

Summit Hills Country Club

Food & Beverage Manager – Bar Operations

Location: Crestview Hills, KY

Job Type: Full-Time

Reports To: General Manager / Assistant General Manager

Position Summary

Summit Hills Country Club is seeking an experienced, service-driven Food & Beverage Manager with a primary focus on bar operations. This leadership position is responsible for overseeing the daily operation of all club bar outlets while ensuring exceptional member and guest experiences through outstanding hospitality, quality beverage programs, and efficient operations.

The Food & Beverage Manager – Bar Operations will lead and develop bar staff, manage inventory and purchasing, maintain financial controls, oversee scheduling, and ensure compliance with all local and state liquor regulations. This individual will work closely with the culinary team, banquet department, and club leadership to deliver exceptional service for daily dining, private events, golf outings, tournaments, and member functions.

The ideal candidate is an energetic leader who thrives in a fast-paced hospitality environment, possesses excellent communication skills, and is passionate about creating memorable experiences for members and guests.

Essential Responsibilities

Leadership & Staff Development

- Recruit, interview, hire, onboard, train, and mentor bartenders and beverage service staff.
- Foster a positive, team-oriented work environment focused on hospitality and member satisfaction.
- Conduct ongoing performance coaching and evaluations.
- Ensure staff consistently follow club service standards, appearance guidelines, and alcohol service policies.
- Develop staff schedules to ensure appropriate coverage while managing labor costs.
- Resolve employee concerns professionally and effectively.

Bar & Beverage Operations

- Oversee the daily operation of all club bar outlets.
- Maintain high standards of cleanliness, organization, and presentation throughout all beverage areas.
- Develop and maintain beverage recipes and service standards.
- Monitor product quality and consistency.
- Coordinate beverage service for private events, weddings, golf outings, tournaments, and club functions.
- Assist with beverage menu development, seasonal cocktails, and wine, beer, and spirits selections.

Inventory & Purchasing

- Maintain accurate liquor, beer, wine, and non-alcoholic beverage inventories.
- Perform regular inventory counts and analyze variances.
- Order beverages, bar supplies, and operating materials while maintaining appropriate inventory levels.
- Build and maintain strong relationships with distributors and vendors.
- Negotiate pricing and supplier agreements when appropriate.
- Monitor product costs and minimize waste and loss.

Financial Management

- Assist in developing and managing departmental budgets.
- Monitor beverage cost percentages and labor expenses.
- Analyze sales trends and identify opportunities to increase revenue.
- Implement strategies to improve profitability while maintaining exceptional service standards.
- Ensure accurate cash handling and point-of-sale procedures.

Compliance & Safety

- Maintain all required liquor licenses and ensure compliance with federal, state, and local regulations.
- Ensure responsible alcohol service practices are consistently followed.
- Maintain health department and sanitation standards.
- Enforce club safety policies and procedures.

- Address member or employee concerns professionally while maintaining a safe environment.

Member Experience

- Build positive relationships with members and guests.
 - Maintain a visible presence in dining and bar areas.
 - Respond promptly and professionally to member feedback and service concerns.
 - Create a welcoming atmosphere that reflects the club's culture and hospitality standards.
 - Support club events, promotions, wine dinners, holiday celebrations, and member engagement activities.
-

Qualifications

- Minimum of 3 years of progressive food & beverage management experience, preferably in a private club, upscale restaurant, resort, or hospitality environment.
 - Previous bar management experience strongly preferred.
 - Strong knowledge of wine, spirits, beer, cocktails, and beverage service.
 - Experience with inventory management, purchasing, scheduling, and cost controls.
 - Excellent leadership, communication, and interpersonal skills.
 - Strong organizational and time-management abilities.
 - Ability to analyze financial reports and manage departmental budgets.
 - Proficiency with Microsoft Office and Point-of-Sale systems.
 - Ability to remain calm and professional in high-volume environments.
 - Flexible schedule including evenings, weekends, holidays, and special events.
-

Physical Requirements

- Ability to stand and walk for extended periods.
 - Ability to lift and carry up to 50 pounds.
 - Ability to work in a fast-paced hospitality environment.
 - Ability to bend, reach, and perform repetitive movements as required.
-

Compensation & Benefits

Compensation: Competitive salary commensurate with experience.

Benefits include:

- 401(k)
 - 401(k) Company Match
 - Medical Insurance
 - Dental Insurance
 - Vision Insurance
 - Paid Time Off
 - Professional Development Opportunities
-

Work Location

In Person

Crestview Hills, Kentucky 41017

Applicants must be able to reliably commute to the club or relocate prior to employment.

For Consideration, Send a Cover Letter and Resume to:

Gary Behan, CCM, General Manager at Gbehan@shcclub.com
or Mike Lusk, Assistant General Manager at MLusk@shccclub.com

About Summit Hills Country Club

Summit Hills Country Club is a premier private club dedicated to providing exceptional hospitality, outstanding dining experiences, and memorable social and recreational opportunities for our members and their guests. We are committed to creating a culture of excellence, teamwork, and continuous improvement while delivering first-class service in every aspect of club operation.