



We are seeking a dedicated and experienced Director of Food and Beverage to oversee and enhance all aspects of its food and beverage operations at our private club in Rochester, NY. This position requires an enthusiastic, high-energy professional with exceptional leadership skills, a passion for hospitality, and a commitment to providing outstanding member experience. The Director of Food and Beverage will lead a dynamic team, ensuring impeccable service, innovative culinary offerings, and seamless coordination across all dining areas and events.

Responsibilities

- **Operational Leadership:** Oversee daily food and beverage operations, ensuring quality, consistency, and excellence in all services provided.
- **Team Management:** Recruit, train, mentor, and manage the food and beverage team, fostering a positive and high-performing work environment.
- **Menu Development:** Collaborate with chefs and culinary staff to design innovative and diverse menu options that cater to member preferences while maintaining cost efficiency.
- **Budgeting and Financial Management:** Develop and manage budgets for the food and beverage department, including cost control and profitability analysis.
- **Member Experience:** Maintain strong relationships with club members, ensuring their feedback is incorporated into improvements and enhancements to dining services.
- **Event Coordination:** Partner with the event team to plan and execute dining components for club functions, banquets, and special events.
- **Compliance:** Ensure all operations align health, safety, and sanitation standards as well as relevant legal regulations.

Qualifications

- Proven experience in a senior food and beverage management role, ideally within a private club, luxury hotel, or high-end restaurant.
- Strong leadership and team-building skills with a firsthand and collaborative management style.
- Exceptional understanding of culinary trends, beverage programs, and service standards.
- Exceptional communication and people skills with the ability to connect with members and staff at all levels.
- Financial acumen with experience in budgeting, forecasting, and cost management.
- Knowledge of health, safety, and industry compliance standards.
- Bachelor's degree in hospitality management, Culinary Arts, or a related field (preferred).

Compensation and Benefits

- Competitive salary and benefits package, along with opportunities for professional development in a supportive and vibrant work environment.

If this sounds like the right fit for your next career step, send your resume to Eric Johnson at ericj@geckohospitality.com.