



## **New Haven Country Club – Hamden, New York**

### **General Manager**

New Haven Country Club, located in Hamden, Connecticut was founded in 1898 as one of the very early golf courses built in the United States. Yale professor Theodore Woolsey is credited with being the driving force behind the Club's incorporation and much of its early development. Over the years Club members have enjoyed golf, polo, boating, croquet, archery, trap shooting, swimming and platform tennis. The golf course lies along the east shore of Lake Whitney, a natural lake amid beautiful settings carefully preserved by the New Haven Water Company. The par 71 golf course measures 6,584 yards and hosts approximately 14,000 rounds annually. Additional amenities and services include: a traditional clubhouse, fine dining, a strong junior golf program, aquatics, paddle tennis and social programming. The Club currently has 334 members.

The Club's total gross revenues are \$3.2 million and food and beverage revenue is \$1.3 million of which 64% is derived from private events and includes revenues from the food service vendor who uses the facility for non-member events.

The Club Manager will report directly to the Board of Governors with coordination with the food service vendor. He/she will also lead the Member Dining Staff which includes the service managers, hosts, servers, bartenders, food runners and bus persons.

The Club Manager will be responsible for all member related food and beverage operations. He/she will work with the Club's staff and food service vendor to plan and implement all aspects of food and beverage operations as it relates to member dining. He/she will work with the food service vendor in the hiring and training of all front-of-house staff who will have contact with members. The Club Manager will supervise subordinates, including appropriate food service vendor staff assigned to member dining, and apply NHCC service standards and principles to assure that expectations and needs of club members, families and guests are consistently exceeded. Improving member participation in à la carte and club sponsored events through creative ideas and improved service levels will be critical measures of success.

The Club Manager must be a hands-on and team oriented manager who can deliver a consistent and high quality dining experience. He/she will maintain a visible and professional relationship with all Club members, service and professional staff, vendors, the food service vendor and the general community. Member recognition along with the genuine enjoyment of building member relationships in an active and social environment are key attributes for the next Club Manager.

Excellent candidates will have a track record of success in hiring, training, developing and managing a team of service-focused staff, providing coaching and evaluation on a regular basis. This highly visible position must be engaging with the membership and possess a strong eye for detail to ensure the highest standards of service and housekeeping are being met.

**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 specific to this opportunity 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](mailto:alison@denehyctp.com).

#### **DENEHY Club Thinking Partners**

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