



Rochester Golf & Country Club is seeking an enthusiastic and service-focused leader to join the team and manage a robust food & beverage operation

RGCC is a beautiful private club that prides itself on serving some of the finest families in the Rochester area. Steeped in over 100 years of tradition, the property features a freshly-restored A.W. Tillinghast 18-hole championship course, resort style swimming pool and a beautiful clubhouse with multiple indoor/outdoor dining venues.

The Food and Beverage Manager consistently provides anticipated and enhanced hospitality along with superb dining and other food and beverage experiences for the Club's membership and their guests. Alignment with the Executive Chef is very important in this position to ensure collaborative, innovative, harmonious relationships between front- and back-of-house operations.

The Food & Beverage Manager reports to the Clubhouse Manager and works in tandem with other department heads. He/she will assist in preparing annual department budgets in concert with the Clubhouse Manager and Executive Chef.

Benefits

- Salary of \$45,000-\$55,000 (commensurate with experience)
- Health and Dental Insurance according to current guidelines
- Free Meals
- Paid Time Off
- Typically off on Thanksgiving, Christmas Eve, Christmas Day & New Year's Day
- Matching 401K
- Continuing Education Opportunities
- Free Golf & discounts in the Golf Shop

Core Duties

- Hire, train, inspire, reward and coach Bartenders, Servers, Bussers, Hosts, Food Runners, Tenth Tee & Beverage Cart Attendants.
- Oversee ongoing training programs complete with up-to-date training manuals to ensure exceptional service in all parts of the Club's operation.
- Ensure a positive spirit and healthy work environment exists throughout all club operations, one that is free of safety risks and all forms of employee harassment
- Work with the Clubhouse Manager, Executive Chef, Catering Manager and others to develop P&L statements prior to each event. Produce an event recap along with all appropriate documentation/history, keeping it on file for future use

- Work with the F&B and Catering team to organize and market special club events
- Ensure that each employee has been properly trained and empowered to meet and exceed expectations of our members and their guests
- Oversees Bar Manager, beverage program and inventory
- Conduct meetings for each shift to inspect uniforms, assign duties, review featured cocktails/wines/dishes
- Appropriately schedule staff to cover all service areas specific to daily events and hours of operation
- Contribute in planning and execution of various style of service and events
- Develop relationships with members. Call them by name, remember their preferences and anticipate their needs
- Take pride in providing memorable experiences in a relaxed club atmosphere while executing fine service

Financial Management

- Work jointly with the Clubhouse Manager and Executive Chef to prepare the annual operating and capital budgets for all food and beverage operations; assist in the management and control of operations to attain the desired results
- Monitor the budget each week/month and direct any corrective action, as necessary, to assure budgeted goals are attained
- Provide input for all clubhouse and service personnel regarding annual budgets, capital spending plans, fiscal controls and operational guidelines
- Manage and maintain all labor cost payouts within the constraints of the budget, and through close coordination and approval from the Clubhouse Manager
- Monitor payroll records to control overtime and maintain labor costs within budgetary guidelines
- Supervise the purchase, receipt, safekeeping and disbursement of operating supplies and equipment to maximize quality and profitability

To apply, please submit a thoughtful cover letter and resume detailing your alignment with this position and why you are the obvious choice. All applications should be emailed to:

Paul Christensen
 Clubhouse Manager
 Rochester Golf & Country Club
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