



Grey Oaks Country Club Naples, Florida Food & Beverage Manager

About the Club

Located in the heart of Naples, Florida, Grey Oaks Country Club is an exclusive, resort-style retreat offering world-class amenities in one of the nation's most desirable destinations. Known for its pristine beaches, shopping, and dining, Naples is home to the Florida Everglades and tropical island sanctuaries.

Founded in 1993, Grey Oaks spans two prestigious residential communities – Grey Oaks and The Estuary – with nearly 900 homes and boasts a 90% membership rate. The Club features 54 holes of championship golf, tennis, pickleball, bocce, wellness services, and a vibrant social calendar, hosting over 300 large events annually.

The 62,000-square-foot main clubhouse and 20,000-square-foot Estuary Clubhouse offer exceptional dining and leisure spaces, with a variety of options for casual and fine dining, including themed events and wine education. With a gross revenue exceeding \$42.5 million, including \$8.1 million in F&B revenue, Grey Oaks is renowned for its commitment to excellence in every aspect of club life.

About the Position:

The newly established Food & Beverage Manager position at Grey Oaks Country Club is designed to enhance the member experience while promoting a healthier work-life balance for the team. This role will oversee all front-of-house dining services and operations, ensuring service excellence across multiple dining outlets, events, and catering services. The F&B Manager will collaborate with the team to maintain a superior service culture.

Key Responsibilities:

- **Collaborative Leadership:** Work with fellow F&B Managers to ensure high service quality and operational efficiency.
- **Talent Acquisition & Development:** Assist in recruiting, training, and retaining staff who align with the Club's standards.
- **Service Oversight:** Ensure adherence to service standards, handling member feedback to continually improve the dining experience.
- **Team Communication:** Foster seamless communication between front and back-of-house teams.
- **Operational Support:** Manage shift logistics, scheduling, reservations, and POS systems.
- **Financial Collaboration:** Partner with leadership to meet financial goals and ensure operational accountability.
- **Safety & Compliance:** Uphold safety, sanitation, and procedural standards.

Further Expectations:

- **Member Engagement:** Build and maintain strong relationships with members, ensuring personalized service.



- Environment Maintenance: Ensure a clean, safe, and inviting atmosphere for all members and guests.
- Mission Alignment: Actively support the Club's values and participate in team programs and training.

About the Ideal Candidate:

The ideal Food & Beverage Manager is an inspiring leader with a passion for hospitality and proven experience in high-end settings. This individual will have a strong track record of leading dynamic teams and creating memorable guest experiences. At Grey Oaks, tradition meets innovation, and the F&B Manager will have the opportunity to exceed expectations every day.

Key Qualifications:

- Proven Leadership: At least three years in hospitality management, with private club experience preferred.
- Stability & Success: A history of achievement and professional commitment.
- Team Leadership: Skilled in building and inspiring service-driven teams.
- Communication Excellence: Strong interpersonal and customer service skills to engage with members, guests, and staff.
- Operational Expertise: Ability to create scalable systems for consistency and excellence.
- Personable & Approachable: Energetic, adaptable, and able to engage with all personalities.
- Hospitality Passion: Knowledgeable about food, wine, and the guest experience.
- Detail-Oriented: Committed to excellence in every aspect of dining and operations.
- Project Management: Strong analytical and project management skills.
- Tech-Savvy: Proficient in Microsoft Office, Club POS software, and quick to adapt to new systems.
- Safety-Conscious: Knowledgeable in safety protocols and emergency response.
- Creative & Innovative: Balances tradition with fresh ideas for club operations.
- Work Ethic & Excellence: A dedicated leader focused on success and continuous improvement.

Apply for This Position

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration to DENEHY Club Thinking Partners at <http://denehyctp.com/apply-for-a-position/>. If you have any questions or to recommend a candidate, please contact Karen Alexander at karen@denehyctp.com.