



Director of Food and Beverage



An amazing opportunity exists with Olde Hickory Golf & Country Club located in Fort Myers, Florida to join our leadership team as the **Director of Food and Beverage**.

Olde Hickory Golf & Country Club is a bundled/member-owned country club. Located within a gated community, the Club has 561 doors with approximately 900-1000 members, primarily from the northeast and Midwest, and is highly seasonal with most members in-residence from October through May.

The Club is situated in a prime location with a top-rated golf course designed by Ron Garl. The Clubhouse was newly renovated and expanded in December 2020. Our members enjoy the expanded bar, new covered terrace and redecorated dining rooms which will offer them a wide variety of F&B options. Our Food & Beverage department operates typically generates around \$1,500,000 in revenues. In addition, our members enjoy a very active lifestyle with a full range of amenities including a state-of-the-art Fitness Center along with Pickleball & Tennis Courts.

ABOUT THE POSITION

The Food and Beverage Director will be hands-on and responsible for the entire front of the house food and beverage operation including staff recruitment and training, management of multiple lunch and dinner outlets, beverage management, events coordination with Events Director and members, purchasing, inventory and budgeting, with a special emphasis on quality of service. The position has direct responsibility for all front of the house supervisors and service staff. This position reports directly to the General Manager.

QUALIFICATIONS AND EXPERIENCE

The ideal candidate must have a minimum of five years' experience as a Food & Beverage Director, Clubhouse Manager, Assistant Food & Beverage Director, Assistant Clubhouse Manager or comparable position in a high-volume, high-quality venue such as a destination resort, hotel or high-end/high volume private club. A degree in hospitality or a related field is desirable but not necessary. Current and /or prior experience in seasonal operations that require an understanding of the dynamics inherent in annual staffing and activity increases and decreases to include staff procurement and training. Must be energetic and a motivated self-starter with strong leadership and personnel management skills. Possess excellent communication, financial management, staff management, organization, point of sale and time management skills are important to the success of this position as is the ability to deal with people, both the membership and staff.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. Olde Hickory offers an excellent benefit package including medical, dental, vision, life insurance, short- and long-term disability policies, participation in 401k plan with Club matching up to certain percentage, and support for professional associations dues.

TO APPLY

Qualified Candidates who meet or exceed the established criteria are encouraged to submit a cover letter and resume to brosich@oldehickory.cc (no phone calls please).