

**Director of Food and Beverage**  
Beacon Hill Country Club  
Atlantic Highlands, NJ

[www.beaconhillcc.org](http://www.beaconhillcc.org)



[Click here to watch a short video.](#)

## The Organization

Beacon Hill Country Club (BHCC) is a jewel of Monmouth County, offering illuminating views of the New York City skyline and Sandy Hook Bay. Steeped in tradition since 1899, BHCC is a member-owned golf and country club featuring a challenging and meticulously groomed 18-hole golf course, located in Atlantic Highlands, NJ, just ninety minutes from New York City. Nestled among the wooded slopes of New Jersey, where sea, hills and country meet, the Club blends timeless tradition with modern amenities in an extraordinary setting.

Members enjoy an elegantly appointed 40,000-square-foot clubhouse with panoramic views, superb dining facilities and luxurious accommodations, including well-appointed men's and ladies' locker rooms and a welcoming golf shop. Social spaces include the Club Grille Room, Member Lounge with outdoor portico overlooking the course and the Main Ballroom, which hosts both private events and the Club's signature social gatherings. Throughout the year, Beacon Hill CC offers an engaging calendar of golf tournaments, holiday events and uniquely themed parties that foster camaraderie and community.

Beyond golf, the Club features an Olympic-style swimming pool complex overlooking the 18th hole, complete with lap lanes, a children's area and full food and beverage service. The aquatics program includes an interclub swim team, water aerobics and synchronized swimming, making it a focal point for summer activity. The newly enhanced practice facility with Top Tracer technology provides year-round opportunities for game improvement, while the clubhouse and grounds offer numerous spaces for business meetings, private functions and casual gatherings with friends and family.

Dining is central to the Beacon Hill experience, with venues designed to suit every occasion. The Grille Room and outdoor patio provide a relaxed setting with the best views in Monmouth County, while the newly renovated Cocktail Lounge offers a lively atmosphere for socializing. Seasonal menus highlight fresh, high-quality ingredients and the Club's reputation for innovative cuisine, warm hospitality and exceptional service ensures that every visit leaves a lasting impression. For members, Beacon Hill is much more than a golf course; it's a place to connect, celebrate and create lasting memories.

## BEACON HILL BY THE NUMBERS:

- Gross Dollar Volume: \$9.6M
- Dues Volume: \$4.35M
- F&B Volume: \$1.95M
- Memberships: 410
- Average Member Age: 55
- Initiation Fee: \$50,000
- Dues: \$13,900
- Board Members: 9
- Committees: 7
- Full-Time Staff: 50
- Seasonal Employees: 180

## Position Overview

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The Director of Food and Beverage will be a dynamic, visible and accessible leader for staff and members.

He or she will be responsible for the leadership and coordination of the F&B Operation, primarily taking responsibility for all outlets that encompass casual dining to fine dining experiences, as well as Club events. He or she will work to maintain and improve operational standards for both the front-of-the-house and back-of-the-house to ensure all guests receive exceptional and genuine service at all times, reflective of luxury service standards.

Operational responsibility and emphasis on staff training and development. The candidate must have the ability to strengthen the “BHCC Culture of Excellence” where member dining consistently exceeds expectations. The Director of Food & Beverage will “set the pace of service” as an example to all employees. He or she will be proactive (not reactive) to member needs and have a high degree of integrity.

Potential candidates will possess all the requisite skills, leadership qualities and personal traits suited for a high-level private club environment. A friendly, polished, outgoing personality is a must as is a strong working knowledge of first-class, high-end Food and Beverage service and management. He or she will be an excellent communicator who drives the service culture of the team while delivering excellent service as a standard.

## Responsibilities

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- Directly supervises all Food & Beverage activities as well as the planning and execution of all Club events and family activities.
- Ensures proper staffing and schedules in all F&B venues.
- Formalizes the training programs for new employees, ongoing training of current staff and building a strong and positive culture within the service staff.
- Assures that member/guest satisfaction standards are consistently attained.
- Responsible for the Club’s point of sale system and the training of staff to properly utilize the system.
- Maintains records of special events and restaurant covers and makes sure all billing is

- entered into the accounting system properly.
- Focuses on achieving consistency and quality in service, working closely with the executive chef in planning creative and varied menus.
- Plans and coordinates training and professional development programs for himself/herself and Club personnel.
- Conducts training and other meetings with department staff, especially concerning restaurant operations.
- Responsible for the monitoring of all sales reports to recognize trends and concerns.
- Monitors labor; evaluates scheduled and actual labor hours and costs.
- Helps to develop new Club events and creative ways of marketing them.
- Works with Golf, Greens and Pool to make sure everyone is aware of special events and collaboration is maximized.
- Interacts with members answering questions, solving problems, overseeing services and ensuring cleanliness to assure maximum member satisfaction.
- Receives and resolves complaints from Club members, guests and employees.
- Participates in daily facility inspections throughout the Club to ensure cleanliness, maintenance, safety and other standards are consistently attained.
- Attends management and staff meetings as scheduled.
- Undertakes special projects as requested by the General Manager.
- May perform clubhouse opening and closing duties, including those related to security.
- Monitors employee dress codes and member dress codes as applicable.

## Attributes

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- An outgoing and friendly personality with a high potential to identify with and embrace the Club's culture.
- Highly energetic; a self-starter with a “hands-on” approach to management.
- A strong sense of service with proven staff development and training skills.
- Teamwork fosters a collaborative team spirit. Actively helps and supports others. Deals with conflict in a positive manner.
- An intelligent and articulate individual who can relate to people at all levels of an organization and possesses excellent written and oral communication skills. Must be able to communicate policies, procedures, regulations, reports, etc., to staff, members and guests.
- Able to work in a rapidly changing work environment. Must be able to adapt to changes, manage competing demands, and deal with frequent changes, delays, or unexpected events.
- Remain open to others’ ideas and exhibit a willingness to try new things.
- Ability to envision the Club’s future and continually come up with ways to improve the entire experience.
- Possesses a good sense of humor and the ability to have fun.

## Requirements

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- Bachelor’s degree in Hotel/Restaurant Management, Business or a related field, and experience that provides the required skills and knowledge. In place of a degree, substantial club or hospitality experience will be considered.
- Strong knowledge of Food & Beverage, Banquet & Catering, Club events and wine knowledge.
- Excellent leadership, communication and interpersonal skills. Ability to work in a team environment as well as independently.
- Strong organizational skills, paying attention to details and multitasking abilities.

- A career path marked with stability and professional achievement.
- A person of exceptional character and social etiquette; motivated, energetic, friendly and dedicated to the profession.
- A friendly and outgoing personality with strong communication skills and high visibility.
- Excellent verbal and written skills. Experience using various forms of social media as a marketing tool.
- The ability to operate a computer to enter, retrieve, or modify data utilizing Microsoft Word, Excel, Outlook, PowerPoint, email, internet and other software programs at a high level of proficiency. Knowledge of Northstar Software POS & Programming would be considered a plus.
- The role requires extended hours, including evenings and weekends, especially during peak season. Available to work a flexible schedule, which includes nights and weekends
- Impeccable and verifiable references. All candidates subject to a thorough background check.

## Competitive Compensation

- Competitive compensation/salary and an annual performance-based bonus.
- Healthcare, Medical, Disability, 401k
- Paid time off and work/life balance
- Professional dues (CMAA), educational allowance expenses, and other expenses per the annual budget
- Relocation assistance (if from outside the area)

## To be Considered

To be considered for this outstanding opportunity, all cover letters and resumes should be received by September 15, 2025. All information received will be kept in the strictness of confidence.

Professionals who meet or exceed the established criteria are encouraged to send a compelling cover letter addressed to **Michael Meissner, CCM General Manager** outlining their qualifications, experience, interests, and why the Beacon Hill Country Club and the Monmouth County area of the Jersey Shore will be beneficial for you, your family, and your career along with their resume to:



**Manny Gugliuzza, CCM, CCE**  
Principal

 [mannyg@gsiexecutivesearch.com](mailto:mannyg@gsiexecutivesearch.com)

 732-618-8665

