

We are looking for an energetic and team-oriented Food & Beverage Manager to lead our Food & Beverage Team.

Everett Golf and Country Club is an 18-hole, private golf & country club that was established in 1910 in Everett, Washington.

The Food & Beverage Manager is responsible for all front-of-the-house (FOH) functions, including member/guest relations, supervision of all FOH staff and staffing levels, proper restaurant ambience, food & beverage quality, safety and pace. The Manager ensures that the shift is run in a smooth manner and attends to any unexpected problems or emergencies that may arise. We also have a full-service swimming pool that is open from Memorial Day through Labor Day that the Manager staffs and supervises. The Manager is responsible for staffing, scheduling, financial goals and staff development.

The F&B Manager also supervises the Executive Chef and supports the back-of-house (BOH) staff and they will work closely with the Chef on menu development and costing.

We have a strong food & beverage team that includes a Catering Manager, Service Supervisor, Banquet Captain and personable and energetic servers and bartenders. This is a stable and positive situation for a new Manager to enter. We are also excited to be in the planning stages of a \$12 million clubhouse renovation project that includes dining updates and décor throughout the clubhouse as well as an upgraded and redesigned kitchen. This will be an interesting challenge for the F&B Manager and his team.

This is an o/t exempt salaried position in the \$80,000-90,000 range. The position is available immediately with the hope of some overlap with the departing F&B Manager.

Please send resume and cover letter to Bill McKibbin, General Manager, at bmckibbin@everettgolfcc.com.