



Director of Food & Beverage

Club Overview

For decades, Laurel Valley Golf Club has stood among the most respected private golf clubs in the country. Tucked into the Laurel Highlands of Western Pennsylvania, the Club was founded as a retreat from the industrial energy of Pittsburgh—a place where business leaders could gather, connect, and enjoy exceptional golf and hospitality in a setting defined by natural beauty and discretion.

Designed by renowned architect Dick Wilson—who described the property as “the most natural, beautiful site I have ever seen for a golf course”—Laurel Valley gained national recognition through the influence of Arnold Palmer and its hosting of iconic championships, including the 1965 PGA Championship and the 1975 Ryder Cup. That legacy continues today, not only through golf, but through a service culture rooted in professionalism, consistency, and pride in craft.

Laurel Valley is a **seasonal, member-focused club** where the dining and hospitality experience plays a central role in daily life for members and guests. The Club values leaders who respect tradition while continuously refining systems, developing people, and elevating the experience year after year.

The Role

The **Director of Food & Beverage** is an exempt, salaried leadership role responsible for the **strategic and operational oversight of all front-of-house food and beverage functions** within the Club’s hospitality operation. This position maintains **year-round responsibility** for service excellence, financial stewardship, talent development, and operational readiness in a seasonal private club environment.

This role requires independent judgment, advanced leadership capability, and the ability to balance the intensity of peak-season operations with thoughtful off-season planning, training, and improvement initiatives. The Director of Food & Beverage (FOH) serves as the senior front-of-house leader and a key steward of the Club’s service culture.

Seasonal Leadership & Service Execution

During the golf season, the Director of Food & Beverage (FOH) provides hands-on leadership across all dining venues, bars, banquets, tournaments, and special events. This role is highly visible and accountable for delivering a consistent, refined experience that aligns with Laurel Valley’s standards and member expectations.

Key responsibilities include:

- Directing all front-of-house operations across dining rooms, bars, events, and member functions
- Partnering closely with the Executive Chef to align service execution, elevate the overall dining experience, and support staff development



- Serving as liaison with the Director of Membership to ensure seamless coordination of dining room operations, event setup, BEO execution, and member communications
- Overseeing wine and beverage programs, including inventory management, purchasing, and cost control
- Creating, implementing, and refining service standards, training tools, and standard operating procedures
- Acting as the senior service leader and primary escalation point for member experience matters
- Leading and supporting managers and supervisors during high-volume seasonal operations

Year-Round Strategy, Planning & Team Development

Outside of peak season, the Director of Food & Beverage (FOH) plays a critical role in preparing the Club for long-term success. This includes evaluating performance, strengthening systems, and investing in people to ensure each season begins with clarity and readiness.

Year-round responsibilities include:

- Leading post-season reviews and identifying opportunities for operational, financial, and service improvements
- Driving workforce planning, seasonal hiring strategies, and leadership development initiatives
- Overseeing onboarding, training programs, and ongoing service education to ensure consistency and professionalism
- Refining systems, processes, and standards to support efficiency and service excellence in future seasons.

Leadership & People Philosophy

Laurel Valley believes that exceptional service is delivered by engaged, well-led teams. The Director of Food & Beverage (FOH) is expected to be a **people-first leader**—someone who sets clear expectations, develops leaders, and fosters a culture of accountability, respect, and pride in service.

This role is well-suited for a hospitality professional who values mentorship, consistency, and the opportunity to shape both the guest experience and the employee experience in a meaningful way.



Qualifications

- Five (5) or more years of progressive food and beverage leadership experience
- Proven expertise in front-of-house operations across casual and fine dining, with a strong emphasis on banquets, events, and high-volume service
- Sommelier certification preferred
- Strong financial acumen, operational discipline, and people management skills
- Experience in private clubs, resorts, luxury hospitality, or high-end dining environments strongly preferred
- Ability to flex work schedules seasonally while maintaining year-round accountability

Club Facts & Highlights

- Not-for-profit private club with seasonal operations
- Approximately \$20M in annual revenue
- Roughly 30 year-round employees and 110 employees during peak season
- 350 individual memberships with industry-leading initiation fees and dues
- 50,000+ sq. ft. clubhouse with overnight accommodations (70+ sleeping rooms)
- Host of prestigious tournaments including the 1965 PGA Championship, 1975 Ryder Cup, and 2023 Arnold Palmer Cup
- Industry recognition:
 - Platinum Clubs of America: Top 50 Golf Clubs (Ranked 35th)
 - Golf Digest: America's 100 Greatest Golf Courses (Ranked 59th)
 - Golf Digest: Best in State – Pennsylvania (Ranked 4th)

Interested candidates please submit your resume to recruitment@lvgc1959.com.