



The Country Club of Salisbury is in the charming town of Salisbury, North Carolina, boasts an exceptional golf course that appeals to players of all skill levels. The meticulously maintained greens and scenic fairways provide a delightful challenge for both seasoned golfers and newcomers alike. Beyond the golf experience, the club offers a full array of amenities, including tennis, pickleball, swimming, and multiple dining options with multiple inside dining as well as outside terrace and patio dining. This blend of recreation and relaxation makes the country club a perfect retreat for families and individuals looking to enjoy an active lifestyle.

Salisbury itself is a rapidly growing city, known for its vibrant community and rich cultural heritage. Salisbury is a bedroom community for the Charlotte area.

## **Job Outline**

### **ESSENTIAL JOB FUNCTIONS**

#### **Food & Beverage Service and Operations**

- Oversees clubhouse dining options include main dining room, casual outlets, bars, banquet services, outdoor F&B Operations and catering.
- Ensure excellent service standards, high-quality food and beverage offerings, and an exceptional member and guest experience.
- Maintain compliance with health, safety, and sanitation regulations in all food & beverage operations.
- Develop and implement operational policies to improve service efficiency and quality.
- Works closely with the Culinary Management team to ensure menu innovation and consistency.
- Address and resolve the member and guest concerns in a professional and timely manner.

#### **Beverage Management**

- Oversee the beverage program, including ordering, inventory control, and pricing.
- Ensure proper storage and handling of beverages, including wines, liquors, and beer.
- Develop seasonal beverage menus, including specialty cocktails and wine list.
- Ensure compliance with local, state and federal liquor laws and regulations.
- Train and educate staff on beverage knowledge, service, and responsible alcohol service.

#### **Staff Management & Training**

- Recruit, train, and manage clubhouse service staff, including dining, bar and banquet.
- Foster a culture of excellence, teamwork, and professionalism among staff.
- Conduct regular staff meetings and daily line ups, Performance evaluations, and ongoing training programs.
- Ensure proper upkeep of dining furniture, equipment, and bar areas.

## **Member and Event Engagement**

- Works closely with the Events & Banquets Manager to ensure successful execution of private and club sponsored events.
- Develop and implement special promotions, themed dining nights, and seasonal events.
- Maintains a strong presence in the clubhouse, engaging with members and fostering positive relationships.

## **Candidate Qualifications**

### **Experience and Qualifications**

Including but not limited to, the following:

- Previous food & Beverage experience in an upscale restaurant, hotel or country club is preferred.
- Strong leadership skills.

Salary Range

\$72,000 - \$80,000

## **Other Benefits**

### **COMPENSATION AND BENEFITS**

The club will provide compensation and benefits package commensurate with experience and qualifications. This includes but not limited to:

- Salary of \$72,000 (potential for higher salary based on experience)
- End - of - Year Bonus of up to 10% of salary based on goals and expectations set by the General Manager.
- CMAA National and Chapter Dues.
- Clothing allowance
- Health insurance per employ handbook.
- Sick pay per employee handbook.
- Golf privileges.
- Relocation expenses negotiable.

Please send resumes to:

Isaac Davis sr., CCM

General Manager

CCS\_Manager@ccofsalisbury.com

Or

[Isaacdsr@hotmail.com](mailto:Isaacdsr@hotmail.com)

All communications will receive a reply when read.