



**Belfair | Bluffton, South Carolina**  
**Director of Food & Beverage**

**About the Club**

Belfair is a thriving and financially stable community, inviting members to savor life in the picturesque low country of Bluffton, South Carolina, just minutes away from Hilton Head Island, Savannah, and Beaufort. When you pass through the gates and drive down the majestic Avenue of the Oaks, you realize you have reached a special destination.

Established in 1811 on 1,100 acres, Belfair has evolved into a private gated golf community since its development commenced in 1996. Currently boasting 685 members, the community is designed to offer a natural wonderland for year-round enjoyment.

Key features of Belfair include a passion for golf, a vibrant social scene, and an array of amenities that contribute to a rich and fulfilling lifestyle. The Clubhouse, situated amidst stunning marshland, serves as a hub for social gatherings. Members can partake in an active tennis program, including pickleball, enjoy indoor and outdoor pools with a splash pad, participate in kids' camps, and engage in various fitness activities. The community also hosts multiple dining options, a bar/lounge, and numerous Clubs within the Club, fostering a diverse and engaging environment.

Belfair and its golf courses have earned accolades from reputable publications such as Golfweek, Travel and Leisure, Links Magazine, and Golf Digest. The Club holds esteemed titles, including being recognized as a top-rated Platinum Club by Club Leaders Forum, a Distinguished Club by Boardroom Magazine, and one of America's Healthiest Clubs.

Belfair embodies a harmonious blend of natural beauty, recreational opportunities, and social experiences. With its historical roots, commitment to excellence, and robust offerings, Belfair stands as a sought-after destination for those seeking a distinctive and high-quality community lifestyle.

Gross revenue is \$21 million, with F&B revenue accounting for \$3.5 million; 28% of the F&B revenue is from private events, with 24 member-sponsored events annually. The Club is open 12 months a year, with the "busy" seasons being March through May and September through December.

**About the Position**

The Director of Food & Beverage, reporting to the General Manager, is a vital member of the Executive Team and holds a dynamic leadership role overseeing day-to-day front-of-house food and beverage operations and event management across all Club outlets. This individual ensures service standards exceed member expectations through professional supervision, coaching, and staff mentoring. Fostering motivation, teamwork, continuous improvement, and accountability are central to their approach, alongside a steadfast commitment to delivering excellent service. Responsibilities encompass directing Restaurant Managers, the Assistant F&B Director, and all F&B FOH staff, including hiring, training, supervision, and performance appraisals in alignment with Club policies. Additionally, the role involves scheduling FOH staff, implementing efficient training programs, and ensuring the highest level of service to Club members and guests. Collaboration with the Executive Chef on service style, menu development, and budget planning is essential, as is monitoring department financial performance and adjusting to meet goals. Oversight of beverage programs, event planning, and sanitation standards, alongside coordination with the F&B Administrative Manager on communications and promotions, rounds out the role's multifaceted responsibilities.

**About the Ideal Candidate**

The ideal candidate for the Food & Beverage Director role holds a Bachelor's degree in hospitality or business (or equivalent work experience) and has at least five years of progressive experience in the industry, with a strong focus on managing high-quality food and beverage operations, preferably in a private club or resort setting. He/she must possess excellent leadership skills, including engaging effectively with staff and members to ensure exceptional service standards. Key attributes include hands-on leadership, experience in team building and development, budget management, and the ability to implement successful training programs and creative dining initiatives. Strong communication and stakeholder management skills and proficiency in various software programs are essential. The ideal candidate should exhibit professionalism, integrity, and strong problem-solving abilities while demonstrating genuine enthusiasm for living in the low country.

**Apply for This Position**

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration to DENEHY Club Thinking Partners at <http://denehyctp.com/apply-for-a-position/>. If you have any questions or to recommend a candidate, please contact CTP Karen Alexander at 203.319.8228 or by email at [karen@denehyctp.com](mailto:karen@denehyctp.com).

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