



## **Food and Beverage Manager**

**The Saint Andrew's Golf Club, Hastings-on-Hudson, New York**

### **Overview:**

The Saint Andrew's Golf Club, a premiere and historic private golf club located in lower Westchester County, New York, is seeking a full-time food and beverage manager. The successful candidate will be responsible for all food and beverage production at the Club, and will serve in a collaborative role as a senior member of the Club's staff management team, reporting directly to the House Committee Chairman and the Board of Governors.

### **Summary of Duties and Responsibilities:**

Responsible for all food and beverage production and service for the Club, including regular dining as well as special dining and entertainment events, parties and outings. Oversees operations, personnel, services and hospitality arrangements at all Club food and beverage facilities, including kitchen, main dining room, grill room, private dining room, outdoor deck, halfway house, golf learning center and pool. Directly supervises the head chef, dining room manager and other staff responsible for food and beverage functions and facilities. Plans, implements and oversees budgets. Responsible for hiring, training, supervision and professional development of food and beverage staff. Applies relevant food, beverage and hospitality industry knowledge and professional skills to define and deliver consistent, high-level quality and service. Collaborates with staff managers and interacts with key Club constituencies to ensure that the needs and preferences of Club members and guests are consistently met and exceeded.

### **Required Education and Experience:**

Professional education and training, and relevant credentials, in the food, beverage and hospitality industry. At least 5 years of progressively responsible prior work experience in food and beverage management positions at private golf or other membership clubs, restaurants, hotels, banquet facilities, and/or catering and food/beverage service companies. Direct experience in managing budgets and P&L for food and beverage operations, as well as substantial prior experience in managing, supervising and training executive chefs, dining room managers, and other food and beverage staff.

### **Salary and Compensation:**

Competitive package of salary, benefits and incentives.

### **Inquiries:**

Please direct all inquiries, including a current resume/CV, to Ms. Karen Degnan, Club Administrator, The Saint Andrew's Golf Club, via e-mail at [kdegnan@saintandrewsgolfclub.com](mailto:kdegnan@saintandrewsgolfclub.com).