



FOOD & BEVERAGE MANAGER BEECHMONT COUNTRY CLUB ORANGE, OHIO

FOOD & BEVERAGE MANAGER OPPORTUNITY AT BEECHMONT COUNTRY CLUB

Beechmont Country Club is seeking a dynamic “rising star” Food & Beverage Manager. The ideal candidate must possess a record of growth and success in F & B operations and a demonstrated willingness and ability to deliver 5-star dining experience in a premier golf and country club setting. The successful candidate will work with our F & B Directors and other F & B Managers in executing a strategic plan that will elevate the overall member and guest experience and mentor employees to achieve their best. Candidate will have the amazing opportunity to be involved in all post renovation staff training and grand opening duties!

WHO IS BEECHMONT CC TEAM FOOD & BEVERAGE?

Beechmont CC is excited to have an established and successful International J1 Training and Internship program that you would be leading. Our team consists of associates from eight different countries who are eager to learn a different culture and thrive during their time serving our membership. These associates work in several departments within the club including culinary and front of house F&B operations.

BEECHMONT COUNTRY CLUB

With its Centennial anniversary in 2023, Beechmont Country Club is the premier private golf and country club in greater Cleveland where the individual attitudes, values, and interests of the Members come together to create a warm and comfortable gathering place to call home. The Club offers endless opportunities to connect with friends and family, whether on the challenging Stanley Thompson designed golf course, in our state-of-the-art fitness center or over a delicious lunch on the patio after a game of tennis. The social calendar is always active with themed dinners, holiday celebrations, family events and more. The camaraderie, friendships, and memories created at the Club are the center of the Beechmont experience.

www.beechmontcc.com

CONFIDENTIAL PROCESS

The Club understands the confidential nature of this process and the information received from all interested parties will be kept in the strictest confidence.

RESPONSIBILITIES

- Daily management of Front of House F&B Department-(Three full service restaurants in addition to private event space)

- Inspects and assists with banquet set-up and breakdown of tables, decorations, equipment, serving areas, and related activities in an accurate and timely manner
- Ensure satisfaction by communicating with the client throughout the event regarding any changes, substitutions or special requests; assisting banquet staff throughout the event as needed (refilling drinks, delivering food, bussing tables, etc.); and following up with host at the conclusion of event
- Supervises and develops bartender, beverage cart driver, host/hostess, snack bar attendant and other employees in the Front of the House F&B department
- Conduct training and refresher classes for Front of House F&B personnel in the correct procedures
- Daily oversight of Front of House F&B accounting procedures
- Maintaining cost controls and conducting a monthly inventory
- Alcohol and beverage ordering – follow PO buying process
- Quality assurance, guest service and training of employees
- Uphold Beechmont Food and Beverage policies
- Responsible for member/guest satisfaction
- Ensure employees are conducting themselves in a professional manner
- Closing procedures and appropriate billing handling practices

EDUCATION AND EXPERIENCE

- College degree preferred
- Must have related experience in F&B; club/hotel environment preferred
- Knowledge of pertinent health regulations and liquor laws
- Must have food and beverage/a la carte and banquet experience
- Must have proven management experience
- Must be highly organized, efficient and detail-oriented
- Must have exceptional interpersonal and communication skills
- Must have strong customer/guest orientation

WORKING CONDITIONS

- While performing the duties of this job, the employee is regularly required to reach with hands and arms.
- The employee is often required to stand, walk, and use hands to finger, handle, feel or operate objects, tools or controls
- They will occasionally be required to balance, stoop, twist upper body, kneel, and climb
- The employee must be able to lift and/or move up to 50lbs occasionally
- Specific vision abilities include close, distance, color, and peripheral vision, and depth perception
- Moderate exposure to extreme cold, heat, working outdoors, chemicals, pesticides, gasoline, vibration, pollen, dust, mechanical hazards and electrical hazards
- Noise level is typically moderate to loud
- Work extended hours during golf and holiday season
- Work weekends and holidays

REPORTS TO

The Food & Beverage Manager reports to the Director of Food and Beverage Service.

COMPENSATION AND BENEFITS

- Joining a terrific, results-focused, member-centric, caring, and fun team in delivering consistent “5 Star” experiences to a dynamic, engaging membership.
- Very competitive salary up to 75k; commensurate with verifiable experience and qualifications.
- Comprehensive benefits package administered by Troon that includes, among others, options for medical, dental, vision, supplemental medical, basic life & AD&D insurance, and 401(k) plan.
- Paid Time Off (PTO) per company policy
- Professional development allowance- CMAA

INSTRUCTIONS ON HOW TO APPLY

Email resume with letter of interest to Kyle Fellner, Director Food & Beverage Services
kfellner@beechmontcc.com

**You must apply for this role as soon as possible but no later than Friday, February 20, 2026.
This position is available immediately.**