



Oakmont Country Club

National Historic Landmark

1903

We are seeking an experienced, service-driven Food & Beverage Manager to join our Leadership Team. This individual will play a key role in delivering exceptional hospitality experiences for members and guests while leading clubhouse dining operations, seasonal outlets, and service teams.

The ideal candidate is a hands-on leader who thrives in a fast-paced private club environment, values teamwork and member relationships, and is passionate about creating memorable dining and social experiences.

Position Summary

As part of the Club Leadership Team, the Food & Beverage Manager oversees daily service operations throughout the clubhouse and club outlets, ensuring the highest standards of hospitality, cleanliness, professionalism, and member satisfaction are consistently achieved.

This position provides leadership and support for all clubhouse dining areas, special events, pool operations, and additional food and beverage outlets, while also assisting with team development, training, budgeting, and operational excellence.

Key Responsibilities

Clubhouse Operations

- Lead and supervise daily dining room and clubhouse service operations
- Greet and engage with members and guests to ensure an exceptional club experience
- Maintain cleanliness, organization, and presentation standards throughout all clubhouse areas
- Assist with hiring, scheduling, training, coaching, and evaluating service staff
- Support the development and implementation of service standards and training programs
- Coordinate dining room and event setups based on business levels and member needs
- Oversee reservations and seating arrangements
- Monitor service quality and ensure proper execution by all team members
- Maintain strong communication between front-of-house and kitchen teams
- Participate in pre-service lineups and ongoing staff development
- Operate and oversee POS systems and daily operational functions

- Assist with inventory management, labor controls, and cost management procedures
- Address and resolve member, guest, and employee concerns professionally and promptly
- Ensure compliance with all safety, sanitation, alcohol service, and operational policies
- Maintain a visible leadership presence on the floor throughout service periods

Food & Beverage Outlets

- Assist in overseeing food and beverage operations at seasonal and club outlets, including the Pool Grille and 9-Stand
- Supervise outlet teams to ensure high service and food quality standards
- Help develop menus and outlet offerings in collaboration with culinary leadership
- Support management of food, beverage, and labor budgets
- Ensure all outlet areas maintain exceptional cleanliness and sanitation standards
- Assist with planning and execution of club events, special functions, and member activities
- Support beverage inventory systems and weekly updates to wine and beverage lists

Qualifications

- Previous food & beverage management or supervisory experience preferred, ideally within a private club, hospitality, or upscale dining environment
- Strong leadership, communication, and organizational skills
- Passion for hospitality and member service excellence
- Ability to motivate, train, and develop team members
- Knowledge of food safety, sanitation, and alcohol service regulations
- Experience with POS systems and restaurant operations
- Ability to work flexible schedules including evenings, weekends, and holidays

What We Offer

- Opportunity to work in a premier private club environment
- Collaborative leadership culture
- Professional growth and development opportunities
- Competitive compensation and benefits package
- Dynamic hospitality atmosphere focused on member experience

Contact

Bob Davis - bdavis@oakmont-countryclub.org

Vince Daversa - vdaversa@oakmont-countryclub.org

Club Main Number-412-828-8000