



Food and Beverage Director

Reports to: General Manager/COO

Status: Salary Exempt

Salary Range: \$90,000 - \$115,000 annually

Genesee Valley Club's identity is fundamentally rooted in exceptional food and beverage operations, where culinary excellence and impeccable service form the cornerstone of the member and guest experience.

Dining Venues

Formal Dining Room

The formal restaurant currently operates two evenings per week for dinner service, offering an elevated dining experience characterized by refined cuisine and sophisticated service. This venue represents a growth opportunity, with plans underway to expand operating days and capture increased member demand for fine dining experiences.

Casual Dining Room

Operating six days weekly, this versatile venue serves breakfast, lunch, and dinner, providing members with consistent access to quality dining in a relaxed atmosphere. The extended hours and approachable setting make this the hub of daily member activity and social connection.

Banquet & Event Operations

The club's immaculate facilities host an extensive array of private events throughout the year, showcasing the versatility and scale of GVC's F&B capabilities: Corporate & Social Functions: Breakfast meetings, luncheons, and cocktail receptions. Celebratory Events: Weddings, anniversaries, and milestone celebrations. Commemorative Services: Memorial gatherings and tribute events. Signature Galas: Large-scale formal events that demonstrate the full range of culinary and service excellence.

Operational Foundation

Genesee Valley Club distinguishes itself through its unwavering commitment to F&B excellence. Every aspect of operations—from ingredient sourcing and menu development to service training and presentation standards—reflects the understanding that exceptional dining experiences are not merely an amenity but the very foundation upon which the club's reputation is built. This dedication to culinary artistry and hospitality excellence creates memorable experiences that define the GVC member lifestyle.

The Food and Beverage Director will manage all Front-of-House staff, overseeing the Food and Beverage Operation. This position will report directly to the General Manager/COO. Qualities for a successful person in this position are high energy, positive attitude individual who likes to be challenged and can get a team behind them. Additionally, the Club is looking for a candidate who is a visionary, loves driving innovation, and is never satisfied with status quo.

Key areas of responsibility include:

- Providing a high level of consistent service to members and guests.
- Overseeing FOH Operations and providing overall support to the F&B operation.
- Hiring, training, supervising, and developing staff to include FOH Management, Lead Servers, Servers, Bartenders, and Support Servers.
- Monitoring and updating POS software – JONAS.
- Work closely with the Executive Chef to drive innovation for all food menus and have synergy between FOH and BOH.
- Friendly – GVC has a very friendly membership, and the staff culture is synonymous.
- Promoting and coordinating group outings, and events for members and guests in collaboration with the Events Planning Manager and Meeting Planner.
- Work in conjunction with the General Manager to monitor, evaluate, and manage the Food & Beverage budget.
- Track cover counts and year-over-year key performance indicators.

- Create an excellent culture to assist in delivery of GVC's Mission and Vision Statement.
- Work in conjunction with the Beverage Manager to develop and implement innovative craft cocktail list.
- Work in conjunction with the Management Team to ensure high quality member experience between departments.
- Work in conjunction with the Events Planning Manager and Meeting Planner to ensure events are staffed appropriately and ensure high quality experiences.
- Continually train Service staff.
- Oversee monthly beverage inventory.

Skills:

- Competent and knowledgeable with wine, spirits, and craft cocktails
- Employs positive team building culture
- Schedule creation
- Service training
- Excellent communication skills

Experience / Qualifications:

Including, but not limited to, the following:

- Former F&B Manager/Director or restaurant management experience.
- Experience in Private Club or General restaurant/fine dining experience required.
- Bachelor's degree from a four-year college or university preferred but not required.

Benefits:

Including, but not limited to, the following:

- The F&B Director position at the Genesee Valley Club offers a work-life balance advantage virtually unheard of in hospitality leadership.
- Health/Dental insurance
- PTO
- Life Insurance
- LTD Insurance

- 401K Match