



*Storied Management LLC – an affiliate of Storied Development, LLC, an established development, marketing and sales organization with private club communities throughout the continental U.S., Hawaii, the Caribbean and Mexico – is seeking a Food and Beverage Manager – Beverage & Service for its luxury, private residential, mountain golf and ski community in Park City, Utah – Talisker Club.*

*Talisker Club is Park City's only four-club, one-membership private home community presenting an incomparable collection of Mountain, Main Street, Backcountry, and Country Clubs. It is situated in Utah's Wasatch Mountain Range, from the slopes of Deer Valley Ski Resort to the valleys surrounding the Jordanelle Reservoir. Please visit our website – [www.taliskerclub.com](http://www.taliskerclub.com) to learn more.*

**POSITION:** Food & Beverage Manager – Beverage & Service  
**DEPARTMENT:** Food & Beverage  
**STATUS:** Full-Time, Year-Round  
**UNDER THE DIRECTION OF:** Area Senior Manager, Beverage Director

#### **PURPOSE OF POSITION**

The beverage manager is responsible for maintaining product and service quality by monitoring and maintaining food, beverage, and service quality through accountability, leadership, communication, and planning around Talisker Club lifestyle. Fulfill a lead floor role with a "hands-on approach" and act as a Manager on Duty at all times, ensure successful daily execution, foster open channels of communication, and display a positive approach. Reports and works directly with the Beverage Director and Clubhouse Management team.

#### **ESSENTIAL FUNCTIONS AND RESPONSIBILITIES**

- Responsible for all DABC compliance pieces at either Tuhaye or Empire Pass
- Will work with the Beverage Director on Annual Audits and Renewals
- Enters all DABC orders and coordinates pick-ups
- Ensures front-facing bars are attractive and inviting
- Trains and enforces that measuring devices and practices are being used
- Maintains DABC compliance logs
- Engages staff with daily training pertaining to wine, beer, spirits, and service
- Works with Beverage Director on seasonally changing programming
- Plans and executes all event programming pertaining to beverage (ordering, batching, supplies, signage)
- Responsible for all service and training expectations
- Has a working knowledge of liquor, wine, FOH controllable expenses, and non-alcoholic beverage inventory with attention to controls
- Involvement in hiring, evaluating, teaching, and training
- Anticipates Members' needs and ensures that service meets/exceeds expectations to ensure a memorable and pleasant dining experience
- Develops positive rapport and approachability with team members
- Must be able to work at a rapid pace while maintaining attention to detail; ability to multi-task
- Engages and interacts with team members in order to create memorable and exceptional dining experiences
- Contributes to and executes the F&B budget as pertaining to your sphere of influence
- Weekly payroll: all punches entered/corrected for your area of oversight and service charge distribution inputs sent to payroll manager by Sunday EOD

- Plans and replenishes all FF&E and uniform needs to meet company standards
- Executes all calendar and private events
- Understands, abides by, and ensures that the members' rules and regulations and company policies are followed
- Assures that the department runs in accordance with applicable local, state, and federal laws; this includes a monthly audit of all required licenses and staff certifications
- Participates in all meetings required by the Director of Operations
- Keeps Senior Management updated via Shift-Note nightly recap of all daily operations to include any equipment and operational concerns
- Functions as MOD 4-5 shifts per week
- Works with Area Managers to improve the operation

### **SUPERVISORY RESPONSIBILITIES**

- Based on business volume and seasonal need, all restaurant FOH aspects such as dining room manager, lead bartender, or lead server

### **ADDITIONAL RESPONSIBILITIES**

- Leads, supervises, and supports all supervisors and service staff
- Resolves employee concerns
- Supports team laterally when needed due to business demands
- Trains service steps to team
- Monitors that service steps are followed by team
- Recognizes team for outstanding service
- Supports Senior Management with other duties as assigned
- Provides superior service to our customers (internal and external) at all times
- Monitors and maintains daily liquor compliance
- Ensures that alcoholic beverages are not served to underage customers
- Determines when patrons should not be served additional drinks
- Monitors and maintains "Best in Class" product and service by observing, communicating, and following through
- Holds team accountable for "Best in Class" service, positive relationships, and open communication
- Completes Daily Manager-on-Duty Checklist
- Meets with Chef-on-Duty for specials, unavailable items, and shift needs
- Conducts effective daily lineups
- Responsible for helping in the setup, service, and proper billing for events
- Works with the Event Coordinator to assist in the planning of events and development of service-based event orders
- Facilitates daily opening and closing side-work
- Monitors and maintains "Best in Class" guest experience
- Monitors and maintains music, lighting, décor, room temperature, furniture set, and cleanliness
- Ability to work weekends, holidays, and nights as required by business models
- Ability to complete daily shift reconciliation and end-of-shift reports
- Must exhibit an excellent service attitude and be willing to go out of their way to accommodate the members
- Performs other duties as assigned

## **QUALIFICATIONS**

- ✓ A college degree is preferred with a major in hospitality
- ✓ 5 years in hospitality management, preferably in a private club environment
- ✓ TIPS Certified
- ✓ ServSafe Certified
- ✓ Level 1 sommelier certification is required and completion of Level 2 within year one, paid by Talisker Club
- ✓ Knowledge of POS use, creating buttons, and running reports is a must
- ✓ Must have excellent email etiquette and overall computer skills to include Excel and menu design
- ✓ Basic knowledge of building and IT upkeep to ensure a consistent member experience

## **PHYSICAL REQUIREMENTS**

- ✓ Ability to stand or sit for extended periods of time
- ✓ Ability to bend, lift, and carry heavy objects
- ✓ Ability to withstand external elements in relation to changing weather conditions
- ✓ Ability to set up and break down the dining room based on events
- ✓ Ability to execute in-home catering and outpost dinners

## **BENEFITS AND PERKS**

### **All-Inclusive Benefit Package Offered:**

Medical	Vision	Flexible Spending Account
Dental	Health Savings Plan	Supplemental Insurances; i.e., Accident, Hospital Indemnity, Critical Illness

### **Paid Time Off:**

Vacation and PTO Package	Holiday Pay	Designated Holidays
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### ***401(k) Retirement Plan With Employer Match***

### ***Discretionary Bonus Program***

### ***Ski & Snowboarding Passes***

### ***Golf Privileges***

### ***Employee Meal Program***

### ***Reward and Recognition Programs***

### ***Discounts on Retail***

### ***Education and Tuition Reimbursement Program***

### ***Discounts at Courchevel Bistro***

### ***Employee Spa Pricing***

Interested candidates please visit <https://www.taliskerclub.com/careers/> and submit resume associated with position of interest.