



Nantucket Golf Club – Siasconset, Massachussets

Director of Food & Beverage

Nantucket Golf Club is an 18-hole private membership golf course founded in 1995. The Club is on Nantucket Island 30 miles from Hyannis on the southern coast of Cape Cod. The sophisticated membership is well-traveled and has a deep appreciation for superb golf. While the Club is very much a high-end exclusive golf experience, the member dining experience is equally important. Nantucket is rife with excellent restaurants so the Club's dining program and experience must be able to compete in the right way for its members and guests.

The Club is open from May 15th until Columbus Day for its 307 members and their guests. The award winning Rees Jones par 72 golf course measures 7,200 yards and hosts 8,500 rounds annually. Additional amenities include four guest cottages with four bedrooms each, a 28,000 square foot clubhouse featuring three dining outlets: the Lighthouse room for up to 75 guests; the Grill Room for up to 40 guests; and the Sundeck Porch for up to 50 guests. Annual gross revenues are \$5.9 million; food and beverage revenue is \$500,000 of which 20% is derived from private events.

The Director of Food & Beverage is responsible for the professional and efficient management of all front of house food and beverage operations, including club events and functions. He/she will manage in a diverse environment with a focus on member relations and service to ensure the highest quality dining experience to meet and exceed the expectations of Club members.

Reporting to the Chief Operating Officer, the Director of Food & Beverage is a full-time, year round position required to be on property from April 1st through November 1st and accessible in the off-season. He/she oversees the Beverage Manager and Dining Room Manager and indirectly supervises the dining service staff. While some staff returns from peer clubs in warm climates, an exceptional ability to identify and recruit potential talent is fundamental to the position's success. The Club offers excellent employee housing.

The Director of Food & Beverage must shape and sustain a food program that reflects the culture of the Club and the Nantucket lifestyle and sophistication of the membership. The Club's seasonality is particularly challenging due to the operations going from zero to a hundred in a relatively short period of time. Therefore, excellent training, procedures and controls must be fully implemented in advance of the Club's opening each season. The successful candidate will have fresh "5-Star" understanding of food and beverage service; a student of various cuisines with a strong understanding of regionalized American cooking and culinary and dining trends.

Excellent candidates will have a track record of success in training, developing and leading a team of service-focused staff; a leader, coach and mentor who will be accountable and hold the team accountable. He/she must be proficient in budgeting, staffing and scheduling, modeling labor costs and have worked in a private club environment.

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

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 would like to recommend a candidate, please contact Alison Savona at 203.319.8228 or by email at Alison@denehyctp.com.

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