

Candidate Profile

Food and Beverage Manager
Colonial Country Club
Fort Worth, Texas
www.colonialfw.com



Organization

Colonial Country Club is a private, member-owned club with a world-class golf course and host of the annual PGA TOUR Charles Schwab Challenge. The Club has been selected by the Club Leaders Forum as a Platinum Club of America.

Colonial Country Club was founded in 1936 by Marvin Leonard chiefly out of a desire to introduce Bentgrass greens to the area. Some people viewed Mr. Leonard's determination to see Bentgrass greens succeed in the Southwest as a sign of his tenacity, but those who knew him better recognized it as pure bullheadedness.

In 1927, at the age of 32, Marvin Leonard became enamored with the game of golf, playing regularly at both Glen Garden and River Crest. He developed his own game to the point where he shot in the low 80s consistently and dipped into the 70s when his putter was hot.

Leonard's interest in golf became intense to the point where he studied all aspects of the sport, including golf courses, how they were built, how holes were designed, and all about grass and sand. Unlike the bumpy native Bermudagrass greens in Texas, Bentgrass greens were as smooth as a billiard table. Leonard made up his mind that Texas courses should have Bentgrass greens. Everyone told him Bentgrass was too fragile to withstand the unforgiving Texas heat. Leonard persisted to the point he told the River Crest governing Board that if they'd let him convert two or three greens to Bentgrass, he'd underwrite the cost. If the experiment didn't work, he'd pay for the conversion back to Bermudagrass. The then president of River Crest grew weary of Mr. Leonard's harping about Bentgrass greens and finally told him, "Marvin, if you're so sold on Bentgrass, why don't you go build your own golf course and put them in?" The idea of Colonial Golf Club was born.

Mr. Leonard's travels and his appreciation of golf had provided him the necessary insight to put Colonial Golf Club on par with the best courses in the nation. His dream was to put his club on the national map of golfdom. In the late 1930s, Mr. Leonard began lobbying the United States Golf Association to conduct the U.S. Open, golf's most prestigious event, at his club. Getting the USGA's attention was no easy feat, but with help from well-connected leaders in Fort Worth and by guaranteeing the USGA \$25,000, the 1941 Open was headed to Fort Worth, Texas.

From the beginning, Colonial Golf Club was the private domain of Marvin Leonard, but in late 1942, Leonard had a different idea for Colonial. He decided to sell the Club with a specific buyer in mind - the members of Colonial. He believed by giving them equity in the club, it would ensure its long-term success. His first pitch to the members was rejected almost unanimously. Not accustomed to the word "no" he continued to insist that selling Colonial to the membership was the best way to ensure the Club's future. He offered to sell the Club at his own cost - an investment of about \$300,000 - and was willing to forego the appreciation on the property. After many discussions, some heated, about 300 Colonial members voted on Mr. Leonard's offer and approved it by a margin of less than a dozen votes. Thus, Colonial Golf Club became Colonial Country Club on December 31, 1942.

Colonial Country Club has hosted the Charles Schwab Challenge since 1946, being the longest running event on the PGA Tour held at the same place.

Club Facilities include:

- Four dining outlets and a seasonal pool food and beverage venue.
- Luxurious pool facility complete with a children's pool, lap pool, diving well and slide.
- Tennis center featuring three indoor courts, ten outdoor courts, pickleball and full professional staff offering a wide variety of programming.
- 6,000 square foot fitness center staffed by professional staff offering pilates, yoga, spin, aqua aerobics, and personal training.
- An 18-hole PGA caliber golf course featuring bentgrass greens, expansive practice facility with driving range and pro shop
- An on-site Kid's Club.

Position Overview

The position is solely responsible for the operations of the Terrace Grille and they will be responsible for the beverage program across all venues.

Responsibilities

- Participates in the budgeting process and monitors the budget; takes corrective action as necessary to assure budget goals are attained.
- Works with supervisory team to create individual and departmental goals; monitors individual performance and goals for attainment or redirection if necessary.
- Acts as Manager on Duty (MOD) for both opening and closing shifts as scheduled.
- Attends Food and Beverage and Supervisor meetings as scheduled.
- Monitors labor evaluates scheduled and actual labor hours and costs.
- Monitors internal cost control procedures and maintains monthly/quarterly inventories of beverage, china, glass and silver.
- Facilitates maintenance of the Club's point of sale system and updating menu items and pricing.
- Develops, plans, coordinates, and conducts programs (daily, weekly, and quarterly) that foster teaching and training focused on developing staff skills and professionalism.
- Plans, coordinates and conducts daily, weekly and quarterly training/professional development programs for service staff.
- Implements service, positive communication, professionalism, consistency standards and accountability measures for staff.
- Addresses questions or complaints from Club members, guests and employees.
- Participates in on-going facility inspections throughout the Club to assure that cleanliness, safety and other standards are consistently met.
- Participates in the hiring, training and supervision of over 200 temporary service staff during PGA event.

Requirements

- Ability to work in a team-oriented club environment.
- A person of exceptional character who is motivated, energetic, friendly, and dedicated to the profession of club management. A true passion for the food and beverage industry.
- Ability to work a flexible schedule that includes weekends and holidays.
- A hospitality or related degree is preferred as well as participation in CMAA education programs. In place of a degree, substantial private club or hospitality experience will be considered.
- Good organizational and follow-through skills.
- Excellent verbal and written communication skills.
- Level 1 Sommelier certification is a must.

Competitive Compensation & Benefits

The Club offers an attractive and competitive compensation and benefits package to include:

- Excellent starting salary

- Relocation allowance
- Signing bonus
- Employee health insurance benefits package as defined in the employee handbook

Professionals who meet or exceed the established criteria are encouraged to contact:

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