

## Colonial Country Club

**Title:** Executive Director of Food & Beverage



**Location:** Fort Worth, TX

**Entity Type:** Member-Owned

**Tax Status:** 501 (c) 7

**Club Established:** 1936

**Membership Total:** 1,200 (waitlist in all categories)

**Total annual Gross revenues:** \$48M

**Total annual Food & Beverage revenues:** \$5.2M (post clubhouse completion, \$10M forecasted)

**% of F&B revenues generated from private events:** 36%

**Golf Course Designer:** John Bredemus and Perry Maxwell (Renovated in 2023 by Gil Hanse)

**Golf Tournaments:** Men's U.S. Open (1941), a Women's U.S. Open (1991), and THE PLAYERS Championship (1975), Charles Schwab Challenge (Every May since 1946)

**Annual Rounds:** 24,000

### Club Overview

Established in 1936 by visionary Marvin Leonard, Colonial Country Club is a cornerstone of American golf history and tradition. The club is home to the iconic course designed by John Bredemus and Perry Maxwell, famously dubbed "Hogan's Alley" after Fort Worth native Ben Hogan's five victories. Colonial has hosted prestigious tournaments including the 1941 U.S. Open and the Charles Schwab Challenge, the longest-running PGA Tour event at a single venue.

Colonial serves a vibrant membership of 1,200 (with waitlists in all categories), generating \$48M in annual gross revenues. The club's current \$5.2M food and beverage operation is projected to grow to over \$10M following the completion of its comprehensive dining and clubhouse renovations. Members enjoy an unmatched experience, including golf, racquet sports, aquatics, fitness, and diverse social programming.

A \$20 million restoration by renowned architect Gil Hanse in 2023 has rejuvenated the golf course, while current construction on the North Clubhouse will introduce three revitalized restaurant concepts (19th Hole, Leonard's, and Hawk's Landing). Upon completion, the Main Clubhouse will follow with newly imagined banquet and café dining spaces. Colonial remains a premier lifestyle-driven private club, blending tradition with innovation, and providing both members and staff a culture of excellence in which to thrive.

### THE POSITION

The Executive Director of Food & Beverage (F&B) is a member of the executive team and responsible for the strategic direction, daily execution, and long-term development of all dining and event service operations. With oversight of multiple independently branded restaurant

concepts, beverage programs and event services across two clubhouses, this role will drive innovation, quality, and consistency throughout the department. The Executive Director will serve as a “leader of leaders”—mentoring and developing high-performing managers, aligning standards across outlets, and championing a world-class dining and event experience. This is a highly visible position that collaborates closely with the Executive Chef (as a peer) to ensure excellence through all food and beverage related programming.

## **THE CANDIDATE**

The ideal Executive Director of Food & Beverage at Colonial is a dynamic, hands-on leader with a passion for delivering exceptional member experiences in a luxury private club setting. With high emotional intelligence and a natural hospitality mindset, they lead by example, inspire high-performing teams, and foster collaboration across departments.

This individual combines calm problem-solving instincts with a passion for culinary excellence, beverage innovation, and personalized service. They balance tradition with creativity and are adept at navigating construction or renovation timelines when needed.

They will be charged with launching new dining concepts by Fall 2025, building and mentoring strong leadership teams, elevating member satisfaction, enhancing collaboration between front-and back-of-house teams, and driving strong financial results through cost control, operational excellence, and strategic planning.

The successful candidate will hold a bachelor's degree in hospitality management or a related field (preferred) and have at least 5+ years of executive-level leadership in private clubs or similar high-end hospitality environments. They will have a proven track record in food and beverage operations, new concept launches, operational standards development, and financial and technological proficiency.

## **THE SALARY**

This position offers a competitive salary and a standard benefits package. The salary is negotiable based on the candidate's qualifications and experience.

## **THE HIRING PROCESS**

If you would like to propose a candidate for consideration, please contact tCC partner, Kirk Reese or Director of Recruitment, [Alison Savona](#). Interested candidates may apply by visiting our [website](#) or by submitting your information directly to tCC Recruiting Coordinator: [Kathleen Donovan](#). Should you have any questions regarding submitting your information, please contact Kathleen.

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