



Dining Room Manager (Seasonal; October – May)

Gulf Stream Golf Club – Gulf Stream, FL

Gulf Stream Golf Club, established in 1924 and located in Gulf Stream, FL, renowned for its exceptional cuisine, outstanding service, and unparalleled golf experience. Offering a warm, yet sophisticated atmosphere, the club provides its members and their guests with a truly distinguished and familial experience.

Gulf Stream Golf Club seeks a highly motivated and service-oriented individual with a background in fine dining and private club operations to join our team as **Dining Room Manager**. This individual will lead a high-performing team, and maintain impeccable service standards while bringing a polished, hands-on management style to a club that values excellence and attention to detail.

Position Title: Dining Room Manager

Reports To: Assistant Club Manager

Classification: Salary, Exempt, Supervisory

Key Responsibilities:

- Ensure smooth and efficient dining room operations during Lunch & Dinner service, maintaining high service standards and attention to detail.
- Lead and support front-of-house team members, including servers, bartenders, server assistants, and food runners; provide on-the-floor guidance and direction during service.
- Greet and engage with members/guests to ensure satisfaction, resolve any service issues promptly, and build rapport to enhance the dining experience.
- Manage dining room flow, monitor table turns, and coordinate reservations and seating plans for optimal efficiency and member comfort.

Experience and Skills Required:

- Prior experience in upscale dining, private clubs, hotels, or fine dining restaurants.
- Strong verbal and written communication skills.
- Strong attention to detail & organizational skills
- Calm, solution-focused mindset when responding to last-minute changes or guest concerns.
- Polished demeanor and commitment to delivering exceptional, anticipatory service.

Licenses & Requirements:

ServSafe Food Protection Manager Certification *(Required; Must be obtained within 30 days of hire)*

Florida Responsible Vendor Certification *(Required; Must be obtained within 30 days of hire)*

Physical Demands and Work Environment:

- Standing for long periods – often for several hours at a time during service.
- Walking frequently – throughout dining areas, kitchen pass-throughs, and possibly outdoor dining spaces.
- Bending, stooping, kneeling, or crouching – to retrieve supplies, check under tables, or assist in setup.
- Reaching and stretching – especially when setting tables or accessing items on shelves.
- Lifting and carrying – trays, dining room furniture (*e.g., chairs, small tables*), banquet equipment, or boxes of supplies (*frequently up to 25 lbs, occasionally up to 50 lbs*).
- Climbing stairs – the dining areas span multiple floors, and storage is located on different levels.

Compensation & Benefits :

- **Competitive Wage** (*Non-Gratuity*)
- **Employee Golf Privileges**
- **Shift Meals**
- **Uniforms Stipend Provided**
- **Health and Dental Insurance**
- **401k**

How to Apply:

Interested candidates should submit their resume to JoAnne McNamara, Human Resource Director;
gshumanresources@gsgcfl.com