



## **Olde Eight**

### **Food & Beverage Director Job Description**

#### **OVERVIEW**

Olde Eight is the South's premier lakeside destination for golf enthusiasts, families and individuals seeking a well-balanced, year-round recreational and residential retreat. Ideally located near several major Southern cities, Olde Eight blends tranquility with convenience in an elevated yet welcoming landscape.

Nestled in the heart of South Carolina, Olde Eight offers much more than a meticulously designed championship golf course and world-class club—it's a thoughtfully-imagined, casually-refined destination where golf enthusiasts, leisure seekers and business professionals can connect, unwind and experience the best of life together.

Olde Eight will feature an incredible mix of high end amenities including cutting edge golf and wellness facilities, along with multiple fine dining restaurants, access to Lake Greenwood via our Marina, a neighborhood General Store and more.

#### **Club Details**

- Facility: Privately owned
- Course Access: Private
- Number of Holes: 18 (opening in October, 2025)
- Members: Membership cap of 350

For more information about the club, please visit [our website](#).

#### **POSITION OVERVIEW**

**Title:** Food & Beverage Director

**Reports to:** Director of Operations

**Position Description:** We seek an experienced, dynamic, and visible leader to

elevate Olde Eight's food and beverage operations and grow with the club as it expands to multiple Food & Beverage outlets in the future. The ideal candidate will combine strategic financial acumen, venue-level service standards, and a people-first leadership style to drive excellence in every guest interaction—from daily club dining to large-scale special events.

## **ESSENTIAL JOB FUNCTIONS**

### **Operational & Financial Leadership**

- Oversee full-service dining outlets, bar/lounge, banquet and event operations
- Build and manage budgets for cost of goods, labor, and other departmental expenses
- Monitor performance metrics (P&L, COGS, labor, inventory) and act promptly on variances
- Strategize revenue-driving programs (seasonal menus, themed dinners, member events)

### **Team Development & Culture**

- Recruit, onboard, train, mentor and retain a high-performing F&B team
- Provide performance evaluations, career development, and ongoing coaching
- Set service standards and empower staff to deliver elevated guest experiences
- Ensure compliance with labor and safety regulations in all operations

### **Member/Guest Experience & Collaboration**

- Collaborate closely with Executive Chef on menus, service flow, and event execution
- Maintain a consistent presence in outlets to engage with members, ensure satisfaction, and address concerns
- Curate beverage programs—specialty cocktails, wine lists, seasonal offerings—and train staff on service and responsible handling

### **Facilities, Safety & Compliance**

- Inspect and maintain all F&B areas for cleanliness, safety, and functionality
- Manage inventory, purchasing, and vendor relationships; negotiate favorable terms
- Ensure compliance with sanitation, liquor laws, and licensing requirements

## **EXPERIENCE AND QUALIFICATIONS**

*Including, but not limited to, the following:*

- Bachelor's degree in Hospitality Management or a related field preferred
- Progressive F&B management experience—private club, resort, or upscale hospitality—with departmental P&L responsibility preferred
- Strong financial management skills: budgeting, cost controls, and data-driven decision-making
- Excellent interpersonal, communication, and customer service skills
- Knowledgeable in wine, beer, and spirits; sommelier or mixology experience a plus
- Proficient with POS systems, inventory software, and standard office applications
- Ready and able to work nights, weekends, and holidays as needed

## **COMPENSATION AND BENEFITS**

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

- Competitive base salary with performance-based bonuses
- Comprehensive benefits package: medical, dental, life insurance
- Paid time off and holiday schedule
- Club membership privileges and staff meals
- Professional development support through CMAA, industry education, and leadership opportunities

## **APPLICATION INSTRUCTIONS**

- All applications MUST be submitted through the PGA of America's Career Services Department by [CLICKING HERE](#)
- Resume deadline is July 6th, 2025 at 11:59 pm Eastern Time
- Combine your cover letter, resume, references, and any supporting documents into one (1) PDF document with the following file naming convention: Last Name, First Name, Olde Eight, Food & Beverage Director
- Please address all correspondence to - Ms. Ashley LeBaron | Director of Operations | Olde Eight
- Please send any letters of recommendation to PGA Career Consultant Mike Mueller at [mmueller@pgahq.com](mailto:mmueller@pgahq.com).