



Scarsdale Golf Club – Hartsdale, New York

Director of Hospitality, Food & Beverage

About the Club

Founded in 1898, Scarsdale Golf Club is a distinguished, family-friendly, sports-oriented haven located just 40 minutes from Grand Central Terminal in New York City and within walking distance of the Hartsdale Metro North train station. Designed to provide recreational enjoyment for local families and attract new residents, the Club continues to fulfill this mission with pride.

Members are treated to a challenging 18-hole golf course designed by the legendary A.W. Tillinghast, consistently recognized as one of Westchester County's top courses. In addition to golf, the Club offers an array of exceptional amenities, including six tennis courts, two court tennis bubble, four platform tennis courts, a six-lane bowling alley, a state-of-the-art fitness center, and a large swimming facility. The award-winning summer camp and diverse junior programs further enrich the member experience.

Dining at Scarsdale Golf Club is a delight, with great options at the Clubhouse, 18th Hole Terrace, Pool Deck, and Bar—each offering spectacular views and perfect settings for special events. Known affectionately as “The Little Hamlet in the Village,” the Club provides engaging activities and extraordinary year-round facilities to its 530 members, 325 of whom enjoy golfing privileges.

Significant investments have been made to enhance the facilities, including a \$4.2 million renovation of the Golf Course Maintenance Facility in 2016 and a \$7.2 million upgrade of the North Complex in 2012. Ongoing projects for 2023 include a \$6 million golf course irrigation system and a two-court tennis bubble, along with a \$750,000 refresh of the main-level Clubhouse and restaurant. Future enhancements will include a cutting-edge golf simulator facility.

The Club is open for dining from April 1st to the end of the year, and the golf course is open year round and features regulation greens from April through November.

Total F&B revenue is \$3.1 million as part of the \$12.4 million overall gross revenue of the Club.

Check out these Club Videos! <https://vimeo.com/scarsdalegolfclub>

[Explore More About Scarsdale Golf Club](#)

About the Position

Join Scarsdale Golf Club as the Director of Hospitality—a pivotal role on the Executive Team who will be fully responsible for the F&B Culinary and FOH operations across all outlets at the Club. Reporting directly to the General Manager in this exciting position, the Director will be the face of the dining operations and interested in getting to know the membership. S/he will also manage all member and outside events and ultimately ensure exceptional service and unforgettable experiences. Further components include:

- **Dynamic Leadership:** Take charge of daily operations, ensuring every experience is exceptional and memorable.
- **Inspire and Elevate:** Supervise, coach, and mentor a passionate team, driving them to exceed service standards while fostering teamwork and accountability.
- **Strategic Collaboration:** Partner with the General Manager to craft the annual business plan, manage budgets, and optimize staffing, all while promoting service excellence.
- **Create Memorable Moments:** Lead the development of a cohesive F&B team and a welcoming atmosphere that elevates the member's experience to new heights.



- Seasonal Staff Management: Oversee and develop seasonal international staff, ensuring smooth integration into Scarsdale's vibrant Club culture.

About the Ideal Candidate

Scarsdale Golf Club is seeking an exceptional individual who will shape the dining and overall Club experience and make a lasting impact on the vibrant community:

- A minimum of five years of experience managing a stellar Culinary operation of a similar scale operation with a strong banquets program in a multi-outlet environment.
- Proven Success: A stable career with impressive achievements and clear progression in responsibility.
- Exceptional Leadership: Strong managerial and interpersonal skills that inspire teams to excel.
- Top Communication: Outstanding customer service and communication skills for seamless interactions.
- Passion for Hospitality: Deep enthusiasm for food and wine, committed to delivering unforgettable experiences and sincerely enjoys member and guest interactions.
- Organizational Expertise: Strong skills in budget management and adherence to operational standards.
- Team Development: Proven ability to train and motivate a dynamic, service-oriented F&B team.
- Innovative Implementation: Capable of balancing tradition with creative process improvements.
- Strong Work Ethic: Willingness to engage directly with service to enhance member satisfaction.
- Elevating Experiences: Track record of enhancing F&B offerings for memorable dining.
- Attention to Detail: Keen eye for detail in food service operations, ensuring high standards.

Apply for This Position

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration to DENEHY Club Thinking Partners at <http://denehyctp.com/applyforaposition/>. For questions or to recommend a candidate, please contact Karen Alexander via email karen@denehyctp.com.