

Are your F&B Leadership Skills up to the challenge?

Are you passionate about ensuring excellence of all facets of a multi-station food and beverage operation? Are you driven to deliver premier catering experiences for weddings and special events? Do you thrive in an environment where you lead a team to success? Are you stimulated by implementing delicious, cost-conscious menus that wow customers? If so, we might just have the perfect position for you!

Boundary Oak Golf Course in beautiful Walnut Creek, CA seeks an **experienced Food & Beverage Director**.

Set against the foothills of Mt. Diablo, Boundary Oak Golf Course is one of the most beautiful spots in San Francisco's East Bay as well as one of the top-rated public golf courses in Northern California. The beautiful, well-appointed club house, perched on a gently sloping hillside at the base of Mt. Diablo, is a premiere destination for weddings and special events. Our well-appointed bar and outdoor deck, overlooking the spectacular wedding site and lake, offer exceptional views for celebrations of all kinds and our recently renovated taproom and outdoor social area are perfect for casual dining.

POSITION

This position is responsible for managing all Food & Beverage employees and executing specialized banquet services for weddings of up to 250 guests, tournament and other group events.

The Food & Beverage Director will be responsible for ensuring the safe handling and storage of all food and beverage products and will be the lead in establishing and enforcing all service standards. Cost controls will be an important focus of the job, purchasing food, maintaining inventory and generating monthly reports will also be part of the role.

The Food & Beverage Director will play a key role in maintaining customer satisfaction and employee productivity by handling customer inquiries, concerns or comments and providing solutions; acquiring feedback from customers and co-workers in order to ensure satisfaction and/or implement service improvement ideas; developing new concepts to ensure customer satisfaction and repeat business.

JOB REQUIREMENTS/QUALIFICATIONS:

- 3-5 Years equivalent experience, or a college degree and 1-2 years' experience.
- 2 or more years of employee supervision experience.
- Experience in providing outstanding customer service resolution.
- Serve Safe certification required within 90 days of employment.
- Proven competence in computer software including MS Office Suite.
- Solid time management, organization and prioritization skills.
- Proven ability to effectively build and foster a team environment.

COMPENSATION:

The base salary range for this position is \$70,000 - \$80,000 DOE with additional bonus potential of \$5,000 - \$15,000 annually.

We offer a competitive benefits package which includes a shared health plan, as well as eligibility to participate in group dental, vision, disability and life insurance support, a 401k plan as well as access to a wide variety of discount programs and the chance to work with a great team of people.

Boundary Oak Golf Course is a CourseCo, Inc managed facility. Boundary Oak Golf Course, CourseCo, Inc and its affiliates are At-Will, Equal Employment Opportunity Employers and Drug Free Workplaces. Successful applicant will be required to pass a pre-employment background check and drug screen and provide a social security number or other valid proof of employment eligibility that will be validated online.

Job Type: Full-time

To apply please contact Mike Ash, General Manger at mash@playboundaryoak.com

Thank you!