

Green River Golf Club – Food & Beverage Manager

Are you passionate about ensuring excellence in all facets of a food and beverage operation? Are you driven to deliver wonderful 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? Do you want to play a critical role in the overall success of the business? If so, we might just have the perfect position for you!

Become a key team member for a golf course investing in a multi-million dollar capital campaign with a 40-year lease.

POSITION

This position is responsible for managing all Food & Beverage employees and executing specialized banquet services for weddings and other groups.

The Food & Beverage Manager 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 Manager 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 to ensure satisfaction and/or implement service improvement ideas.
- Developing new concepts to ensure customer satisfaction and repeat business.

ABOUT THE CLUB

Green River Golf Club is a busy, county-owned, golf course with a great customer base and rich history in the community. This facility features an 18-hole championship golf course. The property has a full-service commercial kitchen, bar & grill and reception hall for weddings and other private events that can host 40 to 280 guests.

JOB REQUIREMENTS/QUALIFICATIONS

- 1-2 years of equivalent experience.
- 1 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 \$60,000 - \$65,000 with additional bonus potential of up to \$20,000 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.

The F&B Manager will report directly to the golf course General Manager.

CourseCo, Inc and its affiliates are At-Will, Equal Employment Opportunity Employers. Successful applicant will be required to have a valid matching social security number.

To apply:

Please send a resume/letter of interest to Lee Finkel, Vice President of Revenue – lfinkel@courseco.com