



The Westmoor Club – Nantucket, Massachusetts

Director of Food & Beverage

Established in 2005, The Westmoor Club is a premier private club located on 15 acres in the Cliff area of Nantucket, just a mile from the center of the Town of Nantucket. The Club, founded on notions of an active, healthy, well lived life, on the importance of family and friendship and of common courtesy and civility, bustles with social and physical activity and honors Nantucket's nautical traditions with fishing, sailing, and yachting. At the center of the property is the restored 1917 summer home built for Alice Vanderbilt that serves as the main clubhouse.

Amenities include: three grass tennis courts, 10 Har-Tru courts, two paddle tennis courts, two squash courts, two large pools, a children's pool, three jacuzzis, a 20,000 square foot state-of-the-art Spa and Fitness Center and the magnificent and classic 77 feet, wooden yacht, Belle. Club programming includes junior and adult programs for all sports and an award winning children's summer camp. There are currently 480 members.

Club operations are seasonal with full services, seven days a week, from June 15 to September 15 with à la carte service for breakfast, lunch and dinner; banquets operate from mid-May to December 15 and range from 400 to 600 guests. The 15,000 square foot clubhouse features seven guest rooms, two dining rooms and a ballroom and can accommodate up to 200 guests indoors. Additional outdoor dining amenities are available and include the pool café and Belle. Annual gross revenues exceed \$8 million. Food and beverage sales are \$1.5 million of which approximately 30% are derived from private events. The Club's dining program emphasizes a style that celebrates the best of Nantucket, summer, freshness and health.

This modern and sophisticated field club is seeking a Director of Food & Beverage to lead the front of the house food and beverage team as well as book and coordinate member private events and club sponsored food and beverage events. This position requires excellent communication and team leadership skills along with the ability to work in a high volume, fast-paced seasonal environment. Critical to this role are success and experience with seasonal hiring and staff training. He/she must also be proficient in budgeting, scheduling, and modeling labor costs.

This position reports directly to the Executive Chef and will oversee a seasonal staff of approximately 30. The Director of Food & Beverage is expected to be personable, have an excellent eye for detail, ability to multi task and will genuinely enjoy engaging with a terrific membership. Experience that includes a combination of resort, private club and restaurant work is highly desirable.

This is a full-time, year-round position that requires the Director of Food & Beverage to be on property nine months out of the year.

Compensation: The Club will offer a competitive compensation plan with an option for housing, standard benefits and perks.

Interested and qualified candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration at <http://denehyctp.com/submissions/>. If you have any questions or need further assistance, please email Chris Coulter, General Manager at the Westmoor Club directly at chris.coulter@thewestmoorclub.com.



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