



The Wisconsin Club

Food & Beverage Manager– Private Social Club, Milwaukee

The Food & Beverage Manager is responsible for all food and beverage operations across the club, including **banquets, fine dining, casual dining, wine, cocktails/bar**. This includes both operational leadership and strategic direction, delivering a high standard of service and member satisfaction.

Key Experience & Qualifications

- Demonstrated leadership in high-end service environments, especially private clubs or upscale hospitality.
- Proven history managing banquets, fine & casual dining, and bar programs.
- Deep knowledge of wines, cocktails, bar operations, and culinary trends.
- At least 4 years of progressively responsible F&B management experience, ideally in clubs or fine dining.
- Experience with menu development, food cost controls, inventory, and vendor relationships.
- Track record in server training, professional development, and maintaining a visible, positive leadership presence.

Core Responsibilities

- Direct all F&B operations, including dining outlets and banquets, ensuring exceptional guest/member experiences in each.
- Recruit, train, supervise, and mentor front-of-house teams; deliver regular training and feedback.
- Collaborate closely with the Executive team.
- Oversee menu, beverage, and wine program development and implementation.
- Set and maintain service standards, sanitation, and safety in all operations.
- Address members and guest concerns promptly and professionally; maintain a high level of visibility and engagement during service.
- Foster a “yes” philosophy toward member requests and anticipate guest needs.



Financial & Leadership Skills

- Full P&L responsibility, including budgeting, forecasting, inventory, cost and revenue control, and financial reporting.
- Establish, monitor, and achieve financial targets for F&B operations.
- Develop and execute strategies for driving F&B revenue and operational profitability.
- Collaborate on marketing, member communications, special event planning, and promotions.
- Negotiate contracts and maintain relationships with suppliers and vendors as needed.

Required Skills

- Excellent communication and interpersonal skills with a focus on hospitality and anticipating member needs.
- High attention to detail, organizational abilities, and commitment to maintaining standards.
- Hands-on leadership style—visible and present during high-volume service, training, and key events.
- Experience establishing SOPs and maintaining compliance with all applicable regulations.

Additional Expectations

- Work hours vary based on business demand and event schedule; expectation is regular presence during peak periods and key events.
- Reports to the Director of Food and Beverage.
- Responsible for all Food and Beverage front of house staff.

Compensation & Benefits

- Competitive salary, aligned with experience and industry standards for private club operations in Milwaukee.
- Full healthcare benefits.
- Paid Time Off (PTO).
- 401K retirement plan (standard for club management roles).

This role requires a **dynamic, involved leader** who is passionate about both hospitality and the

Please send resumes to both:

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