

Candidate Profile

Director of Food & Beverage
Legends Golf & Country Club
www.legendsgolf.com



Position Summary

Legends Golf & Country Club is looking for a dynamic, visible, and accessible leader to manage all food and beverage operations, cost controls, labor management and development of revenue generating programs for a la carte, banquet, and special events. A friendly, outgoing personality is a necessity as is a strong working knowledge of what constitutes a “premier Club experience” and the ability to deliver it. He or she reports to the General Manager and supervises the dining services managers, service staff, bartenders, and snack bar attendants.

The ideal candidate must be able to motivate and direct a staff to exceed the expectations of the membership and guests. They will have a verifiable track record of successfully leading and growing a premier food and beverage operation including building revenues, controlling costs and meeting or exceeding planned and budgeted bottom line goals and objectives.

About Legends Golf & Country Club

Legends Golf and Country Club is a member-owned bundled community established in 1999. There are 1,291 residents organized into twenty-one neighborhood communities. It is important to note that all homes within the community are deeded with either a social-only or a golf and social membership. Of the 1,291 residences, 461 have social-only memberships, with the remainder being combined golf and social memberships. Residences range from condos to estate homes, with picture-perfect views from any lanai. The simply stated but elegant dining room, sports like Pub, along with a state-of-the art Sunset Grill offers dining and events seven days a week during season October 1 - May 15. In the off season, dining facilities are closed one day a week, open for lunch daily 11 am - 5 pm, and open for dinner on Tuesdays and Fridays until 8 pm.

Gross revenues are \$3M. Dues revenue \$9.1M. Annual dues for social and golf memberships are \$8,432. Food revenues are \$1.36M, derived from a la carte dining, private member parties and member-sponsored banquets. Beverage revenue is \$704K. Legends is unique as the golf membership does not pay a cart or green fee - it is part of their annual dues.

Position Responsibilities and Knowledge Required

- Monitors the financial performance of the department for labor, supply purchasing, inventory and expense control.
- Participates in the development of the annual operating budgets and is responsible to achieve it.
- Responsible for keeping up with new technology, techniques and products and incorporating them into our dining experience.
- Provides an inviting and safe environment by ensuring all routine cleaning, preventative maintenance, repair work and safety processes are appropriate and completed expeditiously at all food and beverage production and serving areas.
- Leads F&B team by attracting, recruiting, training, retaining and appraising talented personnel, remaining in compliance with state/federal labor laws and Club policies.
- Has strong computer skills, being responsible for training, maintaining, and reporting using the Club’s POS system (Club Essential).
- Is personable with members while maintaining a respectful professionalism.

- Has exceptional communication, interpersonal, and customer service skills. Must be a team player and customer service oriented.
- Helps plan and approves external and internal marketing and sales promotion activities for the department's outlets and special Club events and shows passion for creating great experiences.
- Consults daily with the Executive Chef and other Club administrators to help assure the highest level of member satisfaction at minimum cost.
- Establishes quantity and quality output standards for personnel in all positions within the department.
- Addresses member/guest complaints and advises General Manager about appropriate corrective actions.
- Reviews, with the Food & Beverage Managers & Executive Chef, menu items, pricing, and menu designs for all outlets, special events, and banquet events.
- Monitors purchasing and receiving procedures to ensure proper quantity, quality, and price for all purchases.
- Creatively promotes and sells the Club's dining facilities for private banquets, weddings and outside events to increase revenue.
- Responsible for on-going facility inspections throughout the clubhouse to assure cleanliness, maintenance, safety and ensure all standards are consistently maintained.

Club Facilities

Dining Facilities

- 1 Formal Dining Room that seats 200
- 1 Outdoor Dining that seats 173
- 1 Member's Grill that seats 130
- 1 Snack Bar that seats 26

32,000 square foot Clubhouse - Main Dining Room offers a blend of casual and fine dining, frequently providing themed member events, such as Italian Night, Seafood Buffet, Prime Rib Buffet, Sippin' Tuesday, Friday Night Lite Fare Buffet, and a Sunday Breakfast Brunch. The clubhouse also houses the Pub, a more casual venue offering a popular Pub fare menu. For al fresco dining, the newly opened Sunset Grill is the place to be. This venue has 173 patrons and features tables both on an outdoor terrace and undercover. The Sunset Grill overlooks the pool, driving range, and putting green and offers stunning vistas of the magnificently landscaped grounds and sunsets over a large lake. Sixteen televisions strategically positioned around the Sunset Grill allow members to follow their favorite teams and sporting events. The Sunset Grill also has its own kitchen, so each dish arrives fresh and hot.

Golf Facilities

- 18-hole course, par 72, designed by 1999 Joe Lee with Renovation by Kipp Schulties Design

The focal point of the community is our 18-hole golf course, which was originally designed by Joe Lee and opened in early 1999. In 2010, Kipp Schulties Golf Designs performed an extensive golf course renovation, installing TifEagle greens, TifGrand surrounds and Celebration Bermuda tees, fairways, and roughs. There are currently plans in the works for another golf course renovation for the summer of 2025. The scorecard offers eight yardages ranging from 6650 to 4430 yards. The golf course is set among ancient live oaks, cypress preserves, and palm trees, and 70 fairway and greenside bunkers keep golfers honest off the tees and around the greens. There are just three forced carries over water, with the longest being approximately 40 yards. Before beginning a round, golfers can warm up at our Aqua Range Practice Facility, which is over 300 yards long, allowing most players to hit every club in their bag. For added practice, there is a chipping green that can accommodate shots up to 25 yards and a practice sand bunker along with a 12,000 sq. ft. putting area.

Tennis Facilities

- 7 outdoor lighted Har-Tru courts

Six of the courts have LED Lighting.

Swimming Facilities

- 1 Outdoor

Resort Style Pool - Pool Renovated Summer of 2018

Other Athletic Facilities

4 Pickleball Courts, 4 Bocce Courts

Educational Qualifications

- A Bachelors Degree from a four-year university or college is desirable, preferably in Hospitality Management.
- In lieu of the degree, substantial high-end, private club or hospitality experience may be considered.
- Minimum of 3 years Food and Beverage management experience with responsibility for departmental P/L, revenues of over \$1 million and 50+ employees

This position is required to work a varying schedule based on the Club's need. This schedule will include nights, weekends, and holidays. Legends offers an excellent Compensation and Benefits Package as well as a great work environment. Our comprehensive benefits program includes medical, dental, vision, life, and disability insurance. Additional benefits include Vacation, Paid Time Off, and participation in our 401(k) plan. Continuing Education through CMAA.

Qualified applicants please send resume with cover letter to:

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