



Job Title: Food and Beverage Manager

Location: Rainier Golf and Country Club, Seattle, Washington

Job Type: Full-Time with Benefits

About Us: Rainier Golf and Country Club is a hidden gem in South Seattle. As the second oldest equity private golf club in Seattle, our matured 18-hole course offers a demanding test to its golfers. With a picturesque setting, we pride ourselves in delivering exceptional service, warm hospitality and a commitment to delivering memorable experiences for our members and guests. As we continue elevating our service culture, we are seeking a Food and Beverage Manager who is passionate about leadership, team development and upholding the highest standards of excellence, while partnering closely with our culinary leadership to continue enhancing our dining operations.

Job Overview: The Food and Beverage Manager is a key leader responsible for shaping the daily member experience by developing a strong, cohesive front-of-house team. This role focuses heavily on creating a culture of professionalism, accountability, and pride in service while ensuring smooth, efficient, and consistent operations across all dining outlets and events.

This is a salaried full-time exempt position that reports directly to our General Manager. This position oversees all Front-of-house staff, works with the Executive Chef to oversee the snack bar staff in the summer months, and works with our Catering and Events Director to oversee the execution of special events.

Key Responsibilities:

- Hire, lead, mentor and develop the front-of-house team with a focus on coaching, accountability and continuous improvement.
- Direct day-to-day operations of all dining outlets, bars, and banquet services.
- Partners closely with the Executive Chef and culinary team to ensure seamless communication and synchronized services through all outlets.
- Maintain high levels of member and guest satisfaction through proactive service, responsiveness and attention to detail.
- Oversees scheduling, staffing levels throughout seasons, and labor management to meet operational needs while maintaining operating budget targets.
- Assist with budgeting, forecasting and overall management of food and beverage financial performance.
- Plans special member-offered events in coordination with Executive Chef.
- Plans and prepares beverage specials in coordination with food offerings.
- Oversees creation and maintenance of beverage menus, including regular ordering and inventories.
- Support private events, tournaments, and club functions working directly with the Catering and Events Director, through strong communication, coordination, and leadership.
- Uphold all club policies and service standards, ensuring a professional and cohesive work environment.
- Monitor and address member feedback, identifying opportunities for service improvement.
- Ensures high standards and compliance with health, safety, and sanitation regulations.
- Attends committee meetings and management meetings when requested and holds food and beverage staff meetings.
- Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology.
- Recruits and makes selection decisions; evaluates job performance of front-of-house staff; corrects, rewards and disciplines staff in a fair and legal manner.
- Provides training and professional development opportunities for all front-of-house staff.
- Ensures that representatives from the kitchen attend service lineups and meetings as deemed appropriate.
- Undertakes special projects as assigned by the General Manager.

Desired Qualifications:

- Food handlers card, Mast permit required, in addition to serve safe certification
- Minimum of 5 years of experience in food and beverage management, preferably in a private club, resort or upscale dining environment.
- Highly organized with the ability to manage multiple priorities and maintain composure under pressure.
- Strong leadership and communication skills with the ability to inspire and develop a team.
- Demonstrated ability to inspire, coach, and hold teams to high standard while fostering a positive growth-oriented culture.
- Solid understanding of front-of-house operations, member-guest service expectations, and event execution.
- Collaborative mindset with a passion for hospitality and continuous improvement.
- Ability to work a flexible schedule, including evenings, weekends, and holidays.
- Point of sale proficiency, experience with Jonas is a plus.
- Ability to supervise staff and accomplish goals on a timely basis.
- Strong teaching and mentoring ability required.
- Strong knowledge of: Casual, Fine Dining, Banquet Buffet and Plated Services, Microsoft Word and Excel, Five-star customer services.
- Basic mathematical skills to understand recipes, measurements, requisition amounts, portion sizes, costing.
- Must work well in stressful, high-pressure situations and maintain composure and objectivity under pressure

Salary and Benefits:

- \$90,000 DOE, with holiday bonus and performance bonus
- Health, Dental, Vision, Long Term Disability, Life Insurances
- Simple IRA (with 3% match)
- Golf Privileges
- Paid Holidays, Vacation, Sick Time
- Continued Education opportunities as applicable

How to Apply:

Please submit your resume and a brief cover letter to jpitre@rainiergolfcc.com with the subject line "Food and Beverage Manager Application – [Your Name]."

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