

NOW HIRING

DIRECTOR OF FOOD & BEVERAGE

The Director of Food & Beverage is responsible for overseeing and managing all food and beverage operations throughout the club, including banquet operations, two full-service restaurants, pool bar, beverage cart services, front-of-house team and working closely with our Director of Culinary with the back-of-house team. This role requires strategic leadership, hands-on operational management, a deep understanding of fine dining and club culture, and a commitment to creating extraordinary member experiences.

KEY RESPONSIBILITIES:

Operational Leadership

- Oversee day-to-day F&B operations across all outlets: banquets, restaurants, pool bar, snack bar and beverage cart.
- Lead and manage all FOH staff, including hiring, training, scheduling, and performance management.
- Ensure smooth and consistent service throughout all dining and event spaces.
- Maintain a visible presence on the floor during peak hours, weekends, and holidays.

Banquet & Event Management

- Collaborate with Events and Catering to ensure seamless execution of weddings, private parties, club events, and corporate functions.
- Manage staffing, setup, service, and teardown for all banquet events.
- Uphold high standards of presentation, service, and guest satisfaction.

Financial Management

- Develop and manage budgets for all F&B outlets.
- Monitor costs, labor, and inventory to meet financial goals.
- Implement cost control strategies and maximize profitability without compromising quality.

Guest & Member Experience

- Cultivate a culture of excellence in hospitality and service.
- Address member feedback and resolve concerns professionally and promptly.
- Continuously assess and improve the member and guest dining experience.

Compliance & Safety

- Ensure compliance with health, safety, and sanitation regulations.
- Oversee alcohol service policies and staff certifications.

APPLY

Upload your resume through the Bella Collina Website or email to Ana Jaramillo at ajaramillo@bellacollina.com

QUALIFICATIONS:

- Minimum 7 years of progressive F&B leadership experience, preferably in a private club, luxury hotel, or upscale hospitality setting.
- Proven success in managing multi-outlet operations and banquet services.
- Strong leadership, communication, and interpersonal skills.
- Excellent organizational and time management abilities.
- Ability to work flexible hours including evenings, weekends, and holidays.
- ServSafe and alcohol service certification (or ability to obtain upon hire).
- Culinary background or experience working closely with chefs is a plus.
- Experience with Jonas Club Management Software is preferred.

PAY:

\$140,000 a year

BENEFITS

- 401(k) 6% Match
- Dental insurance
- Health insurance
- Life insurance
- Paid time off
- Vision insurance

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