



Fishers Island Club

JOB OPENING TITLE:

Food & Beverage Manager

FACILITIES DESCRIPTION:

Established in 1926, this platinum level family-oriented private club is located in Long Island Sound. It has a world class golf course, rated #9 for classic courses in the United States by golf digest in 2024. There are 5 tennis courts and a highly active Beach Club. The Club is located on the east end of the island and both the Main Club and Beach Club are surrounded by a water view. 450 members enjoy an active Club schedule during the season, high season, mid-June, through mid-September. The Main Clubhouse renovated in 2018 consists of the addition of a Grill Bar, Grill Room, and screened Dining Terrace with views of the Fishers Island Sound & Atlantic Ocean. We also have a Main Dining Room with a seating capacity of 200. In addition to our a la carte dining we offer Thursday night buffets and a host of traditional events. We have a busy lunch business at our snack bar serving an average of 350 lunches on weekends. We have an active golf season with tournaments both in season and on the shoulders, all complemented with food and beverage services. Most of the members at the Fishers Island Club have been coming to the Club since they were toddlers. It is a very special place for friends and family to get together and continue to make lasting memories.

ABOUT THE AREA:

Fishers Island Club is located on the east end of Fishers Island, in Long Island Sound and off the coast of Connecticut. You take a ferry out of New London, CT and enjoy a 45-minute boat ride. Fishers Island is a close-knit community with a mix of year-round and summer residents. The island offers amenities like a Community center with a complete gym and bowling alley, Movie Theater, two restaurants, a grocery store, an ice cream shop, and a gift shop. The island also boasts many natural activities like pristine beaches, excellent freshwater, and saltwater fishing, hiking trails and a 3-mile recreational path.

CANDIDATE QUALIFICATIONS:

This is a position designed to enhance the high levels of member service enjoyed by the members since the 1920's. The optimum candidate will possess progressive management experience and be considered by peers to have the utmost integrity, professionalism and incorporate the core values of Club Management. Candidates should have experience in a high-volume platinum level Club or similar environment focusing on food and beverage operations. The Club is seeking candidates with proven dining experience, extensive wine knowledge, and a high-end service demeanor. Proven leadership qualities, which support the collaborative service culture and ability to develop a strong team is a prerequisite allowing him/her to successfully mentor, coordinate and manage the service staff. The ideal candidate must thrive and have the energy to maintain service levels in a fast-paced, high-volume environment. The candidate will have strong organizational and interpersonal skills with an understanding of how to deliver exceptional member services. The Food and Beverage Manager will be highly visible, assisting on the floor daily to ensure quality service is being provided to members. The Food and Beverage Manager will be responsible for all front-of-house operations including scheduling, room set up, function planning, dining operations, team training and development and will assist in the hiring of the personnel during the off-season.

- Hospitality Degree from an accredited institution preferred.
- References required.
- A stable work history and desire to join a strong tenured team considers him/herself, a self-motivator.
- Must have a collaborative management style allowing coordination between departments for all planning, scheduling and execution of Club dining and events.
- Must have a strong command of oral and written communication skills relating to members, staff, and the community.
- Must have a strong understanding of technology relating to staff communication/social media, member website concepts, word and spread sheets.
- Previous experience with Northstar Club Software a plus but not required.
- Proven Understanding of food and beverage technical/service skills.
- Extensive knowledge of wine service training programs.
- Experience in the planning, coordination and execution of member dining and functions.
- Development and execution of service training programs.
- Ability to enforce Federal and State employment practices, OSHA, and State/Local Health codes.
- A true "people person" who enjoys hospitality and making the Club feel like a second home to the membership and staff alike.

JOB VALUE/COMPENSATION:

- A base salary commensurate with qualifications and experience.
- Performance bonus potential.
- Standard Club benefits include health, dental, and life insurance.
- 401k match after one year of employment.
- Housing is provided at no cost and is a condition of employment.
- Following one-year anniversary, the candidate will be eligible for 401K.

SEND RESUME AND COVER LETTER TO:

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