

Bar Manager

Founded in 1909, Hyde Park Golf & Country Club has evolved into one of the premier country clubs in Cincinnati. We are currently seeking a **Bar Manager** to continue to elevate membership F&B services. We are requiring 4+ years of recent upscale/fine dining bartending experience, with a minimum of 2+ year(s) of bar management experience. Great opportunity for work/life balance position and opportunity to advance your fine dining F&B management skills – continuing education is a requirement of all HPG&CC managers.

To apply, please contact Human Resources at ehahn@hydeparkcc.com with an updated resume if you meet the below requirements.

Qualifications:

- Requiring 4+ years of recent upscale/fine dining bartending experience, with a minimum of 2+ year(s) of bar management experience.
- Must have a strong passion for the hospitality industry - a true desire to understand and craft bar operations to meet the needs of members.
- Strong knowledge of MS Suite Applications (Word & Excel) and recent Point-of-Sale experience is a must have. Ability to
- Refined verbal and written communication skills.
- Able to work a flexible schedule, including nights, weekends, and holidays as required for beverage operation needs.

Job Summary:

Our mission is to uphold our superior standards of gracious hospitality, provide a family friendly atmosphere and preserve HPCC's traditional reputation of club excellence. The Bar Manager will assist with our mission by:

- Develops and maintains a bar inventory system for all bar supplies.
- Plans promotional strategies and materials; develops recipes to improve the beverage program for members and guests.
- Maintains cleanliness and sanitation of bar areas, glassware and equipment through regular inspections.
- Develops standard operating procedures to help assure that bars are set-up and operated efficiently.
- Maintains an adequate supply of liquors, wines, beer and other beverages through use of an effective inventory management system.

- Recruits, trains, schedules, supervises and evaluates bar personnel according to established club procedures.
- Assures that all laws applicable to food & beverage operations are consistently followed. Ensure sanitation, safety & preventative maintenance are implemented as they apply to beverage operations.
- Works with dining room manager, catering department, kitchen and others to ensure efficient beverage service in all of the club's outlets and for special functions.
- Interacts with purchasing department personnel relative to the procurement and receiving of beverage products and supplies.
- Works with the food and beverage director to develop wine lists. Plans special wine promotions for members.
- Develops the budget for beverage department; monitors financial information and takes corrective action as necessary to help assure that financial goals are met. Develops and monitors labor forecasts and budgets.
- Completes other appropriate assignments delegated by the F&B Director.

Benefits Offered:

- Medical, dental, & vision insurance
- Health Savings Account (HSA) option with 50% company match!
- 401K with company match (1 year waiting period)
- Competitive paid time off package
- Life/AD&D; Short/long-term disability (no cost to employee)
- Supportive work environment
- Manager meal per shift
- Employee optional golf on Mondays (in season)
- Opportunity for growth – 70% of current management promoted internally
- Stable tenure & long-term opportunity – 30 employees with 5-40+ years of employment
- Waiting periods will apply to all insurance, 401K and disability programs

Reports to: F&B Manager; F&B Director