

CANDIDATE PROFILE

Food and Beverage Manager
Marrakesh Country Club
Palm Desert, CA

www.marrakeshcountryclub.com



Organization Overview

The green vistas, spacious homes, and sumptuous appointments at Marrakesh Country Club are features of Johnny Dawson's dream. Dawson, a famous golfer, and experienced golf club developer, envisioned a bold, beautiful community that would stand out from others, a community of elegance that would appeal to everyone who appreciates the finer appointments.

On July 6, 1967, Johnny met with Elisabeth Stewart to lease 155 acres on which she had originally planned to build a family ranch. Unlike other club sites, the acreage was wind-free with spectacular views of snow-capped mountains. It sloped gently providing nighttime views of lights in the valley. Golf course designer Ted Robinson's par 60, Executive course is short but provocative "requiring every club in the bag." It takes less than three hours to play, which is ideal for busy lifestyles and golfers of all ages.

To design the homes, Dawson picked an architectural designer that he had been unable to get for Eldorado, John Elgin Woolf. Why Woolf? Two reasons really: Woolf was the most famous architect of the time. Architectural Digest, Town and Country, and Vogue featured his projects. Ira Gershwin, Greta Garbo, John Wayne, and Judy Garland were among his clients. Secondly, the project needed to set itself apart from eighteen other golf clubs being built. That was easy; none had homes as widely spaced, nor as beautiful, as Woolf's "Hollywood Regency" stylings. Regency's theatrical style is one of restrained opulence with carefully scaled architectural elements in perfect balance.

In 1978, all 14 phases of the Marrakesh Country Club were completed. Three hundred and sixty-four spacious homes were separated into 14 neighborhoods, each having about 2 dozen homes, a pool, and an accompanying pavilion. The community is now governed as a single homeowners association with restrictive covenants to guarantee tranquility. Although cutting-edge technical conveniences, building systems, and environmental conservation techniques are continuously being adopted, these homes are also forward-looking examples of Hollywood Regency architecture at its best.

Marrakesh Country Club is a private, member-owned club. Membership is extended by invitation. Full Membership is associated with residential ownership in Marrakesh. Application for membership is part of the process of becoming a resident. Limited Non-Residential membership, based on member sponsor, is available.

Marrakesh is an exceptional community, diverse in age, background, and region of origin, with a strong tradition of multi-generational families and friends that encourage other friends. It welcomes members who share the passion and pride for what Marrakesh has become and the aesthetic and social tradition that it represents.

The Club has a wide array of amenities that members enjoy on a year-round basis with nearly one-third of the membership residing on Club grounds on a permanent basis.

The Mission of Marrakesh Country Club

The mission of Marrakesh Country Club and Marrakesh Community Association is to provide a welcoming, inclusive community that values and respects all members and employees while maintaining high ethical standards. Provides social, dining, and recreational opportunities which encourage the interaction of its members and guests. Preserves and upholds its unique architectural, landscape, and cultural heritage, while following sound and transparent principles of finance and governance.

Position Overview

The Food and Beverage Manager at Marrakesh Country Club will play a pivotal role in ensuring exceptional dining experiences for valued members and guests. Reporting directly to the Clubhouse Manager, the Food and Beverage Manager will be responsible for orchestrating the seamless operation of the Club's dining facilities, including the planning and supervision of dining room set-ups, staff management, and the resolution of member and staff concerns. Leadership will be instrumental in maintaining the highest standards of service, fostering a positive work environment, and upholding the Club's reputation for excellence.

In this dynamic role, the ideal candidate will lead by example, conducting staff meetings, motivating the dedicated team, and overseeing daily inspections to ensure that the Club's dining areas and service meet standards. Collaboration with the Clubhouse Manager in training initiatives and coaching will be essential to cultivate a skilled and member-focused workforce. The ideal candidate will be working closely with the Clubhouse Manager to address security protocols. The Food and Beverage Manager will assist in delegating tasks and providing hands-on support to maintain the Club's welcoming, professional, and safe environment.

This Food and Beverage Manager position offers a unique opportunity to shape the culinary and service experiences at our private club while working alongside a dedicated team and under the guidance of the Clubhouse Manager. MCC is seeking a dynamic, service-driven professional with a passion for hospitality, leadership, and delivering exceptional dining experiences.

The ideal candidate should relish the opportunity to not only be a manager, but provide meaningful leadership, coaching, and mentoring to their team. Strong verbal, written, and technical skills are desired.

Job responsibilities:

- Engage with Members to ensure their satisfaction and contentment.
- Strategizes and oversees the setup of the dining area, aligning it with reservations and planned events.
- Work closely with the Executive Chef on menu development, member feedback and successful front-of-house and back-of-house communication

- Receive and adeptly resolve customer grievances related to food, beverages, and service.
- Conduct comprehensive staff line-up before each shift or event.
- Preserve the physical condition of the dining room and its furnishings.
- Demonstrate comprehensive knowledge of the menu, pricing, and policies, including side dish options and substitutions.
- Manage voids in the POS system, providing clear written explanations.
- Inspire and motivate staff through exemplary conduct and equitable treatment.
- Execute daily walkthrough inspections of the dining room and service zones.
- Collaborate with the Clubhouse Manager in training and mentoring initiatives.
- Adapt to various roles within the Club team to ensure seamless operations and efficiency.
- Set a welcoming, caring, and professional tone, leading by example through actions.
- Efficiently manage hourly shifts and breaks to minimize waste and overtime, as directed by the Clubhouse Manager.
- Inspect supplies, equipment, and work areas to guarantee efficient service and compliance with MCC standards.
- Assist with bar inventory management when necessary.
- Delegate opening and closing assignments, as well as workstations, to employees in accordance with operational needs, ensuring the completion of all assigned tasks.
- Propose strategies and training for enhancing work procedures and employee performance to elevate service quality and reinforce workplace safety.
- Maintain a clean and safe environment in the Club, addressing issues that cannot be resolved personally during regular business hours by reporting them to the Clubhouse Manager.
- Collaborate with the Clubhouse Manager to ensure the proper security measures are in place for the Clubhouse at night, including locking doors, managing lights, and coordinating check-out procedures.
- Actively participate in and contribute to weekly Food and Beverage meetings.
- Fill in for the Clubhouse Manager when necessary.
- Conduct thorough checks of all dining room staff to ensure that side work is completed before their departure.
- Provide hands-on assistance in service on a daily basis.

Qualifications

- Minimum of five years of experience operating at a senior level in a hospitality setting, private yacht, golf, social, athletic club, or other similar organization.
- Demonstrated progressive professional advancement.
- A career path marked with stability and professional achievement.
- The successful candidate will be a lifelong learner continually researching and understanding industry trends.
- Proficient in Microsoft Office Suite (Word, Excel, PowerPoint, Outlook), Jonas Club Software, POS, and other industry-specific software at least at an intermediate level.

Salary & Benefits

- Base salary \$85,000 - \$90,000
- Medical, dental, vision, life, short- and long-term disability and retirement (401k).
- CMAA Professional Dues
- Performance Bonus


A full background check and drug testing will be conducted on the selected candidate.

Qualified candidates should respond with a resume and cover letter to be submitted by October 2, 2023.



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GSI Executive Search has been serving the private club industry for over twenty years, providing a wide range of executive search and placement services. In addition to GM searches that have been performed recently, GSI consultants have done over 70 GM searches around the US in the last two years.