

Food and Beverage Manager

About the Club

The Somerset Club is one of the leading private clubs in the world, with a distinguished history and vibrant membership. Founded in 1851, the Somerset Club was the preeminent social club in Boston, and the Club prides itself on maintaining that reputation to the present day. The Club has nearly 700 men and women members (just below our constitutional limit).

The Somerset Club is open year-round, closing to members for two weeks at the end of August. The Club is closed on all major holidays. Food and Beverage service is offered Monday through Friday for breakfast, lunch and dinner. The Club adds dinner service on Saturdays beginning after Columbus Day and concluding prior to Memorial Day. This offers staff a high quality work / life balance. The Club has a Main Dining Room, that seats 80, a ballroom that seats 110, and many other private dining rooms. The Club is about to undertake a project to build out further dining and bar space on the ground floor. The Club has seven recently renovated bedrooms, popular with both members, and guests from reciprocal clubs.

Responsibilities

- Ensure seamless operation of the private parties, banquets and events and any other designated food and beverage areas.
- Oversee a team of servers, bartenders, and support staff, providing coaching, motivation, and performance feedback.
- Conduct staff training on food and beverage knowledge, service standards, and club policies.
- Maintain a welcoming and professional atmosphere for members, resolving any issues or concerns promptly and courteously.
- Collaborate with the culinary team to ensure timely and accurate order fulfillment, adhering to high-quality standards.
- Oversee control of food and beverages, including stock rotation
- Monitor and maintain compliance with all health and safety regulations.
- Contribute to the development and implementation of new systems and processes.
- Complete daily staff meetings to review current and upcoming activities.

Qualifications

- Preferred 3-5 years of experience in a supervisory role within the food and beverage industry, preferably in a high-end establishment.
- Strong leadership skills with the ability to motivate, coach, and develop a team.
- Exceptional interpersonal and communication skills, with a focus on providing exceptional member service.

- In-depth knowledge of food and beverage service standards and etiquette.
- Proficient in food safety regulations and safe handling practices.
- Experience with point-of-sale systems.
- Ability to work effectively under pressure and manage multiple tasks simultaneously.
- A genuine passion for the hospitality industry and a commitment to providing exceptional service.

Benefits

- Health insurance, Vision, 401k, Paid vacation and holidays, Holiday Bonus
- The opportunity to work in a fast-paced and dynamic environment.

To Apply

Please submit your resume and cover letter to benhales@somersetclub.org. We are an equal opportunity employer.