



FOOD & BEVERAGE MANAGER

Corning Country Club | Corning, New York

An Exceptional Leadership Opportunity

Corning Country Club is seeking an accomplished, energetic, and service-driven **Food & Beverage Manager** to lead the Club's dining, beverage, banquet, and special-event operations.

This is an outstanding opportunity for a hospitality professional who enjoys building relationships, developing teams, improving operations, and creating memorable experiences in a private club environment.

The successful candidate will join Corning Country Club at an exciting time in its history. In **May 2027, the Club will host The Classic, an LPGA event**, providing the Food & Beverage Manager with a unique opportunity to help plan and execute hospitality surrounding a premier professional golf event.

The Food & Beverage Manager reports to the General Manager and works collaboratively with the Executive Chef and Club leadership team.

The Position

The Food & Beverage Manager is responsible for providing leadership and oversight of the Club's front-of-house food and beverage operation, including member dining, bar operations, banquets, private events, and weddings.

The ideal candidate will be highly visible and engaged with members while also maintaining strong operational discipline behind the scenes.

This individual should understand that successful private club hospitality is built on relationships, consistency, personalization, attention to detail, and a genuine desire to exceed member expectations.

Primary Responsibilities

Member Experience & Service

- Create a warm, welcoming, and highly personalized dining experience for members and their guests.
- Develop strong relationships with members and become a visible presence throughout the Club.
- Establish and maintain service standards consistent with a premier private club.
- Anticipate member preferences and continually look for opportunities to enhance the member experience.
- Professionally and promptly address member comments, concerns, and service recovery situations.

- Work with Club leadership to develop creative programming that increases member engagement and food and beverage utilization.

Leadership & Team Development

- Recruit, hire, train, schedule, coach, and develop front-of-house employees.
- Build a positive workplace culture based on teamwork, accountability, professionalism, and respect.
- Conduct regular pre-shift meetings and ongoing service training.
- Develop supervisors and emerging leaders within the department.
- Establish clear expectations and hold employees accountable for delivering consistent service.
- Lead by example and maintain a highly visible presence during peak dining periods and major Club events.

Food & Beverage Operations

- Oversee daily dining room, bar, banquet, tournament, and special-event operations.
- Collaborate closely with the Executive Chef to ensure seamless coordination between front- and back-of-house operations.
- Maintain appropriate staffing levels while balancing service expectations and labor efficiency.
- Assist in developing beverage programs, wine offerings, seasonal promotions, and member dining experiences.
- Maintain appropriate inventory controls and operating procedures.
- Ensure compliance with applicable health, safety, sanitation, and alcohol-service requirements.
- Maintain high standards for dining rooms, bars, patios, banquet spaces, and other member-facing areas.

Financial & Administrative Leadership

- Participate in the development and management of the annual food and beverage operating budget.
- Monitor labor, beverage cost, operating expenses, revenues, and departmental performance.
- Review operating results and identify opportunities to improve both the member experience and financial performance.
- Maintain appropriate purchasing, inventory, cash-handling, and internal-control procedures.
- Utilize the Club's technology and point-of-sale systems effectively.
- Provide the General Manager with timely operational and financial information.

The Classic — LPGA | May 2027

The Food & Beverage Manager will have an important leadership role in preparing for and executing hospitality associated with **The Classic, an LPGA event being hosted at Corning Country Club in May 2027.**

Responsibilities will include collaborating with Club leadership, tournament officials, vendors, culinary staff, volunteers, and outside partners to help deliver an exceptional hospitality experience.

The successful candidate will be comfortable operating in a fast-paced event environment and will demonstrate outstanding organization, communication, attention to detail, and the ability to lead a team through complex events.

Candidate Profile

The successful candidate will be a hospitality professional who:

- Has demonstrated food and beverage leadership experience in a private club, resort, hotel, upscale restaurant, or comparable hospitality environment.
- Is highly visible, approachable, personable, and comfortable interacting with members and guests.

- DescriptionHas experience managing banquets, tournaments, weddings, and large-scale events.
- Communicates effectively with members, employees, vendors, and senior management.
- Is organized, detail-oriented, and able to manage multiple priorities.
- Embraces continuous improvement and professional development.
- Is willing to work the schedule necessary to successfully lead a private club food and beverage operation, including evenings, weekends, holidays, and major Club events.

Education & Professional Development

A degree in hospitality management, business, culinary/hospitality administration, or a related field is preferred; however, significant relevant hospitality leadership experience will also receive strong consideration.

Professional involvement with the **Club Management Association of America (CMAA)** is strongly encouraged.

Corning Country Club believes in developing hospitality professionals and will support the successful candidate's continued professional growth.

Compensation & Benefits

Corning Country Club will offer a competitive compensation package commensurate with the successful candidate's experience and qualifications, including:

- **Base Salary-\$70,000**
- **CMAA membership & World Conference Paid by Club**
- **Health insurance**
- **Year-End Bonus Opportunity**
- **Holiday Bonus**
- **Uniform Allowance**
- **Additional benefits consistent with a leadership position at the Club**

The Ideal Fit

Corning Country Club is looking for more than an individual to manage shifts and schedules. The Club seeks a hospitality leader who wants to become part of the Club community.

The successful candidate will understand that exceptional private club service comes from knowing members, developing employees, maintaining standards, and creating an environment where members genuinely enjoy spending their time.

For the right individual, this position offers the opportunity to make a meaningful impact on the Club's dining culture while participating in an exciting period in Corning Country Club's history—including the opportunity to help host **The Classic — LPGA in May 2027**.

Please email your cover letter and resume to jeff@corningcountryclub.com