

CANDIDATE PROFILE

Director of Food & Beverage
Chateau Elan Winery & Resort
Braselton, GA

www.chateauelan.com



The Organization

Set against the rolling hills of North Georgia, Chateau Elan Winery & Resort has grown from a single vineyard planted in 1981 into a 3,500-acre award-winning resort destination known for excellence in winemaking, cuisine and hospitality. The property is one of the most celebrated wine and culinary destinations in the Southeast, featuring a diverse range of experiences that draw guests from across the country.

Chateau Elan's culinary offerings reflect its commitment to innovation, craftsmanship and regional influence. The resort boasts a dynamic collection of restaurants—from a refined French-inspired showpiece to an old-world speakeasy and a Southern-style chophouse. Together, these outlets create a vibrant, immersive experience for guests, guided by a talented team of chefs, sommeliers and hospitality professionals.

The resort's 50,000 square feet of flexible indoor and outdoor banquet and conference space make it a highly sought-after venue for weddings, corporate retreats and large-scale social events. With a mission to deliver "life's pleasures without pretension," Chateau Elan is both luxurious and approachable, blending classic Southern charm with world-class amenities.

Chateau Elan Winery & Resort is owned by private investment groups and professionally managed by HEI Hotels and Resorts, a leading hospitality operator known for excellence in service and performance.

Position Overview

Chateau Elan is seeking a forward-thinking and operationally driven Director of Food and Beverage to lead its multi-outlet, high-volume food and beverage program. Reporting to the resort's executive leadership team, the Director will be responsible for the financial and operational performance of all food and beverage departments, including restaurant outlets, in-room dining and banquet operations.

This role requires a seasoned leader with demonstrated success managing diverse culinary environments, from à la carte service to high-volume banquets and special events. The ideal candidate will bring structure, creativity and accountability to the operation while fostering a guest-first culture grounded in quality, teamwork and innovation.

The Director of Food and Beverage will be an active presence throughout the property, balancing hands-on leadership with strategic planning. Success in this role demands excellent communication, organizational discipline and a passion for hospitality. The position is ideal for a candidate who thrives in a fast-paced, service-focused environment and who is eager to play a pivotal role in the ongoing growth of one of the South's premier resort destinations.

Responsibilities

- Oversee all food and beverage operations, ensuring consistent, high-quality service across restaurants, lounges, room service and banquet events
- Partner with the Executive Chef and culinary team to shape menus, service standards and guest experiences
- Lead, mentor, and develop departmental leaders, cultivating a collaborative and accountable team culture
- Set and manage departmental budgets, controlling costs and driving revenue across all outlets
- Develop and implement service SOPs tailored to the individual identity and goals of each outlet
- Proactively manage guest feedback and implement systems to resolve and prevent service issues
- Ensure compliance with all local, state and federal laws, health and safety regulations, and internal company standards
- Work closely with resort leadership on programming, marketing and promotional initiatives
- Maintain high visibility during peak service hours and special events
- Plan for seasonal staffing needs, ensure onboarding and training excellence and monitor team performance
- Oversee inventory systems, vendor relationships and product sourcing strategies
- Collaborate with sales and catering to ensure successful execution of events and banquets
- Actively contribute to resort leadership meetings and strategic planning initiatives

Skills, Background & Personality

- Minimum 5–7 years of progressive food and beverage management experience
- Proven leadership in a high-end hotel, resort or private club setting with multi-outlet operations
- Experience managing high-volume banquets and conference service
- Demonstrated success building and leading teams through change and growth
- Hands-on leader who thrives in both front-of-house and back-of-house environments
- Strong organizational, budgetary and project management skills
- Exceptional communication skills and the ability to influence across departments
- Bachelor's Degree preferred; Hospitality Management or related field ideal
- ServSafe or equivalent certification required
- Highly professional presence with a passion for guest service and team development

Competitive Compensation

The salary for this position is commensurate with qualifications and experience. A generous and attainable bonus program is available based on performance standards and business results.

The resort offers a comprehensive benefits package through HEI Hotels and Resorts, which includes:

- Medical and dental insurance through Anthem Blue Cross Blue Shield
- Vision insurance through EyeMed
- Supplemental, spousal and dependent life insurance
- Short- and long-term disability coverage
- 401(k) Savings Plan with employer match
- Paid vacation, sick time and holidays
- Employee discounts through the YouDecide platform and HEI's national hotel network

Eligibility and specific plan details may vary based on employment status and location.

To be Considered

PLEASE SUBMIT A COVER LETTER AND RESUME PRIOR TO **June 30, 2025**.

A full background check will be conducted on candidates. Professionals who meet or exceed the established criteria are encouraged to contact:



Thomas J. Noyes, CCM, CCE
Principal

✉ tnoyes@gsiexecutivesearch.com
☎ 941-525-3211

