.
* Work in indoor and outdoor restaurant environments, which may be cold, hot, humid and/or noisy.
* Some local travel may be required.
* Reasonable accommodations may be made to enable an individual with disabilities to perform the essential functions.

**Applicants**

If you're interested in applying, please provide a resume and cover letter highlighting your passion for the restaurant business and your abilities as a leader and teammate. Please visit our job portal <https://minnehahacc.hireclick.com/jb/restaurant-managers/view/69717#title>. No phone calls please.

Minnehaha Country Club is anEqual Opportunity Employer, drug free workplace, and complies with ADA regulations as applicable.

\*Please Note: This job description includes, but is not limited to, the duties and responsibilities noted above. The essential functions of this job description are not exhaustive and may be supplemented. Employee must be able to perform the essential functions of the position with or without reasonable accommodations.