



Cherry Hills Country Club



Food & Beverage Director

Cherry Hills Country Club, founded in 1922, is a family friendly Club with over 690 members. Facilities include a renowned championship golf course, a full-service golf shop, driving range, practice facilities, halfway house, and Par 3 course; eight outdoor tennis courts incorporating two pickleball courts, tennis shop, a family pool complex with café, junior Olympic size swimming pool and an active children's club.

This is an exciting time to join Cherry Hills Country Club. Currently, a \$56.3 million Clubhouse project is underway which will increase the clubhouse size to over 96,000 sq. feet to include enhanced banquet and ala carte restaurants, fitness center, expansive outdoor patios with golf and mountain views, and four indoor golf simulators with a bar and lounge.

Cherry Hills Country Club looks forward to celebrating its centennial anniversary and grand opening in 2022 and welcoming the U.S. Men's Amateur Championship in 2023.

We are actively seeking our next Food and Beverage Director. If you are an ambassador of exceptional service with a passion for leading hospitality professionals we want to meet you.

Key Duties include but are not limited to:

- Consistently exceeding member service expectations
- Responsible for all F&B personnel (recruiting, training, scheduling, managing etc.)
- Managing all front of house operations (budget responsibility, event promotion, revenue/labor management, NorthStar POS, knowledge of and adherence to all health/safety/liquor regulations etc.)
- Collaborative team player working closely with Catering and other non-F&B departments
- Staff development (positive and enthusiastic motivator, actively developing food and beverage talent)
- Extensive beverage programming experience preferred

Job Requirements:

- Bachelor Degree from 4-year college or university in related field or equivalent industry experience at a club, luxury hotel or dining establishment is required
- 5+ years of progressive leadership in food and beverage management (club experience a plus)
- Proven career track record demonstrating continuous growth and development
- Demonstrated servant leadership with excellent interpersonal and communication skills
- Must be flexible with availability of scheduling (nights, weekends, holidays)
- Valid drivers license required; ServSafe certification required; TIPS certification preferred

Benefits include: comprehensive medical plans, dental, vision, FSA, company-paid life and disability plans, voluntary life options, golf privileges, employee meals, free parking, and scholarship opportunities.

Please email cover letter and resume to Andrew Tuzzeo at atuzzeo@chcc.com.