

**Position Available:**

Food & Beverage Manager

Club Details**Pinnacle Golf Club**

1500 Pinnacle Club Drive

Grove City, OH 43123

www.pinnaclegc.com

Job Title

Food and Beverage Manager

Job Description**Position Overview:**

Pinnacle Golf Club is seeking a highly motivated and experienced **Food and Beverage Manager** to join our experienced staff (many of Pinnacle's Department Heads have been working at Pinnacle since the club opened!) This position offers an exciting opportunity to work in a fun, fast-paced, service-oriented environment while overseeing the daily operations of our food and beverage services. The Food & Beverage Manager will collaborate closely with the Food and Beverage Director, Executive Chef & GM to ensure high standards of quality, service, and efficiency are always met. Member and customer service / experience are a TOP priority!

Club/Facility Details

Pinnacle Golf Club is unique to the golf and hospitality industry. Pinnacle is a private member only golf club (Top 25 golf courses in the State of Ohio, per Golf Digest), with 450 primary members (plus spouse and children) enjoying a Lanny Wadkins designed championship golf course that plays from 7400 yards at the tips down to 4500 yards from the shortest tees. Two long game practice facilities and a stand-alone short game practice area. A very active golf membership, playing 25000 rounds of golf annually combined with 30 outside charity outings each year make Pinnacle a place to be.

In addition to the private members only golf course Pinnacle is home to Cimi's Bistro, an OPEN TO THE PUBLIC food and beverage restaurant with gross sales of \$1.6 million. The jewel of Cimi's is its outdoor patio overlooking the golf course. Cimis also has a member only outdoor "Champions Grill" dining area with outdoor bar as well as indoor spaces for both members, invited guests and the public. OpenTable's is the app used for public and the ForeTees mobile app just for Pinnacle members.

Pinnacle EVENTS also hosts a robust banquet, reception & events business with seating available for up to 400ppl plus an outdoor wedding venue and outdoor banquet patio overlooking the golf course. Totaling \$2.5M in annual gross “event” sales. While the events team will handle most of the banquet sales and event execution, the F&B Manager will also be involved as directed by the F&B Director. This is a great opportunity to learn all facets of a private golf club, members & public F&B, and events operation firsthand.

Age of Club: 18

Club Ownership: Individual-Owned

Golf Facilities

- 18-hole Championship (private) golf course, two (2) practice facilities, designed by World Golf Hall of Fame member, Lanny Wadkins

Dining Facilities

- Casual Dining Room – Open to the Public (60)
- Outdoor Patio – Open to the Public (120)
- Indoor Bar (24)
- Outdoor Bar (12)
- Member Only Patio (80)
- Private Dining Room (24)
- Private Loft(indoors) (50) and Loft Deck (outdoors) (50)
- Events space (400)
- Two (2) Outdoor on-course comfort stations (seasonal)
- **NO SWIMMING POOL, NO RAQUET COURTS & NO FITNESS FACILITIES (AT THIS TIME)**

Key Responsibilities:

- Assist in the daily operation and management of the food and beverage department.
- Interview, hire, supervise, train & schedule staff to ensure high-quality service and adherence to operational standards and budgetary goals.
- Help manage inventory, ordering, and cost control for food and beverage items maintaining PAR levels seasonally.
- Be a liaison between BOH & FOH.
- Oversee food and beverage service during special events, ensuring a seamless member & guest experience.
- Ensure compliance with all health, safety, and sanitation regulations.
- Monitor member & guest satisfaction and address any concerns or feedback promptly.
- Assist in developing and implementing seasonal menus, weekly specials and promotions.
- Contribute to budgeting and financial planning for the department.
- Handle smaller member events and coordinate with F&B Director to assist in larger events.

Candidate Qualifications

- Previous experience in food and beverage management, preferably in a golf club, country club, or similar hospitality setting.
- Strong leadership, organizational, and communication skills.
- Ability to manage multiple tasks and projects in a fast-paced environment.
- Knowledge of food and beverage cost control, inventory management, and financial reporting.
- Excellent customer service skills and a commitment to ensuring an outstanding guest experience.
- Ability to work flexible hours, including nights, weekends, and holidays, as needed.
- A minimum of 2 years of experience in a supervisory or managerial role in the food and beverage industry if coming from outside a golf club setting.
- Jonas / Club Systems POS system experience preferred.

Date Position Available

ASAP

Salary Range

Competitive Salaried Position based on Experience

Other Benefits

- 401(k) matching
- Employee discount
- Employee food and beverage program
- Health insurance
- Paid time off (Vacation, Sick Leave & Personal Days)
- Ability to play the golf course and use of the practice facilities
- CMAA Membership Dues & Continuing Education Reimbursement

Please send resumes to:

Christina Parker - F&B Director

christina@pinnaclegc.com