



**RESTAURANT MANAGER
ARONIMINK GOLF CLUB
NEWTOWN SQUARE, PA**

Step into a leadership role at The Belmont, our newest and most exciting dining venue, where exceptional hospitality meets elevated club dining. As the Restaurant Manager, you'll be at the heart of daily operations, leading a front-of-house team dedicated to delivering seamless service and unforgettable experiences for our members and guests.

We're looking for a hands-on leader who thrives in a fast-paced, people-first environment. You bring a passion for hospitality, a sharp eye for detail, and the ability to inspire a team to consistently raise the bar. From shaping service standards to mentoring staff and collaborating with our culinary and clubhouse leadership, you'll play a vital role in bringing The Belmont's vision to life.

If you're driven to create a welcoming atmosphere where every detail matters and every member and guest feels at home, apply today.

Renderings of the new Belmont Facility coming soon to Aronimink Golf Club's campus



ABOUT ARONIMINK GOLF CLUB

Aronimink Golf Club, founded in 1896, located in Newtown Square, PA, is proud to offer Members the finest in dining and sporting activities, including a nationally ranked Donald Ross designed golf course.

The Club's facilities include golf, trapshooting, a pool facility, a racquet facility, and several dining outlets.

Aronimink Golf Club is currently ranked as the #8 Platinum Golf Club in America and the #28 Platinum Golf & Country Club in the World. The Club will host the 108th PGA Championship in 2026.

KEY RESPONSIBILITIES

- Oversee daily restaurant operations, including opening and closing procedures, service flow, and member interactions.
- Manage staffing schedules, floor coverage, and labor budgets to ensure efficient service and cost control.

- Ensure high levels of member satisfaction through proactive service recovery and personalized engagement.
- Collaborate closely with the culinary team to maintain seamless communication between front- and back-of-house operations.
- Enforce health, safety, and sanitation standards in compliance with all applicable regulations and club policies.
- Monitor inventory levels and coordinate with vendors to ensure timely ordering and delivery of supplies and beverages.
- Lead the hiring, onboarding, training, and ongoing development of front-of-house service staff.
- Track and evaluate key performance indicators (KPIs), including member feedback, sales reports, and labor metrics.
- Champion The Belmont's service philosophy and uphold the values of Aronimink's ONEAGC Culture Program.
- Train, mentor, and inspire the food and beverage team to consistently deliver exceptional service.
- Maintain clubhouse facilities to the highest standards, partnering with the maintenance and fitness teams as needed.
- Stay current on industry trends and best practices to continually enhance service and operations.

QUALIFICATIONS

- Bachelor's degree in hospitality management, business administration, or a related field.
- Minimum of 3 years of experience in food and beverage management, preferably in a club or upscale restaurant or private club setting.
- Strong leadership skills with the ability to motivate and manage a diverse team.
- Excellent communication and interpersonal skills.
- Ability to adapt and anticipate service outcomes.
- Tech-savvy with working knowledge of POS systems, scheduling software, and Microsoft Office.
- Knowledge of food and beverage trends and a passion for hospitality experience.
- Knowledge of wine, spirits, and fine dining service standards is highly preferred.
- Ability to work flexible hours, including evenings, weekends, and holidays.

Reports to: Clubhouse Manager

Supervises: Assistant Food and Beverage Manager, Shift Supervisor, Servers, Cocktail Servers, Bartenders, Server Assistants, Food Runners, Interns

BENEFITS

- Highly competitive wages
- 401K plan with company matching after 1 year
- Paid vacation and holidays
- Single or Family Health, Dental and Vision Insurance after 90 days
- Club-provided uniforms
- Education and CMAA Membership
- Lunch/Dinner provided on shift
- Golf play days, team events and career development

ARONIMINK GOLF CLUB WEBSITE: WWW.ARONIMINK.ORG