



## Assistant F&B Director

Oswego Lake Country Club, founded in 1924, is a private, member-owned golf and country club located in the heart of Lake Oswego, Oregon. Oswego Lake is a neighborhood club where most members live in or near the city of Lake Oswego. Known as a welcoming and friendly club, Oswego Lake prides itself on its professional and courteous staff, superbly conditioned golf course, excellent practice facilities, a historic, recently updated clubhouse that serves as the base for active dining and social activities, and an ongoing commitment to provide a welcoming and energetic environment for members and employees alike. The club recently invested in a 5000 square foot garden and greenhouse that provides us with our own organic produce for 10 months out of the year, as well as four large beehives that aid in pollination of our garden and delivers delicious honey that comes directly from our property. This is truly a unique opportunity to be a part of something special.

### Position Summary:

- Assists the Director of F&B in managing the activities and operations of the Food and Beverage Department in accordance with established policies and procedures.
- Directly responsible for all Food and Beverage service standards and operations in dining room, bar, golf course snack shops and catering/events.
- Aids in planning and implementation of budgets, manages POS system, hires, trains, and supervises hourly staff and applies relevant industry trends to assure that the needs of club members and guests are consistently exceeded.
- Works with a highly engaged and talented Culinary and Bar team to create menus and special events with a focus on seasonality and sustainability.
- Ability to be creative and think outside the usual country club box – this is not your typical club, and the food and beverage team is loaded with restaurant and bar pros who are always pushing for better!

### Professional Qualifications:

- The ideal candidate will be a proven manager with strong leadership and food and beverage skills that have produced positive results in terms of quality, consistency, and smiles on guest's faces!
- The candidate must enjoy and embrace hospitality and thrives in a fast-paced environment.
- The candidate will possess 3-5 years of professional food and beverage management or supervisory experience, with a mix of fine dining and catering preferred.

### Compensation and Benefits:

- A highly competitive compensation package including base salary, full benefits, and 401K matching will be offered. Salary is negotiable based on experience.
- Complimentary golf and use of practice facilities.
- Monthly stipend for continuing education through restaurant/bar research or other industry related coursework.

Please contact us for further description of essential functions and responsibilities at 20 Iron Mountain Blvd, Lake Oswego, OR 97034 | **Phone:** [\(503\) 636-3631](tel:5036363631)

All resumes will be treated with the strictest confidence, and we will reply to each inquiry.