



## Food & Beverage Director | Princess Anne Country Club | Virginia Beach, VA

**About Our Club:** Founded in 1916, the Princess Anne Country Club is Virginia's premier coastal private country club destination. We are a traditional, full-service and family-oriented club whose purpose is to provide quality social and athletic services and first rate facilities in a comfortable, home-away-from-home environment. Our food and beverage amenities include a full-service clubhouse built in 2005 that features Member à la carte and private banquet dining rooms, a ballroom and bars, ladies and gentlemen's locker rooms/lounges; Breakers Restaurant with casual al fresco and poolside dining and a tenth tee outlet. Athletic facilities feature a classic 18-hole golf course, practice range, putting greens, short-game practice area, four indoor and eight outdoor tennis courts and fitness and aquatic complexes. Our multi-generational membership is comprised of more than 1,100 families who are heavily invested in the Club's rich history and traditions.



**The Ideal Candidate:** The ideal candidate will have a proven and stable career of food and beverage (F&B) excellence at recognized properties and clubs, will possess sound leadership practices, solid interpersonal skills, strong private club member service skills and a current, diverse knowledge of creative food and beverage operations. This responsibility requires a visible hands-on approach to the daily management of the F&B operation. The candidate will be efficient and organized; a proven team builder capable of forging strong working relationships and implementing effective training methods with our PACC Team. Equally critical is a personable manner capable of building a credible relationship with the PACC Membership Family. The new leader will arrive as the clubhouse primary Member dining room is being renovated.

**The Position:** Oversees the day-to-day operations of the F&B program, including but not limited to: Member à la carte dining, private banquets and Club events. Leads the F&B Operations Team that includes Executive Chef, Director of Catering and Special Events, Restaurant and Banquet Managers, Sommelier and Purchasing Director.

The position is available February 1, 2019. Compensation package will include a base salary based on knowledge and skill-set plus a discretionary bonus incentive. Benefits include individual health and life, 401(k), CMAA dues, education allowance, vacation and relocation expense. Qualifications will be accepted via email only to General Manager William S. Shonk, CCM, CCE at [wshonk@princessannecc.com](mailto:wshonk@princessannecc.com).

### Major Duties & Responsibilities:

- Provides quality leadership and a positive upbeat image for F&B operations. Leads with a passion to know Members and their desires, to provide the finest private club services. Cooperates with members of the House, Entertainment and Wine Committees, General Manager and Operations Team and renders professional advice, opinions and services leading to the enhancement of F&B operations and the Club in general.
- Responsible for the general operation and promotion of F&B operations through daily hands-on leadership with specific emphasis on Member à la carte dining service operations. In concert with the F&B Team, develops, enhances and monitors culinary and service standards of expectation and techniques, Team Member standards of conduct, F&B controls and budgets, cleanliness, safety and security. Works closely with the General Manager and entire Team to cultivate synergy and a team-based organization that continuously works toward its mission and motto.
- Coordinates recruitment, training, scheduling and supervision of service and culinary teams according to established Club procedures and budgets. Maintains the highest level of team member employee performance and morale by setting the tone through positive personal philosophy and values.
- Works closely with the Executive Chef, F&B Team and House Committee to deliver exciting menus.
- Works closely with the Director of Catering and Special Events, Executive Chef, Restaurant and Banquet Managers, Sommelier and Service Team to design and implement creative food, wine, cocktails, table and room events, designs, training programs and service techniques.
- Provides comprehensive leadership to the creative design, promotion and implementation of the Club's social events calendar. Ensures detailed plans for each of the Club's F&B activities are communicated and executed.
- In concert with the General Manager, develops capital and operational budgets for the F&B and Clubhouse operations, and after approval, sees to their implementation.
- Develops an ongoing dialogue and rapport with Club Members through recognition, communication and follow through. Personal visibility is important during Member à la carte dining and Club events.
- Assists the General Manager in developing and implementing short and long term operational documents, forecasts, and procedures, as well as counsel on other Club matters.