



Food & Beverage Director

Huntingdon Valley Country Club

Huntingdon Valley Country Club (HVCC), a premier private club just outside of Philadelphia, is seeking a highly motivated and experienced Director of Food & Beverage to lead and elevate our dining and event experiences. This is an exciting opportunity for a strategic and hands-on leader to oversee all food and beverage operations while upholding the Club's tradition of excellence.

About the Club

Founded in 1897, HVCC is steeped in history, offering an exceptional golf experience, vibrant social events, and outstanding dining. Our club features multiple dining venues, including the Toomey Dining Room, the 19th Hole, and extensive banquet facilities catering to both intimate gatherings and large-scale events.

About the Role

The Director of Food & Beverage is responsible for the overall leadership of the Club's dining services, ensuring an exceptional member and guest experience across all food and beverage outlets. This position works in tandem with the Executive Chef to provide oversight and direction to all outlets within the operation.

This role requires a strategic leader who is both operationally excellent and financially savvy, capable of developing innovative programming while maintaining financial and service excellence.

Key Responsibilities:

- Oversee all aspects of dining services and food & beverage operations, ensuring outstanding quality, service, and financial performance.
- Lead, mentor, and develop a team of managers, chefs, and service staff to foster a high-performance, hospitality-focused culture.
- Ensure a seamless execution of a la carte dining, banquets, and club events.
- Maintain top-tier service standards across all outlets, ensuring consistency in food quality and member satisfaction.

- Develop and manage annual operating budgets for all F&B revenue outlets.
- Implement food and beverage cost controls, forecasting, and financial reporting.
- Monitor labor costs and ensure adherence to budgeted expenses.
- Collaborate with the Executive Chef to optimize menu pricing, product mix, and purchasing efficiencies.
- Work closely with the club's leadership to develop and implement promotions and special events to enhance member engagement.
- Oversee wine and beverage programs, including wine list curation and promotions.
- Establish marketing initiatives to drive participation in dining and special events.
- Recruit, train, and retain a professional, service-oriented food and beverage team.
- Foster a culture of continuous learning, ensuring staff is well-trained in service standards, food knowledge, and club policies.
- Develop and implement onboarding and training programs for all F&B staff.
- Ensure all food and beverage operations adhere to health, safety, and liquor laws.
- Monitor inventory and purchasing procedures to optimize quality, cost, and efficiency.
- Maintain a presence on the floor to engage with members and ensure a high-touch service environment.
- Work closely with club leadership to implement improvements based on member feedback.

Ideal Candidate:

- A proven track record of success in leading high-volume food and beverage operations at a private club, luxury hotel, or fine dining establishment.
- Strong knowledge of budgeting, forecasting, and cost control strategies.
- A commitment to hospitality, service excellence, and enhancing the member experience.
- Experience managing multi-outlet operations, including casual dining, fine dining, and banquet operations.
- Passion for mentoring and developing teams to deliver exceptional service.

Candidate Qualifications

- Bachelor's degree in Hospitality Management, Culinary Arts, or a related field preferred.
- 10+ years of experience in food and beverage management, with at least 5 years in a leadership role.
- Extensive experience in both casual and fine dining, as well as large-scale banquet operations.

- Proficiency in point-of-sale systems (Jonas preferred), Microsoft Office Suite, and financial reporting software.
- Food Safety and Alcoholic Beverage Service certifications required.
- Passion for leadership, mentoring, and team development.
- Achieved (or is working towards) Certified Club Manager (CCM) certification through the Club Manager's Association of America.

Compensation & Benefits

- Competitive salary commensurate with experience and performance-based bonus.
- Professional development and education opportunities.
- Comprehensive medical, dental, and life insurance benefits.
- 401(k) with club match.
- Paid vacation and complimentary staff meals.
- A supportive, member-focused work environment with a strong commitment to excellence.

This is a unique opportunity to become part of the Huntingdon Valley Country Club team and shape the future of our F&B program. If you are a creative, driven, and personable hospitality professional, we want to hear from you!

To Apply:

Submit your resume and cover letter to: **sschneider@hvccpa.org**

Addressed To:

Scott Schneider

Chief Financial Officer

Huntingdon Valley Country Club

2295 Country Club Dr

Huntingdon Valley, PA 19006

Application Deadline: Monday, April 28th