



The Lakeland Country Club: The Lakeland Yacht & Country Club rebranded as the Lakeland Country Club on November 30, 2017 the new Club seamlessly blends the old with the new. “Lakelander Creative” developed the Country Club’s new logo, which includes an L for Lakeland; 1924 (the year the Yacht Club was founded); and a lion, which stands for strength and loyalty. The new name comes from a unanimous vote by focus groups consisting of current members, former members as well as nonmembers.

Rebuilt and reopened in February 2019 the new structure has the same character and feel of the old Club with its Spanish Mediterranean architecture, new amenities such as Resort Style Pool, Fitness Center and lakefront Veranda Bar, make the Club like none other in our community.

Today, the Lakeland Country Club remains the oldest and only private club in this area overseen by its members. Operated by a professional, experienced staff, the club is composed of individuals with compatible interests from all segments of the community. The Club offers a beautiful clubhouse with classic to casual dining room, a fine dining room and a very energetic bar inside and poolside, 4 Har-Tru tennis courts, a state-of-the-art fitness center, and an active calendar of social and recreational activities.

Professional Opportunity: Catering and Private Events Manager: The Catering and Private Events Manager will be responsible for the planning and executing of all events at the Club, promoting and selling The Club’s facilities for private events. Coordinate with members and guests in planning and executing their special event.

The candidate will also work closely with The Food and Beverage Manager and the Executive Chef in planning the Club’s social calendar events and menus. This position will book and manage all entertainment, decorating and budgets for the events. The Catering and Private Events Manager will manage all banquet event orders, meet and conduct on weekly basis with Food and Beverage Managers to ensure all details and questions are answered.

Supervises and mentors Assistant Director of Catering and Special Events to ensure consistent levels of quality service, proper set-up and service of the functions according to the detailed BEO sheets, ensuring quality control of room set-up, table settings and dining venue cleanliness. Ensure proper break down of dining venue for each event.

Works together with front of the house managers with team like atmosphere, continuous giving feedback on member comments regarding service and resolving issues to get better as a team.

Candidate qualifications: Ideal candidates should have 3 to 5 years’ experience in private clubs or hospitality venues with a strong food and beverage background, a background in sales, exceptional

member service skills, be detail oriented, have knowledge of local and national event companies and be capable of assuring that financial goals (revenues and costs) are met. The candidate must be available to work days, evenings, weekends and holidays. Candidates require a polished, professional manner and enthusiasm for the private club environment, possess excellent communication skills both verbal and written, must be a strong team player and able to work well with others in a cohesive work environment. The Catering and Private Events Manager will also need to be able to handle strong administrative duties including creating and updating BEO's and have proficient knowledge of the following software: Jonas, Microsoft Word, Microsoft Excel and Outlook.

A competitive compensation will be based on experience, as well as a benefits package which includes insurance and paid time off.

INSTRUCTIONS ON HOW TO APPLY. NOTE: No phone calls accepted. Send Resume to Glenda Busch: gbusch@thelakelandcc.com