



The Royal Montreal Golf Club

Founded in 1873, The Royal Montreal Golf Club, the first established Club in North America, is a premier private facility located in an idyllic setting and serves as a leader in Canadian golf. The Club has proudly hosted many national and international events and is home to over 1400 passionate members who enjoy a vibrant social and golf program.

The 90,000 square foot clubhouse has recently undergone an expansive renovation in anticipation of the Club's 150th Anniversary celebrations in 2023 and the Presidents Cup in 2024.

This full-time position commences November 1, 2022

Food and Beverage Manager job description

We are looking for an ambitious and dedicated Food and Beverage Manager to join our team! If you wish to lead a passionate team who strives to provide the ultimate dining experience in a dynamic environment, then this is the opportunity you have been waiting for!

In this position, you will forecast, plan, and control the ordering of food and beverages for our very active Food and Beverage operation. You will lead a team of over 50 employees and provide the ultimate in the overall food and beverage experience for a diverse and passionate Membership.

Direct Reports include the Executive Chef, Assistant Food and Beverage Manager, Maître D' Hôtel/Sommelier, Bar Manager and Events Coordinator.

Food and Beverage Manager responsibilities

- Always strive to promote and ensure an exceptional customer experience and process possible member complaints with patience and professionalism
- Plan, forecast and execute the food and beverage program
- Plan alternative and creative recipes for the membership with special dietary needs
- Check food and beverage supplies and place orders when needed
- Track and order shipments in a timely and effective manner
- Communicate and build strong relationships with vendors
- Adhere to food, health, and safety standards and promote best practices
- Plan staffing needs and hire, train, mentor, schedule and manage the staff
- Oversee and supervise the welcoming of Members and Guests in a warm and professional manner
- Always lead by example and act as an ambassador to the Club

Qualifications and competencies

- A minimum of 5 years of experience in managing food and beverage or similar role at a private facility
- Member oriented approach
- Excellent communication, interpersonal and leadership skills
- Excellent organizational and time-management skills
- Critical thinker and problem-solver
- Team player
- Creative
- Adaptable
- Ability to multi-task
- Flexible
- Able to speak and read fluently in English with a strong command of the French language an asset
- Energetic
- Detail-oriented
- Great delegation skills
- Deep knowledge of the food industry and passion for providing excellent quality of service combined with innovation

Salary Details

- Royal Montreal will offer an attractive compensation package, commensurate with experience, which will include a competitive base salary, bonus opportunity and benefits.