



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 an Assistant Director of Food & Beverage 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 to learn more.

POSITION: Assistant Director of Food & Beverage

DEPARTMENT: Food & Beverage

STATUS: Year-Round / Full-Time

REPORTS TO: Director of Food & Beverage

LOCATION: Tuhaye Campus

PURPOSE OF POSITION:

The Assistant Director of Food & Beverage Operations serves as the strategic partner and second-in-command to the Director of Food & Beverage, providing leadership for multi-outlet dining operations, member experiences, golf events, tournaments, weddings, private functions, and seasonal food and beverage programming. This position is responsible for operational excellence, financial performance, leadership development, labor productivity, and delivering best-in-class service across all assigned areas of responsibility.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

Operational Leadership

- Provide leadership and oversight for Clubhouse, Base Camp, Café Operations, and assigned food and beverage venues.
- Ensure operational consistency, luxury service standards, and exceptional execution across all outlets.
- Maintain an active floor presence and build meaningful relationships with members and guests.
- Lead seasonal outlet openings, transitions, and closures.
- Partner with Culinary Leadership to develop menus, seasonal offerings, promotions, and signature club experiences.
- Develop and maintain departmental SOPs and ensure ongoing training and compliance.

Event, Tournament & Special Function Leadership

- Lead operational planning and execution for recurring and multi-day golf tournaments, championships, and member golf events.
- Oversee all food and beverage operations for weddings, banquets, private events, and club activations.
- Attend BEO meetings and event planning sessions while ensuring all operational details are communicated and executed.
- Develop staffing plans, service standards, timelines, floor plans, and logistical strategies for all functions.
- Collaborate with Golf Operations, Membership, Events, Culinary, and Beverage teams to ensure flawless event delivery.

Leadership & Culture Development

- Recruit, hire, onboard, train, coach, and develop managers, supervisors, and front-line team members.
- Maintain succession planning, professional development, and leadership training programs.

- Conduct performance evaluations and provide coaching and growth opportunities for team members.
- Build a culture of accountability, collaboration, professionalism, and continuous improvement.
- Drive Talisker Club Core Values and culture throughout the department.

Financial Management

- Support overall Food & Beverage profitability and departmental financial performance.
- Analyze and review operating results, labor performance, and departmental P&Ls.
- Develop labor plans and staffing strategies that achieve productivity goals while maintaining service standards.
- Assist in budget development, forecasting, payroll controls, and expense management.
- Review and approve invoices, purchasing activities, and departmental expenditures.
- Identify opportunities to enhance revenue and operational efficiency.

Member Experience & Service Excellence

- Promote a culture centered on exceeding member and guest expectations.
- Resolve member concerns and implement effective service recovery solutions.
- Develop innovative dining, event, and member experience programming.
- Ensure all interactions reflect Talisker Club's luxury hospitality standards.

Compliance & Operational Standards

- Maintain compliance with all federal, state, and local regulations.
- Ensure adherence to food safety, sanitation, workplace safety, and alcohol service standards.
- Conduct operational audits, inspections, and quality assurance reviews.
- Maintain all required licenses, certifications, permits, and training records.
- Utilize technology, reporting tools, and analytics to drive informed business decisions.
- Other duties as assigned.

SUPERVISORY RESPONSIBILITIES:

- Direct oversight of Front of House Managers and Supervisors.
- Provide leadership, coaching, training, and accountability to management teams.
- Lead recruitment, retention, succession planning, and manager development initiatives.
- Conduct manager performance reviews and development planning.

WORKING CONDITIONS AND PHYSICAL EFFORT:

- Requires extended periods of standing and walking throughout dining venues and event spaces.
- Must be available to work evenings, weekends, holidays, and special events.
- Ability to lift and carry up to 25 pounds occasionally.
- Ability to work in both indoor and outdoor mountain environments throughout all seasons.
- Must be visible and engaged during club operations and events.

POSITION REQUIREMENTS:

- Demonstrated leadership experience within luxury hospitality, private club, resort, hotel, or destination property environments.
- Strong operational knowledge of multi-outlet food and beverage management.
- Proven success executing golf tournaments, weddings, banquets, and large-scale events.
- Strong financial acumen including budgeting, forecasting, labor management, and P&L accountability.
- Effective leadership, communication, conflict resolution, and organizational skills.
- Ability to manage multiple priorities in a fast-paced environment.

EDUCATION AND EXPERIENCE:

- Bachelor's degree in Hospitality Management, Business Administration, or related field preferred.
- Minimum of 5-7 years of progressive food and beverage leadership experience.
- Luxury private club, resort, hotel, or destination hospitality experience strongly preferred.
- Proven record of developing high-performing teams and future leaders.

QUALIFICATIONS:

- Energetic, visible, and member-focused leader.
- Strong attention to detail and organizational skills.
- Financially disciplined and operationally driven.
- Calm under pressure and adaptable to changing business needs.
- Passionate about hospitality, team development, and service excellence.
- Demonstrates honesty, integrity, professionalism, and commitment to Talisker Club Core Values.

BENEFITS AND PERKS:

All-Inclusive Benefit Package Offered:

- Medical
- Dental
- Vision
- Health Savings Plan
- Life Insurance – Long- and Short-Term Disability
- Flexible Spending Account
- Supplemental Insurances; i.e., Accident, Hospital Indemnity, Critical Illness

Paid Time Off:

- Holiday Pay
- Designated Holidays
- Vacation and PTO Package

401(k) Retirement Plan with Employer Match

Discretionary Bonus Program

Ski & Snowboarding Passes

Golf Privileges

Employee Meal Program

Member Gratuity Program

Reward and Recognition Programs

Discounts on Retail

Education and Tuition Reimbursement Program

Discounts at Courchevel Bistro

Employee Spa Pricing

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