

POSITION TITLE: Food and Beverage Service Director	DEPARTMENT: Food & Beverage
REPORTS TO: General Manager	FLSA DESIGNATION: Exempt
DATE WRITTEN/REVISED: April 28, 2022	GENERAL MANAGER APPROVAL:

FOOD & BEVERAGE SERVICE DIRECTOR POSITION OVERVIEW

The premier private club in the Rocky Mountains is seeking a Food and Beverage Service Director. Build and lead a team of hospitality professionals in an idyllic setting. Nestled at the base of the Tetons in Jackson Hole, Shooting Star is a Platinum Club offering world-class skiing, golf, dining, and spa amenities to our exclusive membership. We offer a highly competitive salary and benefits package, access to unmatched recreational opportunities, and housing in Jackson Hole. The successful candidate will show prior success leading F&B operations at private club or 5-Star resort.

The Food & Beverage Service Director is responsible for all aspects of dining service across our multiple culinary venues within Shooting Star. Our Dining Room is a fine dining restaurant offering lunch and dinner services, achieving 150 covers nightly during the height of our peak season. The F&B Service Director will lead a management team consisting of a Sommelier, Dining Room Manager, and Events and Program Manager. The F&B Service Director, in partnership with the Executive Chef will create a world-class culinary experience for Shooting Star members.

The Food & Beverage Service Director is responsible for hiring, training, and coaching all front of house staff in causal and fine dining service techniques. The Food & Beverage Service Director will be responsible for ensuring that all members and guests enjoy positive, warm, and impeccable dining experiences while at the Club.

KEY RESPONSIBILITIES

- Develop and lead a team of service professionals for our Dining Room, Pool, Golf Course, and at special events.
- Maintains a highly visible presence with the membership. Should be an exceptional communicator with strong interpersonal skills and experience to consistently provide members and guests with elite service.
- Develops team of Servers, Hosts, Bussers and Bartenders while elevating the level of service at the club. Must be a skilled leader with passion for training and demonstrated success leading diverse teams with varying levels of experience. Should understand unique circumstances of living in a mountain resort community. Will strive to make Shooting Star the “Employer of Choice” for hospitality professionals in the Rockies.
- Mentors and supports, Sommelier, Dining Room Manager, and Events and Programming Manager. Encourages professional development of his or her team. Sets the strategic direction for department, and with team, creates plans to achieve goals.



- Maintains pristine F&B areas. Leads daily pre-shift meetings with service staff. With Dining Room Manager, delegates side work for servers and ensures room is prepared for following days service before releasing staff.
- Possess deep knowledge of traditional and contemporary cuisines. Stays current on culinary trends. Has expertise to develop wine and beverage program with Sommelier.
- Ability to manage multiple simultaneous F&B special events and banquet style functions. With Events and Program Manager will plan and execute F&B aspects of private events, special events, and tournaments for over 400 guests.
- Working with Events Manager overseeing service throughout multi-day Golf Tournaments requiring expert planning, organization, flexibility and oversight
- Coordinates effectively with Concierge and Communications Manager, Member Services, Spa, and Golf Departments to ensure seamless F&B operations throughout Club.
- Assists in developing and implementing internal marketing programs increasing usage and participation in F&B related activities.
- Manages departments P&L and budget. Clearly understands the metrics for successful attainment of financial goals in F&B operations. Produces all necessary sales, payroll, and revenue reports.
- Is a collaborative team player who is willing to be hands-on; wait tables, bartend, manage server stations, and events.
- Adheres to and complies with health, safety, liquor consumption, and other food and beverage regulations.
- Attends weekly senior management meetings and works collaboratively with other club leaders.

CANDIDATE QUALIFICATIONS

- Candidate will have demonstrated success leading front of the house service at a private club or Five Star hotel. Must have experience to plan, staff, and execute high profile events. Must be a professional, confident, and engaging leader. Must have an accomplished track record of recruiting and cultivating teams.
- Minimum of five years of management experience in a private club or Five Star resorts setting.
- A Bachelor's degree (B.A.) in Hospitality Management, or a two to four-year degree from a Culinary School is preferable.

PHYSICAL REQUIREMENTS

- Lift up to 40 pounds
- Perform bending, stooping, kneeling, climbing, reaching, standing, walking, pushing, pulling, and lifting
- Visual, verbal, and listening ability



SALARY & BENEFITS

Salary Range: \$90,000 - \$110,000

100% Company Paid Medical and Dental

Company matched 401(k)

Financial and tax benefits including HRA, FSA, Life and Disability options

Professional development opportunities

Recreational benefits including Season Pass at Jackson Hole Mountain Resort, access to world-class golf, clothing allowance, discounts at the Club, and other included and discounted activities

Option for company subsidized housing

To Apply

David Galbraith

Director of Human Resources

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or

www.shootingstarjh.com/join-our-team