



Arcola Country Club – Paramus, New Jersey

Club Manager

Established in 1909 and located on 187 acres of beautiful property in Paramus, New Jersey Arcola Country Club features an 18-hole golf course designed by Harry Auchterlonie, Herbert H. Barker and Robert Trent Jones Sr. Measuring 6,872 yards from its longest tees and featuring four sets of tees for different skill levels, the course hosts 17,000 rounds annually. Members enjoy dining in the Club's Main Dining Room, Mixed Grill Room, Men's Grill Room and the Patio Bar. The Club recently completed a \$2.7 million renovation to the lower level of the clubhouse, plus expansions to the Main Dining Room patio area. Golf course renovations and driving range improvements totaling \$1.2 million were completed in March of 2016.

The 24,000 square-foot clubhouse is open year round with the exception of January. In season, from April through October, the clubhouse is closed on Mondays, open on Tuesdays for lunch, and Wednesday through Sunday for lunch and dinner. During November, December and March, the Club is closed on Mondays and Tuesdays and offers lunch and dinner services Wednesday through Sunday. Annual gross revenues are \$5 million with food and beverage revenues of \$1.3 million (30% generated through private event sales). The Club enjoys a full membership of 350 with a small waitlist. During the height of the season, there are 95 employees.

The Club Manager reports to the Club President and to the 12-person Board of Directors. He/she will be responsible for budgeting and management of Clubhouse services, all dining and kitchen areas, catering and private events, housekeeping, engineering and front office. Staff members reporting to the Club Manager include the Clubhouse Manager, Beverage Manager, Dining Room Manager, Executive Chef, Locker Room Supervisor, administrative staff, and will maintain a cooperative and collaborative management relationship with the Controller, Golf Professional and Golf Course Superintendent. The Club Manager will look forward to interacting with the membership, both through the Club's committee structure and through daily contact.

The Club Manager will be the "face of the Club" and will require expertise in food and beverage programming, service, menu offerings and creative events to invigorate social programming and overall club usage. He/she will also be responsible for developing, coaching and instilling a cross departmental service culture, one that highly values and is excellent at member recognition, anticipatory service and enhancing the ambiance of the member dining experience.

Candidates must possess strong operational and communication skills, have a keen eye for detail with housekeeping and service, and be an excellent listener to both the membership and staff. The ideal candidate will have a track record of injecting creativity and diversity into the food and beverage and social programming as well as success with training and elevating service levels.

The ideal candidate will be outgoing, genuine and personable and will look forward to being in front of the membership on a regular basis. Visibility, along with the genuine enjoyment of building relationships in this golf-centric club are key attributes for the next Club 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 email Alison Savona at alison@denehyctp.com.



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