



Quincy Country Club – Director of Food & Beverage

Nestled in the heart of Quincy, Illinois, Quincy Country Club stands as a premier destination for exceptional golf, refined dining, and vibrant social experiences. With a rich history and a forward-looking vision, the Club continues to evolve as a gathering place where tradition meets innovation and members create lasting memories.

Today, Quincy Country Club enters an exciting phase of continued growth and elevated member engagement. The Club seeks a **Director of Food & Beverage** who will bring energy, creativity, and operational excellence to enhance the full clubhouse experience.

This is more than a management position—it is an opportunity to shape the social heartbeat of a thriving private club. The ideal candidate is a dynamic and service-driven leader who excels in delivering exceptional hospitality, curating memorable events, and building systems that support both efficiency and elevated service standards.

With a strong focus on detail and a passion for member satisfaction, this individual will align clubhouse operations with the Club’s commitment to excellence—creating a cohesive, welcoming, and high-performing environment for members and staff alike.

For the right professional, this role offers the opportunity to make a meaningful and lasting impact at a club defined by community, quality, and continuous improvement.

Position Summary

The Director of Food & Beverage is responsible for the day-to-day operations of the club operations, ensuring exceptional service and superior experience for members and guests. This role oversees clubhouse staff, dining and event operations, and facility standards while upholding the Club's culture of hospitality and professionalism.

Key Responsibilities

Clubhouse Operations

- Oversee daily operations including dining, bar, lounge, locker rooms, and social spaces
- Coordinate with golf, racquets, pool, and other departments to ensure seamless experiences

Member Experience

- Deliver exceptional, personalized service to members and guests
- Coordinate and execute member events and private functions
- Address member concerns promptly and professionally
- Build strong relationships to understand and anticipate member preferences

Food & Beverage Oversight

- Supervise dining operations in coordination with the Executive Chef and leadership team
- Ensure excellence in service, food quality, and presentation
- Collaborate on menu development and seasonal offerings
- Enhance the dining experience through creative programming and events

Staff Leadership

- Hire, train, schedule, and supervise front of the house staff
- Provide coaching, performance management, and development
- Foster a culture of teamwork, accountability, and hospitality

Events & Private Functions

- Coordinate BEOs for social events, tournaments, and private functions
- Oversee event execution, setup, and service quality
- Ensure exceptional experiences for all club-hosted events

Financial Management

- Assist with budgeting, cost control, and revenue tracking
 - Monitor labor, purchasing, and operational efficiency
 - Support financial reporting and performance initiatives
-

Qualifications

- 3–5+ years of hospitality or private club management experience preferred
 - Strong background in food & beverage operations
 - Proven leadership and team development skills
 - Excellent communication and member service abilities
 - Ability to manage multiple priorities in a fast-paced environment
 - Understanding of private club culture and standards preferred
-

Skills & Competencies

- Hospitality and service excellence
 - Leadership and team development
 - Event coordination and operational planning
 - Financial awareness and cost control
 - Member relations and conflict resolution
 - Strong organization and attention to detail
-

Work Environment

- Clubhouse-based role with frequent member and staff interaction
 - Requires evenings, weekends, and holiday availability based on club activities
-

Compensation

- Competitive salary based on experience
- Performance-based bonus potential
- Benefits may include health insurance, retirement plan, paid time off, and meals on duty
- Relocation assistance

**For more information about this role or to apply, please contact
General Manager Molly Sandhu at h.sandhu@qcc1897.org**