

Food & Beverage Director

Kenwood Country Club — Cincinnati, Ohio

Position Available: Immediate Start

About Kenwood Country Club

Recognized as an Elite Status and Distinguished Private Club, Kenwood Country Club is the premier family club in the Cincinnati area and a top-tier destination in the Midwest. Set against the backdrop of a sophisticatedly renovated clubhouse and world-class amenities—including 36 holes of golf, tennis, paddle tennis, fitness, and aquatics—Kenwood is thriving. We maintain 925 memberships with a robust waitlist of approximately two years for social and five years for golf. Backed by strong financial health and continuous reinvestment, our robust food and beverage operation generates approximately \$6 million of the club's \$21 million total revenue.

Position Overview

We are seeking a dynamic, highly visible, and hands-on Food & Beverage Director to lead our front-of-house operations. In this role, you will champion a culture of service excellence, mentor an exceptional team, and drive both financial performance and member satisfaction across our diverse dining and banquet spaces. Drawing from top-tier private club standards, you will act as the strategic bridge between our members, front-of-house service staff, and culinary team.

Key Responsibilities

- **Member Experience & Visibility:** Act as a visible, engaged leader on the floor during peak service periods, building strong relationships with members and guests while swiftly resolving any service or product concerns. Set the pace of service and serve as a daily example of luxury hospitality standards.
- **Team Leadership & Culture:** Foster camaraderie and operational excellence by hiring, scheduling, evaluating, and leading front-of-house employee partners with a heavy emphasis on structured, documented training programs and daily pre-shift line-ups.
- **Operational & Financial Execution:** Oversee daily F&B operations, manage labor-to-revenue ratios, monitor payroll and supply budgets, and utilize point-of-sale (POS) and reservation systems to track trends and control costs.

- **Cross-Departmental Collaboration:** Partner closely with the Culinary and Events/Catering teams to coordinate seamless daily dining, menu engineering, event timelines, and staffing plans that consistently exceed expectations.
- **Program Development:** Develop and execute creative beverage programs, including our signature Wine Locker program, Wine Society, and innovative club-wide social events.

Qualifications

- Proven track record of success in upscale hospitality, resort, or private club leadership.
- Exceptional interpersonal skills with an engaging, hands-on personality ("roll up your sleeves" mindset) and deep understanding of club lifecycle culture.
- High school diploma required; college coursework, hospitality management, or business degrees preferred.

Compensation & Benefits

- **Salary:** Open and commensurate with qualifications and experience.
- **Comprehensive Coverage:** Medical, dental, vision, and 401(k) savings plan.
- **Time Off:** Paid Time Off (PTO) accrual and holiday pay.
- **Perks & Allowances:** Complimentary meals, uniform allowance, and team member appreciation events.
- **Professional Development:** Continuing education support and membership in the Club Management Association of America (CMAA).

Interested candidates are invited to apply for this immediate career opportunity to lead a premier Midwest club operation.