



Weekapaug Golf Club - Westerly, Rhode Island

General Manager

Weekapaug Golf Club is a semi-private club and a member owned facility located in Westerly, Rhode Island. Members enjoy golf, dining and social activity in comfortable, casual, relaxed and fun atmosphere. Club amenities include: a 9-hole course, Golf House, Social House, gym, locker rooms, 19th hole, golf shop, lounge, a pub, and main and private dining rooms. Golf programs are available for players of all ages and playing levels; an active event schedule includes women and couples, member-guest/member-only tournaments. The Club has received distinction for Environmental Planning, Wildlife and Habitat Management, and Water Conservation and is part of the Audubon Cooperative Sanctuary Program for Golf Courses.

The clubhouse, separated by a scenic walkway, features a Golf House and Social House. Members enjoy social activity in a comfortable and relaxed setting with scenic views of the golf course and salt pond. The Club is open to members-only from May 15th through October 15th; outside play is permitted during the off-season. Dining options include the Main Dining Room, Pub, and Deck; there is capacity for up to 80 guests. Annual gross revenues exceed \$2.3 million. Food and beverage sales are approximately \$495,000 of which 23% is derived from private events. During the height of the season, there are approximately 46 employees.

Weekapaug Golf Club's General Manager has full P&L responsibility for all aspects of operations reporting to the Board of Directors and will endeavor to ensure an atmosphere of hospitality, friendliness and goodwill in alignment with the Club's mission and the understated New England lifestyle. The General Manager will lead the management team consisting of: the Controller, Golf Professional, Golf Operations Manager, Greens Superintendent, Executive Chef, Dining Room Manager, Head Bartender, and Administrative Assistant. He/she will also indirectly supervise all employees of the Club and foster a culture of camaraderie and teamwork serving as a consensus builder and advocate for the staff. Developing structure around and implementing standards and operating procedures across all departments will be critical measures of success in this leadership role.

This position requires strong operational and financial skills and the ability to develop and achieve realistic budgetary goals. Candidates must have experience with golf operations and shaping and enhancing food and dining operations to increase member usage and satisfaction. Also important is experience with event planning and execution, capital improvements and competency in managing IRS status 501c7.

The General Manager must be a strategic thinker and a tactical manager who can communicate thoughtfully and effectively; a student of the club industry, trends and best practices to provide professional guidance and thoughtful options and ideas to the board, committees and staff. An understanding of technology trends and expertise and proficiency in club management software platforms to capture, measure and analyze data and track usage is highly desired to make informed and effective management decisions.

The incoming General Manager will be an outgoing, genuine and personable leader who will look forward to being in front of the membership on a regular basis. Visibility, along with the genuine enjoyment of building member relationships and being in an active and social environment are key attributes for the General Manager.

Compensation: The Club will offer a competitive compensation plan, along with standard benefits and perks.

Interested and qualified candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration at http://denehyctp.com/submissions/. If you have any questions or need further assistance, please contact Chris Coulter at 203.319.8228 or by email at Chris@denehyctp.com.

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