



Food & Beverage Manager

The Kittansett Club | Marion, MA

An exceptional opportunity awaits an experienced and dynamic food and beverage operations leader. The Kittansett Club, a premier private golf club in Marion, Massachusetts, is seeking a year-round **Food & Beverage Manager** to oversee and elevate the member dining experience.

This highly visible role requires a hands-on professional with a passion for hospitality, a commitment to excellence, and a proven track record in upscale private clubs or hospitality venues. The ideal candidate will lead all front-of-house food and beverage operations, ensuring seamless service, outstanding member engagement, and a culture of continuous improvement.

About The Kittansett Club

Nestled along Buzzards Bay, The Kittansett Club—derived from a Native American term meaning “near the sea”—is a historic golf club known for its world-class course and rich tradition. Designed by the renowned William Flynn and Frederic C. Hood, Kittansett has hosted prestigious events such as the 1953 Walker Cup and the 2022 U.S. Senior Amateur Championship.

From May through October, Kittansett members enjoy food and beverage experiences up to six days a week. The Deck offers a relaxed setting overlooking Buzzards Bay and Holes 1 and 18, and the Seaside Dining Room offers a more formal setting. The Halfway House, located between Holes 9 and 10, provides convenient offerings for golfers. The Food & Beverage Manager will play a key role in ensuring that all these outlets provide exceptional service and memorable experiences.

Position Overview

Reporting to the Clubhouse Manager, the Food & Beverage Manager will lead all front-of-house dining operations, working closely with the Executive Chef and Event & Rooms Manager to deliver high-quality service across all dining venues and events. This individual must be an engaging leader, fostering a positive team culture while maintaining high service standards.

Key Responsibilities

Leadership & Team Development

- Lead, mentor, and develop a team of front-of-house professionals.
- Establish and uphold high service standards through hands-on training and coaching.
- Foster a collaborative and respectful team culture, ensuring alignment with the Club’s mission and values.
- Maintain a visible leadership presence on the floor, engaging with members and staff to enhance the dining experience.

Operations & Member Experience

- Oversee all front-of-house food and beverage operations, including dining services, event execution, and beverage program management.
- Partner with the Executive Chef to ensure seamless coordination between front- and back-of-house teams.
- Maintain a high level of personal engagement with members, understand preferences, and deliver personalized service.
- Ensure compliance with health, safety, and liquor regulations.
- Develop and implement operating procedures to maintain consistency and quality.

Financial & Administrative Management

- Manage front-of-the-house staff scheduling and the labor budget.
- Approve invoices and oversee monthly beverage inventory.
- Utilize club management software and oversee the POS system (experience with ClubEssential is a plus).

Candidate Qualifications

- Bachelor's degree in hospitality management or business administration is preferred.
- **Minimum of 3 years** of management experience in private clubs, luxury hospitality, or fine dining.
- Strong leadership skills with a passion for developing and inspiring teams.
- Exceptional interpersonal and communication skills.
- A hands-on, service-driven approach with a commitment to excellence.
- Availability to work flexible hours, including evenings, weekends, and holidays.

Compensation & Benefits

- **Competitive salary** based on experience and qualifications.
- Comprehensive benefits package, including:
 - Performance-based bonus
 - Medical, dental, and vision coverage
 - Life insurance and disability policies
 - 401(k) plan participation
 - Support for professional development and industry association memberships|


How to Apply

To apply, submit a thoughtful **cover letter** and **resume** to:

 **Shana Bessey, Clubhouse Manager**

 sbessey@kittansett.org

In your cover letter, articulate why you are the ideal candidate for this role and how The Kittansett Club aligns with your professional goals.

 **Application Deadline:** Rolling applications accepted; interviews begin the week of **March 17, 2025**.