



**Director of Food & Beverage: Brae Burn Country Club
West Newton, Massachusetts**

Brae Burn Country Club, founded in 1897, is one of the most prestigious, private clubs in the Northeast with a long and impressive history. Thriving and sought-after membership with many families having cherished memories that span several generations. Located in a suburb outside of Boston, the club has hosted numerous, nationally recognized golf tournaments as well as having been the site of many historic golf moments.

The 750 members enjoy a 50,000 square foot, clubhouse that features the elegant, main dining area for the Grille Room. Also, located in the clubhouse is the luxury ballroom, several additional rooms for events and private dining as well as an expansive, outside patio and deck. Overall Food & Beverage sales are \$3.5M The property offers an 18-hole Donald Ross-designed golf course along with a nine-hole “links” course. The club also has a large, fully equipped golf shop, 6 Har-Tru tennis courts, 3 platform tennis courts, paddle courts, a full-service pool complex and a modern fitness facility.

The club is preparing to celebrate its 125th year anniversary which is a testament not only to the devoted membership but also to its leadership. They have created a warm, personalized atmosphere, catering to area golf enthusiasts and families by instilling a desire in each member of their staff to provide a superior member experience. Currently we are seeking a talented, hands on, Director of Food & Beverage that shares that same passion to join their team.

Role Objective

The Director of Food & Beverage is directly accountable for all daily front of the house operations for the main dining room, private & event dining as well as all outdoor areas. They will strive to maintain a “standard of excellence” throughout by anticipating membership needs, exceeding expectations, and building relationships. They will work closely and have a shared goal with all department heads to ensure 100%-member satisfaction with every interaction. They will develop, lead, and inspire a professional team that can deliver genuine, warm levels of hospitality and provide exceptional dining experiences to the members and their guests.

Experience & Qualifications

Bachelor’s degree from a four-year university or college preferred.

Candidate will have a proven record of progressive accomplishment within F&B management, with a high-end hotel, club, or restaurant environment

Adept in training & development.

Extensive knowledge of upscale Food & Beverage operations, including A la Carte, function dining, member engagement, service techniques, wine, spirit & bar operations.

Food & Beverage Administration abilities, inventory management, menu design, cost control abilities, forecasting & budget understanding.

Exceptional communication and people skills.

Servant leadership style

Caring, passionate, high integrity individual

Summary

The Director of Food & Beverage for Brae Burn Country Club is a high profile, position with a nationally, respected club with impeccable credentials. Stunning club and grounds. Uncompromising standards with quality on every level. Loyal, welcoming and engaged membership. A caring culture build on mutual respect, trust, and integrity. If you take pride in creating unforgettable member experiences and would like to be part of a close, valued, leadership team, please forward your credentials to be considered for this opportunity

Compensation & Benefits

Annual salary commensurate with experience. The club offers excellent base compensation, an extensive range of benefits, 401k, paid vacation, bonus program, long term, career advancement and more.

Instructions for Applying

Please do not contact the club directly.

All interested candidates should submit resume and cover letter to confidential consideration to:

Gary Safer, President

Beacon Search, Inc.

gsafer@beaconsearchinc.com Tel: 978-534-8400

“Over 30 years of helping Hospitality Professionals.”