



FOOD & BEVERAGE MANAGER
ARONIMINK GOLF CLUB
NEWTOWN SQUARE, PA

FOOD AND BEVERAGE MANAGER AT ARONIMINK GOLF CLUB

We are seeking an experienced and dedicated Food & Beverage Manager to join our team. This role is integral to delivering exceptional dining experiences and upholding the high standards that Aronimink Golf Club is known for. If you have a passion for hospitality, team leadership, and creating memorable moments for members and guests, we encourage you to apply.

JOB TYPE: Full Time

ABOUT ARONIMINK GOLF CLUB

Aronimink Golf Club, founded in 1896, located in Newtown Square, PA, is proud to offer Members the finest in dining and sporting activities, including a nationally ranked Donald Ross designed golf course.

The Club's facilities include golf, trapshooting, a pool facility, a racquet facility, and several dining outlets.

Aronimink Golf Club is currently ranked as the #8 Platinum Golf Club in America and the #28 Platinum Golf & Country Club in the World. The Club will host the 108th PGA Championship in 2026.

ARONIMINK GOLF CLUB WEBSITE: WWW.ARONIMINK.ORG

POSITION OVERVIEW

The Food & Beverage Manager is responsible for overseeing dining operations at Aronimink Golf Club, ensuring an unparalleled experience for members and guests. This role involves operating in multiple dining outlets, supervising a dynamic team, and collaborating with other departments to enhance the club's hospitality offerings.

KEY RESPONSIBILITIES:

- Oversee daily food and beverage operations, including dining rooms, banquets, and seasonal outlets.
- Train, mentor, and lead the food and beverage team to deliver exceptional service and uphold Aronimink's ONEAGC Culture Program.
- Monitor and manage inventory and labor costs to meet financial targets.
- Ensure compliance with health, safety, and sanitation standards across all dining outlets.
- Execute special events, ensuring seamless coordination and memorable experiences.
- Ensure the highest quality of food and beverage service through staff training and adherence to standards.
- Act as a liaison between members, guests, and staff to resolve concerns and enhance overall satisfaction.
- Prepare daily reports and billing as needed for events and dining services.

- Collaborate with the Clubhouse Manager to develop staff training curriculums to enhance the member experience.

QUALIFICATIONS

- Bachelor's degree in hospitality management, business administration, or a related field.
- Minimum of 3 years of experience in food and beverage management, preferably in a club or upscale restaurant or private club setting.
- Strong leadership skills with the ability to motivate and manage a diverse team.
- Excellent communication and interpersonal skills.
- Ability to adapt and anticipate service outcomes.
- ServSafe or similar food safety certification preferred.
- Knowledge of food and beverage trends and a passion for hospitality experience.
- Knowledge of wine, spirits, and fine dining service standards is highly preferred.
- Ability to work flexible hours, including evenings, weekends, and holidays.

Reports to: Clubhouse Manager

Supervises: Servers, Cocktail Servers, Bartenders, Server Assistants, Food Runners, Interns

BENEFITS

- Highly competitive wages
- 401K plan with company matching after 1 year
- Paid vacation and holidays
- Single or Family Health, Dental and Vision Insurance after 90 days
- Club-provided uniforms
- Lunch/Dinner provided on shift
- Golf play days, team events and career development

Essential Requirements:

- Must be at least 18 years old
- Bachelor's Degree or Equivalent
- Ability to work early morning and weekends as required
- Regular and predictable attendance
- Requires standing for extended periods, walking, pushing, carrying, bending, reaching, stooping, kneeling, or crouching.

HOW TO APPLY

Prepare a thoughtful cover letter addressed to Aronimink Golf Club, Clubhouse Manager, Abbey Fry. Please include your resume and a link to your LinkedIn profile. Please submit your cover letter and resume to Human Resources:

HR: HR@aronimink.org

If you have any questions, please contact Emily Adams at eadams@aronimink.org