

## FOH Supervisor

Inglewood Golf Club | Kenmore, WA

### Food & Beverage Leadership Role

Inglewood Golf Club is seeking a polished, hospitality-driven Front of House Supervisor & Captain to help lead our dining rooms and events. This is a hands-on leadership role for someone who thrives on the floor, supports their team, and delivers exceptional member experiences.

#### What You'll Do:

- Lead front-of-house operations during service and events
- Support and coach servers, bartenders, hosts, and support staff
- Maintain dining room flow, pacing, and service standards
- Open and close dining rooms and clubhouse as assigned
- Assist with training, service recovery, and special events
- Be a visible, confident presence for members and guests

#### What We're Looking For:

- 2–3+ years of experience in an upscale restaurant or private club
- Leadership mindset with strong communication skills
- Poised, professional, and detail-oriented
- King County Food Handler & Class 12 MAST (or ability to obtain)
- Flexible availability including nights, weekends, and events

#### Why Inglewood:

- \$30/hour
- Medical, dental, vision & PTO
- Employee Holiday Fund
- Employee meals while on duty
- Complimentary golf & parking
- Opportunities for growth in a premier private-club environment

If you love leading from the floor and creating memorable dining experiences, we'd love to meet you.

To apply, please send your resume to **Regan Connelly, Director of Food & Beverage** at [regan@inglewoodgolfclub.com](mailto:regan@inglewoodgolfclub.com).