

Food & Beverage Manager

Turtle Point Yacht and Country Club is one of those pleasant surprises that you find from time to time. Not only is the Golf Course exceptional, but the Club's location on the banks of the Tennessee River makes it a destination in itself. The Golf Course was designed by famed architect, Robert Trent Jones Sr. and was completed in 1961. Blessed by its location, membership and staff, Turtle Point is an experience that is unequalled in the Southeast. After one visit, we're certain that you will agree.

The Food and Beverage Manager at Turtle Point Yacht and Country Club is ultimately responsible for all food and beverage operations at the Club, essentially being the 'face' of these operations. In the Turtle Point Yacht and Country Club organization, the Food and Beverage Manager reports directly to the General Manager and is in charge of the Clubhouse and all Food and Beverage Operations. The Food and Beverage Manager's role is critical to the Club's overall success and is expected to be progressive, dynamic, and represent him/herself in an exceptionally appropriate manner at all times with each constituency of Club involvement---members, guests, staff, and vendors within the Shoals community at large. The Food and Beverage Manager is the primary coordinator of food and beverage budgeting, hiring, training, orientations and teammate 'culturization', and supervision of associates. He/she will therefore be utilizing and applying relevant and necessary marketing techniques to drive member usage of food and beverage operations and assuring member and guest needs and desires are consistently met and often exceeded. Club member and guest satisfaction and enjoyment of the culinary and service experience at Turtle Point are critical to the club's overall success. The Food and Beverage Manager must have a strong, highly visible and respectful presence with the membership, must be have a friendly personality and an exceptional communicator, and the maturity to instinctively know how to insure that members and guests consistently have a good experience at the club. Further, he/she must be able to communicate these expectations to a diverse staff and get them to understand and execute to those expectations.

This is a great opportunity for a F&B manager to take the next step in private club management and will be properly groomed for the next step into overall club management.

Job Type: Full-time

Reports to the General Manager