



MALONE GOLF CLUB MALONE, NY

FOOD AND BEVERAGE MANAGER

ABOUT US

Malone, NY | The Malone Golf Club is a premier, semi-private golf facility that has an established reputation for providing an exceptional golf experience to its members and guests. We are home to two 18-hole championship golf courses: the East and the West. The cornerstone of our facility is our clubhouse which is highlighted by two dining areas as well as a full service banquet room, scenic outdoor seating for dining or casual use, locker rooms, bag storage, and a full service pro shop.



CLUB DETAILS

- Approximately 430 members
- F & B volume approximately \$750,000
- Seasonal operation roughly Apr. 1 - Sept. 30
- 20-25 Tournaments per year, 30-50 banquets
- Lightspeed P.O.S. software in 2025
 - (2) On-Course Snack Bars
 - On-Course Beverage Cart



POSITION OVERVIEW

Title: Food and Beverage Manager

Reports to: General Manager

Supervises: Head Cook, Line and Prep Cooks, Dishwashers and Janitorial Staff, Bartenders, Service Staff, and On-Course Food and Beverage Staff

Position Description: The Food and Beverage Manager opportunity at the Malone GC offers an outstanding chance for qualified candidates to showcase their leadership skills and food service creativity while serving the members and guests of the area's premier golf facility. The Club's fast paced environment, diverse customer base, and banquets ranging from a 20 person casual gathering to a 200 person wedding requires candidates with experience in high-quality and efficient service environments.

The role will be best suited for a candidate with exceptional organizational skills, steady and thoughtful leadership, and effective communication skills. The Food and Beverage Manager will work closely with the General Manager and the entire F&B department to ensure that practices align with the Club's standards of excellence and effective management as well as contribute to a great dining experience for members and guests of the Club.



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Experience & Qualifications

- A hospitality or management degree from an accredited school is preferred
- Certification in food safety is mandatory
- Proven track record of high level restaurant or Country Club dining expertise preferred
 - Strong and passionate leader
- Visionary and trendsetter but also respects tradition and can balance both when designing menus or planning parties
 - Computer skills
- Ability to motivate and work well with a team
- Ability to monitor payroll and labor resource allocations to ensure they are in line with the financial goals of the Club
 - Strong inventory management

Key Priorities

- Be a collaborative team player who is willing to work with and train the team each day to do whatever it takes to ensure the best customer experience
- Maintain highest standards of cleanliness of all dining and kitchen facilities
- Work closely with the front and back of the house to ensure a cohesive experience for all customers
- Work with the Head Cook to develop a menu that is easily executed and meets or surpasses customer expectations
- Work closely with the General Manager to ensure that menu items and services are priced accordingly
- Effectively recruit, train, and manage the F&B team to meet service and budget goals
- Schedule and coordinate the work of the entire Food and Beverage team

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COMPENSATION AND BENEFITS

- Competitive Base Salary based on Experience (\$1,300/wk - \$1600/wk)
 - Performance Bonus based on Department Results
 - 401k with up to 1.5% employer match after 1 year of service
 - Complimentary use of golf course and practice facilities
 - Employee discounts on retail merchandise



APPLICATION INSTRUCTIONS

Apply online at www.malonegolfclub.com/employment

Email resume, cover letter, and references to scott@malonegolfclub.com

Call (518) 483-2926 for more information

APPLICATION DEADLINE: FEBRUARY 14, 2025