



Food & Beverage Manager
Canoe Brook Country Club
Summit, New Jersey
www.canoebrook.org

This Platinum Club of America was founded in 1901 and is located approximately 30 minutes from NYC. The Club completed a \$25 mil Clubhouse, Pool House, and Performance Center renovation project in 2016. Canoe Brook has 36 holes of scenic golf, tennis, paddle tennis, and a pool complex. The Club serves an active, family-oriented membership six days a week for lunch and dinner and is open 11 months a year. Gross annual revenues are \$20,000,000 with Food and Beverage revenues of \$4,500,000 with a 60/40 split between Member dining and banquets.

OUR DINING:

Canoe Brook is home to over 3,000 men, women, and children who proudly contribute to club life and keep alive the Club's traditions that were begun more than a century ago. We boast a bustling 350-seat restaurant involving 4 dining options for Members and their guests indoors and out. Banquet facilities host private events as well as member functions year-round for up to 700 people.

THE ROLE:

Canoe Brook Country Club has grown in membership involvement and events and is expanding our leadership team accordingly. We are seeking for an experienced Food and Beverage Manager who will help us build more sophistication into our operations. This is not your average restaurant job! We are looking for the right people to join our devoted, caring, and creative team of talented hospitality professionals who provide exceptional experiences for our members and guests. You will be working with seasoned and learning service professionals to ensure dining formats at the Club operate smoothly.

The Food and Beverage Manager duties include but are not limited to:

- The Food & Beverage Manager is responsible for managing the day-to-day dining and beverage outlets at the club
- The successful candidate will have excellent leadership, communication, and superior customer service skills to ensure all food and beverage operations run smoothly for members and guests
- Maintaining all restaurant and room service standards and steps of service, ensuring appropriate skills are met to meet the needs of the operation
- Hands-on management of the daily operation of the restaurants, bars, and room service while supervising and training service team members



- Ensure that member and associates areas are maintained in a safe and secure environment always being positive, showing enthusiasm, being humble, being thankful, and being respectful to all team members

CANDIDATE QUALIFICATIONS:

- 3-5 years minimum experience as a Food and Beverage Manager or Clubhouse Manager in a similar position at a private club or within a hospitality environment
- A person of exceptional character; motivated, energetic, friendly, and dedicated to the profession
- A friendly and outgoing personality with strong communication skills and high visibility
- The professional will be a lifelong learner continuing research and understanding industry trend
- Excellent verbal and written skills

BENEFITS:

To better help you thrive and flourish in the hospitality industry, Canoe Brook Country Club offers Professional Development reimbursement, CMAA National, and Local Membership Dues. Our Food and Beverage team comprising of Service Manager, Sommelier, Bar Manager, Director of F&B, and a Catering Department add to your resources for success in this role. Support follows through from membership committees to assorted department heads for a cohesive work experience.

- Full-time position
- 401(k) with matching contribution
- Great Healthcare, Medical & Dental Benefits
- Paid Time Off & Work/Life Balance
- Continuing education opportunities
- Eligible for variable compensation (Bonus)

Canoe Brook is a proud EEO.