



Turtle Creek Club

FOOD & BEVERAGE DIRECTOR OPPORTUNITY AT TURTLE CREEK CLUB

Turtle Creek Club in Tequesta, Florida, is seeking a motivated Food & Beverage Director to join our dedicated leadership team at this premier private golf club. Our club offers a unique array of dining options including The Grille Room, Tiki Bar, Dining Room and Halfway Cafe, all featuring diverse and freshly prepared menus by our executive chef. The club provides both formal and casual dining experiences, ensuring our members enjoy everything from specialty dining events to relaxed meals in our picturesque outdoor settings. The Food & Beverage Director will oversee these operations, ensuring warm, personalized service and the highest standards of culinary excellence.

We are looking for a dynamic leader with a passion for hospitality and a knack for creating memorable dining experiences. The ideal candidate will have a proven track record in food and beverage management, exceptional organizational skills, and a dedication to providing outstanding service. This role is perfect for someone who thrives in a social, member-focused environment and can seamlessly coordinate between our various dining venues and events. At Turtle Creek Club, you will have the opportunity to work in a beautiful, welcoming environment where members come to mix, mingle, and enjoy South Florida's premier golf and dining destination.

TURTLE CREEK CLUB BY THE NUMBERS:

- 352 Memberships (All Categories)
- 7.9M Gross Volume
- \$1.3M F&B Volume (\$750K Food & \$550K Beverage)
- 80% Ala Carte / 20% Catering
- 50% FCOGS / 30% BCOGS
- 75% Average Labor Costs
- Jonas POS system
- 64.5 Average age of members

Key Responsibilities

- Engage with members to foster relationships and gather feedback.
- Ensure top-notch F&B experiences and maintain high standards.
- Train staff and ensure consistent service standards.
- Recruit, hire, onboard, and develop staff.
- Lead F&B, locker room, and house staff.
- Manage financials: reporting, pricing, costs, labor, and expenses.
- Resolve issues from members and staff.
- Facilitate communication among Senior Management and F&B teams.
- Oversee dining, event, and locker room operations.
- Assist with menu planning and costing.
- Develop strategies for member engagement and sales growth.
- Ensure compliance with safety and quality standards.
- Promote the club and assist with marketing events.
- Provide input on strategic decisions and budgeting.
- Build positive relationships with vendors and customers.

FOOD & BEVERAGE DIRECTOR OPPORTUNITY AT TURTLE CREEK CLUB (cont'd)

Qualifications

- Proven hospitality or private country club experience.
- 3+ years in a management role with financial accountability.
- In-depth knowledge of the food and wine industry.
- Proven ability to meet budgets and revenue targets.
- Exceptional communication, organizational, leadership, and problem-solving skills.
- Flexible and adaptable management style

Skills and Core Competencies

- Excellent interpersonal and communication skills.
- Strong supervisory and team management capabilities.
- High level of customer service and professionalism.

Role Expectations

- Uphold integrity and strong work ethics.
- Timely achievement of measurable results.
- Inspirational and authentic leadership.
- Flexible working hours, including evenings, weekends, and holidays.

Compensation and Benefits

- Competitive salary commensurate with experience.
- Comprehensive health benefits, including life insurance, 401K, extended health, and dental.
- On-site free parking, staff meal plan, clothing allowance, CMAA dues & education allowance.
- Annual performance bonus and group retirement savings plan contributions.
- Use of the golf course (off-peak hours) and merchandise discount.

Application Process

Send your resume and cover letter to:

Ted Strelec, PGA

General Manager

Email to: gm@turtlecreekclub.com

Start Date: July 1, 2024

About Turtle Creek Club

Since 1969, the TCCs core principle has been that no member would be denied admission because of their race, color or creed; holding the spirit of inclusion as our core value. The goal for all staff is to always follow our Golden Rule which is We are Ladies and Gentlemen serving Ladies and Gentlemen and apply this principle into our day-to-day personal mission- to provide our members with a family-friendly experience that exceeds expectations while building life-long relationships. In all that we do, we are expected to strive to be the best.