

Director of Food and Beverage

Carriage Club
Kansas City, Missouri



Overview:

Carriage Club in Kansas City, Missouri is seeking an enthusiastic Director of Food and Beverage! This person will help oversee and manage all front-of-the-house food and beverage staff, service and operations and be the go-to person for the current Assistant General Manager.

This individual will be the “Culture Czar” who will ensure a positive, energetic, respectful, friendly, fair and fun staff culture and holds all employees accountable to Carriage Club standard. This person will be responsible for hiring, training and managing staff in the Main Dining Room, Coach House, and Banquets (along with the Catering Director.) An individual with previous private club management experience and exceptional restaurant (ala carte) experience would be the ideal candidate.

This hands-on professional will be responsible for ensuring an extraordinary member/guest experience and will oversee all front of the house employees in the food and beverage operation. Carriage Club team is excited to welcome an energetic professional who can take the food and beverage operation to the next level! This individual must be self motivated, able to work with little supervision and be ready to ROCK IT OUT! This is a great position for an individual looking to master their skill set and develop into their next career move as while executing the first-class vision of Carriage Club!

The Coach House (the restaurant that services the pool and ice rink) is currently going under a complete renovation. This is the perfect opportunity to help open a brand new restaurant. The project is scheduled to be finish in April of 2025. The new kitchen will be tripled in size from the old kitchen and the restaurant will have double the amount of seats. The Coach House is the heart of Carriage Club and the membership is extremely excited about this project.

The Food and Beverage Director Must Have:

- An outgoing personality and a positive attitude
- The ability to lead a staff to provide exceptional levels of service consistently
- The ability to create and communicate (orally and in writing) policies, procedures, standards and expectations and ensure accountability
- A background in front of the house food and beverage operations
- The ability to manage all facets of the front of the house operation
- Experience in hiring, onboarding and training personnel
- Experience in holding employees accountable for our great club standards
- Experience in monthly beverage inventory
- The ability to help create and execute a world class beverage program

Qualifications:

- A minimum of 2 years food and beverage management experience
- A four-year hospitality degree desired
- Proven ability to successfully operate in a high-volume food and beverage (ala carte) facility
- An eye for detail and a passion for exceptional service
- Private Club experience desired
- Availability to work nights and weekends and holidays, Must have a true presence in all outlets of the Food and Beverage Operation.

Salary: \$75,000-\$100,000 (based on experience, skill and knowledge, plus compensation package)

Send Resume to: Courtland Gerhart, Assistant General Manager courtland@thecarriageclub.com