

## **Beach Grove Golf & Country Club is seeking an experienced Food & Beverage Manager – Member Dining to join our team!**

### **Position Description**

Beach Grove Golf and Country Club located on Lake St. Clair in Tecumseh, Ontario, was founded in 1921. The Club maintains an extremely active and engaged Membership, who enjoy both golf and the year-round social activities the Club provides. Beach Grove offers its Members a Stanley Thompson designed Championship Golf Course, a beautiful and well-maintained Clubhouse, which offers Members several dining options, a Pool, Harbour, and Curling Rink. The Club is financially sound and has a positive approach to annual capital and facility improvements, including a recently renovated and expanded Kitchen and addition of a new food & beverage outlet which includes six golf simulators and multi-sport entertainment options.

The Food & Beverage Manager – Member Dining, reporting to the Assistant General Manager, is an integral and vital member of the Club's Management Team. Immediate reports include the Food & Beverage Supervisor. Given the level of annual food and beverage sales, the members' strong support of dining at the Club and their high usage of the Club's amenities, the Club is seeking a highly motivated candidate who is looking for a dynamic and challenging opportunity. The ideal candidate will be someone who is passionate about providing top quality service and enjoys maintaining a strong presence on the floor.

The Club is located in Tecumseh, just East of Windsor, providing close access to the 401 Highway. Situated on the shore of Lake St. Clair, the lake offers some of the best lakeside boating, swimming, jet skiing and fishing. Additionally, the Club is located approximately 20 minutes from the US border with Detroit and offers access to professional sporting events, concerts, entertainment, shopping, and renowned dining.

### **Key Responsibilities and Skills**

Operations:

- Contribute to the overall management and organization of food & beverage service at the Club, including regular member dining and special events.
- Maintain and enhance the high levels of service the Club is known for.
- Assist with and implement wine and beverage menus and programs.
- Directly hire, orientate, and train all immediate reports.
- Work closely with the Assistant General Manager to develop, maintain & implement the Front of House Training Program.
- Respond to member & guest comments or concerns.
- Ensure all Front of House staff are complying with all staff policies and service procedures.
- Responsible for maintaining an effective monthly inventory system.
- As part of the F&B Management Team, actively participate in monthly inventory counts and administration.
- Participate in the purchasing of all bar & beverage related products.
- Strong focus on bar & beverage management and cost control.
- Work with the F&B Management Team to complete weekly staff scheduling.

#### Financial:

- Review staff schedules in advance of publication to ensure labour costs are consistent with the Operational Budget.
- Assist the Assistant General Manager in providing data and creating regular reports on the Department's financial performance to ensure revenue shortfalls or labour excesses are being proactively addressed.

#### Leadership:

- Must be a highly visible Manager who interacts personally on a daily basis with the Club's Membership.
- Ensure open communication procedures exist which encourage member feedback.
- Act as a coach, team builder, leader, and role model, to the front of the house staff which totals 60+ during the peak season.
- Promote a professional culture and foster an atmosphere of positivity and achievement, leading by example.
- Ensure staff and the Department are compliant with all regulations and statutory legislation.

#### **Qualifications Required**

- A minimum of 4-5 years food and beverage managerial experience
- Outstanding interpersonal, communication and presentation skills
- Strong financial acumen and advanced literary skills
- Highly organized individual who is able to multi-task
- Strong leadership skills
- Event planning and execution
- Thorough knowledge of beverages, including wines, beers, and spirits
- Manages time efficiently so as to allow a flexible work schedule which includes evenings, weekends, and holidays
- Previous private club experience considered an asset
- Knowledge of the JONAS POS system considered an asset

#### **Salary Details**

This is an outstanding opportunity which provides a competitive compensation package, commensurate with a candidate's qualifications and experience.

#### **How to Apply**

Application Deadline: 5:00 pm March 14, 2025

Interested applicants can submit their resume to Corey Ladouceur, Assistant General Manager at [cladouceur@beachgrove.net](mailto:cladouceur@beachgrove.net) .

#### **Other Details**

Beach Grove Golf and Country Club is an equal opportunity employer and will provide accommodations to job applicants with disabilities throughout the recruitment process. Please make us aware of any accommodations that may be needed and we will work with you to meet your needs.

*We thank all applicants for their interest, however only those candidates selected for interviews will be contacted.*