



Sunset Country Club

2730 South Main St

Moultrie, GA 31768

www.sunsetcountryclubga.com

Food & Beverage Manager – Sunset Country Club | Southwest Georgia

Sunset Country Club, a private 18-hole golf facility located in southwest Georgia, is seeking a dynamic and experienced **Food & Beverage Manager** to lead our hospitality team. This individual will play a pivotal role in the relaunch of our newly renovated kitchen, overseeing service to our active bar, multiple dining spaces, and a ballroom that accommodates up to 175 guests.

Position Overview:

The ideal candidate will be an enthusiastic leader with a passion for hospitality, team development, and operational excellence. You will be responsible for ensuring a superior dining experience, managing all aspects of F&B service and event execution, and driving member satisfaction and revenue.

Compensation:

- Salary commensurate with experience
- Performance incentives tied to F&B sales and room rentals

Qualifications:

- Proven experience in a managerial role within the food and beverage industry
- Strong leadership, organizational, and multitasking abilities
- POS system experience required (Jonas POS a plus)
- Inventory control, budgeting, and scheduling proficiency
- Serve-Safe certification required
- Flexibility to work evenings, weekends, and holidays

- Culinary or chef experience is a plus

Key Responsibilities:

- Lead and manage all aspects of F&B operations
- Hire, train, and motivate F&B staff to foster a positive work environment
- Collaborate with kitchen and service teams to ensure seamless coordination
- Monitor and maintain high standards in service, quality, and presentation
- Ensure compliance with health, safety, and sanitation regulations
- Manage event planning, including menus, logistics, and vendor coordination
- Maintain detailed records of events, calendars, and inventory
- Regularly evaluate product quality and guest satisfaction; implement improvements as needed
- Develop and manage department budgets, food costs, and inventory levels
- Design seasonal menus in collaboration with culinary staff
- Coordinate and execute promotional activities and special events (e.g., wine dinners, tournaments)
- Actively contribute during high-volume periods—hands-on leadership expected

Why Sunset Country Club?

You'll be joining a respected and growing club community with a supportive leadership team and an exciting new kitchen facility. This is a unique opportunity to make a strong impact, develop your team, and shape the future of F&B service at one of southwest Georgia's premier clubs.

Please email your resume, cover letter, and references to Mike Myszkowski, General Manager, at mmyszkowski@pga.com.