



THE PATTERSON CLUB

Est. 1929

A PROUD TRADITION OF FRIENDSHIP AND SPORTSMANSHIP

The Patterson Club, Fairfield Ct. Dining Room Manager

About the Club

The Patterson Club, a private year-round country club with dining, social, and sports activities for the entire family, is located an hour northeast of New York City on 170 acres of bucolic property in the Greenfield Hill section of Fairfield, Connecticut. As envisioned by the founding members, the mission of the Club is to promote good fellowship among kindred spirits.

Today, members enjoy a 12-year-old expansive 56,000 square foot neo-classical farmhouse style clubhouse designed with understated elegance and attention to detail. Other club amenities include an 18-hole Robert Trent Jones Sr. golf course, 7 tennis courts, 4 Pickleball & 5 paddle tennis courts, and newly renovated swimming & diving facilities. Plans are in place for future improvements to the golf course as well as an interior refresh of the clubhouse.

The Club has two full kitchens to service the multiple-member dining outlets on one floor and the elegant banquet space on the first level. Weddings and events range from 50 – 200 guests. Our culinary team is led by our Executive Chef who is a past member of the USA Olympic Culinary Team and several of his culinary staff have won world titles of their own. The Dining team consists of several seasoned team members and others that are new to the team. All eager and great performers.

The Patterson Club is recognized twice as a *Distinguished Golf Club of the World* by Boardroom Magazine. Website: <https://www.thepattersonclub.com/>

The Patterson Club at a Glance:

Membership - 525 all categories
Initiation Fee - \$85,000
Gross revenue - \$10M
Food and Beverage Volume - \$2.5M
Annual Rounds of Golf - 21,000
Staff Housing available up to 10 persons.

Dining Facilities:

- Banks Dining Room	Cap 60	Wed-Sun 11:00am to 9:00pm
- Banks Patio	Cap 40	Wed-Sun 11:00am to 9:00pm
- Grill Room	Cap 60	Wed-Sun 11:00am to 9:00pm
- Fairfield Room	Cap 60	Event Space
- Greenfield Room	Cap 200	Event Space
- Patio Dining	Cap 100	Wed-Sun 11:00am to 9:00pm (Summer Months)
- Birdcage (Pool Snack Bar)	Cap 50	Mon-Sun 11:00am to 8:00pm (Summer Months)

Position Summary:

The Dining Room Manager (DRM) is a member of food and beverage leadership team that reports to the AGM. He/she will be primarily responsible for all aspects of club a la carte food and beverage operations. DRM will also assist with Club

events and periodic private parties as needed. The DRM will be responsible for the overall member's experience while they are dining at the club. Staff recruitment, training, and adherence to all the standards of the Patter Club Experience will be under their direction. Working together with the Executive Chef, AGM, and GM, the DRM will become an integral part of defining the Patterson Club dining program.

Position

- Be present in the dining room and around the Clubhouse floor to maximize your time and visual presence with the membership.
- Be aware of and anticipate the needs of the membership to present an atmosphere of comfort and trust in our staff.
- As one of the first to greet members and guests as they arrive, be the face of the Club, welcoming everyone to the Club presenting a professional and friendly atmosphere.
- Recruit, train and manage all service-related members of staff.
- Work in conjunction with Beverage Manager, Golf and Racquets teams, and other department heads to coordinate club events and activities at the Club for the best member experience.
- Utilizing your previous experience, work with other department heads to develop services and experiences that will enhance the overall member experience.
- Prepare training and incentive programs for your staff. Encourage growth and empowerment of those dedicating themselves to excellence.
- Manage and update the Club's (Jonas) POS system. Run daily reports to track sales history and prepare operational reports.
- Monitor F&B budget and take corrective actions where necessary.
- Be familiar with all the Clubs safety protocols and ensure staff follow these policies with the goal of a perfect event free season.
- Working with the AGM, enhance the dining experience and provide an attractive dining landscape.
- Work in conjunction with the Maintenance and House staff to maintain a clean and inviting atmosphere.
- Handle all HR required documents and approved schedules/payroll for this department.

Candidate Qualifications:

- Has a minimum of 4 years of experience in a fine dining, private club, or equal environment.
- Has a track record of consistent high performance in previous employments.
- Can demonstrate an understanding of the functions of the position, front and back of house operations, and a willingness to learn with a drive to grow into the next level of management.
- Poses an outgoing and warm personality that embraces the family atmosphere that is part of the private club experience.

Salary and Benefits:

- A competitive salary and performance bonus will be offered to the successful candidate.
- Professional CMAA and CMAACT dues will be part of the package.
- Benefits include health, dental, life, disability, and 401k Plan as presented in the employee handbook.

The position is available with beginning date flexible depending on the availability of the successful candidate. Qualified candidates should submit a cover letter and resume to the General Manager Tbartek@thepattersonclub.com.