



**Coral Ridge Yacht Club
Director of Food & Beverage
Ft. Lauderdale, Florida**

CRYC is seeking a dedicated professional who will be an integral member of our leadership team. The Director will be responsible for the front of the house operations of food and beverage service throughout the Club. This is a great opportunity to build upon the Club's ongoing successes and help move the Club to a new level.

Club Overview:

Founded in 1947, Coral Ridge Yacht Club is a member-owned private Club located in Southeast Florida. With about 500 active and engaged members, our club has almost completed an exciting multi-year transformation and modernization to meet the growing needs of our member base and to ensure we maintain our best-in-class status and reputation. The Club was recognized as one of the Top 30 Yacht Clubs in America in 2023-2024 by Platinum Clubs of America. We offer:

- Multiple dining options in our newly renovated 30,000 sq ft. Clubhouse
- Resort style swimming pool
- 56-slip marina
- Fitness center with classes
- Sailing
- Frequent special events for adults and families
- Reoccurring interest-based clubs like Wine Club, Auxiliary, Book Club, CRYC Fit Club, Dance, and more
- And proudly coming this spring:
 - o The Pointe, an 8,000-square-foot outdoor dining facility
 - o Grab-n-go market
 - o Pickleball court
 - o Multipurpose court

Coral Ridge Yacht Club is a welcoming, best in class workplace in South Florida. The Club boasts a vibrant and inclusive community, fostering a positive and supportive environment for both employees and Members alike. The commitment to teamwork and camaraderie creates a sense of belonging that contributes to a fulfilling work experience. Additionally, the Club's commitment to excellence is reflected in its high standards of service, providing employees with the opportunity to develop valuable skills and enhance their professional growth. The picturesque waterfront setting creates a pleasant and inspiring workplace atmosphere. Moreover, Coral Ridge Yacht Club places a strong emphasis on employee well-being, offering competitive benefits and fostering a healthy work-life balance. The dedication to creating an enriching work environment, combined with the unique charm of the location, makes Coral Ridge Yacht Club an outstanding choice for those seeking a rewarding and enjoyable work experience in the hospitality and leisure industry.

The mission of the Coral Ridge Yacht Club is to provide our diverse membership a high-quality private Club experience, rich with opportunities to engage in social, dining, yachting, and recreational activities, distinguished by modern amenities, in a friendly, welcoming environment.

Today, the Club's Food and Beverage revenues total around **\$2.5 M**. Approximately **44%** of F&B business is a la carte and the remaining consists of Club functions, private parties, weddings, and special events.

Job Description:

The Director will ensure a high quality of service which is expected in a Private Club. They will ensure the comfort and enjoyment of Members and their Guests while at the Club. The Director will build a culture of teamwork, enthusiasm, and superior service amongst the staff. Responsible for meeting the financial goals of the department. Assist with the budgeting process and implement procedures to reach budgeted goals. Assist with the hiring process, train, and supervise subordinates. Develop and apply relevant marketing ideas designed to increase Member activity. Assure that the wants and needs of Club Members and Guests are consistently exceeded.

Responsible for club's dining services and all food and beverage service throughout the club. Directly supervises the Clubhouse Manager, Food and Beverage Manager; Director of Catering; Banquet Captain, and Head Bartender. Plans, implements, and monitors departmental budgets. Hires, trains, and supervises subordinates and applies relevant marketing principles to assure that the wants and needs of club Members and guests are consistently exceeded.

Education and/or Experience

- Four-year college or university degree in Hospitality Management or Culinary Arts preferred, or related experience.
- 5+ years as a Food and Beverage Manager.
- Private Club/fine dining experience preferred.

Job Knowledge, Core Competencies and Expectations

- Food and beverage cost, inventory controls, and operating procedures.
- Accounting.
- Menu design.
- Marketing and promotions.
- Wine, spirits, and bar operations.
- Point-of-sales systems. Northstar POS experience preferred.
- Strong interpersonal and organizational skills.
- Polished, professional appearance and presentation.
- Ability to manage stress and time.
- Strong leadership with the ability to build a team, train, and maintain employee teams.
- Excellent communication skills with ability to communicate with all department levels and all Members and guests.
- Knowledge of and ability to perform required role during emergency situations.

Job Tasks/Duties

- Responsible for the opening of The Pointe, establishing SOP's, staffing, training, and operations.
- Monitors, takes corrective action to ensure budgeted sales and cost goals are attained.
- Works with Clubhouse Manager to develop budget for all food and beverage equipment and recommends facility renovation needs.
- Directs recruitment, training, supervision and counseling of food and beverage staff.
- Orients and trains staff and directs professional development activities.
- Monitors employee records to minimize overtime and keep labor costs within budget.
- Assures standard operating procedures for revenue and cost control are in place.
- Helps plan and approves marketing and sales promotion activities for F&B.

- Works with General Manager and Clubhouse Manager to approve menu items, pricing, and menu designs for all outlets, special events and banquet events.
- Ensures all legal requirements are consistently followed, including wage/ hour and federal, state, or local laws for food safety and the sale/consumption of alcoholic beverages.
- Consults daily with the Executive Chef, Catering Director, and other club administrators to help assure the highest level of Member satisfaction at minimum cost.
- Helps develop wine lists and beverage programs.
- Addresses Member and guest complaints and advises the GM about actions taken.
- Serves as an *ad hoc* member of appropriate club committees.
- Monitors upkeep and cleanliness of all food and beverage equipment and facilities.
- Monitors and maintains employee dress codes according to policies and procedures.
- Audits and approves weekly payroll.
- Works with the club's Director of Finance as needed.
- Responsible for ensuring nighttime security procedures are in place.
- Serves as Manager-on-Duty on a scheduled basis.
- Completes other appropriate assignments from the General Manager.

Licenses and Special Requirements

- Food safety certification
- Alcoholic beverage certification
- CPR Certification
- Expertise in Point of Sales systems, including reporting capabilities and troubleshooting practices

Physical Demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job

- Continuous walking and standing.
- Frequent lifting, pulling, bending, stooping and repetitive actions.
- Occasionally must work outdoors in inclement weather.

Competitive Compensation and Benefits:

Coral Ridge Yacht Club offers an attractive and competitive compensation and benefits package including medical, dental, vision, PTO, 401k Plan with match, and professional education.

To Apply:

Interested professionals should submit a Resume and detailed Cover Letter describing their alignment with the qualifications outlined in this profile and the reason for their interest in the Food and Beverage Director position.

Resume and Cover Letter to:

Nadine D. Rockwell, CCM

General Manager
Coral Ridge Yacht Club
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