



The Club at Lac La Belle - Oconomowoc, WI

Food & Beverage Manager

Prestwick Companies

The Club at Lac La Belle was purchased by the Prestwick Companies in 2018 and has undergone extensive renovations to both the golf course and the facilities. The Prestwick Companies manufactures high end furnishings to the hospitality industry and has now shipped to 62 different countries worldwide. The course was purchased out of a passion to preserve the history of the course as well as to serve as a live showroom for Prestwick products. The Morse family is committed to providing a first-class experience for all its members and guests.

Club History

Founded in 1896, the golf course at Lac La Belle drew immediate play from the yachting and equestrian set that populated the mansions on the shores of the lake bearing the same name. What the local players lacked in golfing skill, they made up for with unbridled enthusiasm. Oconomowoc and the surrounding lakes were commonly known in the high society circles of Chicago and Milwaukee as the seat of wealth...the summer seat. The golf course, like everything else built for this demanding clientele, simply had to be the best, and it was.

Lac La Belle earned its place in golf history over 120 years ago as the Course of Champions. The Club at Lac La Belle is one of the oldest courses in America and was founded in 1896. It is now a semi-private club with a rich 120+ year history.



The Club at Lac La Belle is a privately owned golf, dining, and event destination that is open to the public with limited memberships available.

Position Summary

The Food & Beverage Manager is a key position on the management team at The Club at Lac La Belle. He/She is responsible for the general operation of the a la carte dining operation and oversees a staff of approximately 30 people in peak season across multiple dining and event outlets throughout the Club. The Food & Beverage Manager is responsible for hiring, training, and professional development of all front-of-the-house food & beverage service employees, including proactively providing feedback and suggestions in an effort to improve the recruiting and onboarding processes. The Food & Beverage Manager is also responsible for ensuring members and guests receive the highest level of service and serves as the point of contact for any dining-related member and guest concerns.

Key Responsibilities

- Maintain and enforce the Club's internal control policies and procedures.
- Greet/welcome Members and guests.
- Manage Front of the House staff including recruiting, hiring, orienting/training, and day-to-day supervision such as scheduling/supervising and carrying out disciplinary action as necessary.
- Supervise staff during private and Club events, including performing server duties when needed.
- Manage the Club's Point of Sale systems and train staff members on its operation.
- Address any Member/guest-related complaints on a timely basis and ensure proper follow-up.
- Research and provide suggestions to improve F&B operations.
- Ensure consistent service at every meal service and event.
- Assist Banquet Captain and Event Coordinators during Club and private functions.
- Ensure that all local and state laws, as well as the Club's policies regarding the service of alcoholic beverages, are strictly followed.
- Adhere to food, health, and safety standards.
- Prepare for events by assisting staff with table setting, room configuration, and other tasks as needed.
- Follow clean-up and closing duties as assigned, ensuring the building is secure at closing.
- Maintain appearance, upkeep, and cleanliness of all food & beverage equipment and facilities.
- Motivate and develop staff, including cross-training and promotion of personnel to ensure a consistent level of excellent service across dining outlets.
- Participate in management team meetings.
- Perform other duties as assigned by the General Manager.



Qualifications:

- Minimum of 3 years of proven experience in restaurant supervision and effective team management in a club or high-end environment.
- Excellent customer service skills.
- Solid understanding of a la carte/banquet revenue generation and expense control as it relates to service, payroll, scheduling, ordering, and forecasting/budgeting expenses.
- Experienced in providing personalized service to customers such as anticipating customer needs and wishes.
- Prior Club experience a plus.
- Fluent in written and spoken English.
- Ability to work a variety of shifts (day, night, weekends).
- Proficiency with Microsoft Office Suite and or Google preferred.
- Must be able to lift 20 pounds.
- Knowledge of wine/craft cocktails.
- Servsafe/Basset certification preferred, but not required.
- Diplomatic team player able to foster relationships with Members, employees, and guests.

Compensation and Benefits:

Competitive compensation, commensurate with experience

Benefits include:

- Health Insurance
- Dental and Vision Insurance
- Short Term Disability Insurance will be provided at no cost to the employee.
- Vacation and PTO - see handbook for qualifications.
- Nine paid holidays
- 401 (k) – eligible on quarterly enrollment date after 6 months of employment
 - Prestwick will match dollar for dollar on the first 3% and 50% on the next 2% for a total of 4% matching
- CMAA continuing education expenses + local & national dues.

Interested and qualified applicants should submit their resume and cover letter in confidence to both:

Ryan Doerr at Strategic Club Solutions

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Nevena Jevtic, SHRM-CP at Strategic Club Solutions

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