

WATCH HILL YACHT CLUB – Watch Hill, RI – General Manager

The Watch Hill Yacht Club is seeking a General Manager to oversee all operations of the Clubhouse, Sailing Program, Waterfront facilities, and Food and Beverage Program. The Watch Hill Yacht Club, established in 1913, is a private, member-owned club in the beautiful coastal community of Watch Hill.

The WHYC is a seasonal club with a heavy focus on member activities in the summer months where the visibility and participation of the General Manager is essential for the operation. The Clubhouse is a unique on-the-water location containing a 60 seat dining room and 25 seat bar. The club is open from May through November offering lunch and fine dining 5 days per week during the peak season, with daily bar service. The General Manager is expected to be present at the Club during the season and available for Club business during the off season.

Amenities include moorings, launch service, an active instructional Junior Sailing program, and excellent dining facilities for both lunch and dinner as well as private functions. Our Club maintains a fleet of Opti and Club 420 sailboats, 2 launches, a racing committee boat and many small power boats for on water operations. The Club provides both informal and formal dining options, private event space, adult and junior sailing programs, and a lively social and racing calendar. The Club has a unique One-Design Racing program featuring WH-15 s which is a modern derivative of a classic Herreshoff design.

About the Position

The General Manager (GM) oversees all aspects of the Club s day-to-day operations and maintenance. Responsibilities include hiring, training, and supervising all staff to ensure members and their guests consistently have a superior experience. Staff is comprised of Restaurant, Kitchen, Bar, Junior Sailing, Launch, Parking, and Office employees totaling 48. Additionally, the General Manager works closely with all committee chairs to help develop the Club Calendar and budgets for all events. The GM attends monthly Board Meetings and reports on all House Committee issues.

Reporting to the Commodore, the GM leads the organization in accomplishing its mission of being a vibrant, member-driven yacht club providing all members with extraordinary experiences and exceptional service.

Key responsibilities include:

- Attracts, develops, trains, supervises, and mentors the Clubs employees.
- A motivator and leader who can bring out the best in others by setting clear goals and expectations, holding them accountable for outcomes by providing consistent feedback and support through respectful interaction and professionalism.
- Attention to detail and consistency of delivery at a high level. The ideal candidate will have a keen understanding of quality in all aspects of club operations.
- Presence and outstanding communication skills are necessary for this role. As the primary communicator of much of the information at the Club verbal and written skills are critical.

- A keen ability to listen and engage.
- Strong financial acumen for hospitality trends and metrics, and the ability to fully comprehend and explain P/Ls, balance sheets, cash flow, and operating, capital, and project management budgets.
- Must expect a high level of accountability from overall F & B operation, its consistency of execution, and standards for success.

Candidate Qualifications

- A minimum of 5 - 7 years of progressive leadership/management experience in a private member-owned club, or a leading hospitality operation outside of the club industry. The successful candidate must possess exceptional hospitality skills.
- Waterfront and/or Yacht Club management experience is very desirable.
- Five or more years in the hospitality profession at a managerial or assistant managerial level would be indicative of a commitment to the industry.
- Strong personal qualities of integrity, confidence, credibility, energy, commitment, and humor along with exemplary ethics.
- Exceptional technology and communication skills are required.
- A true, confident, diplomatic, and competent professional with exceptional executive presence, who recognizes the importance of accountability, and who has a strong history of success.
- Experience in Events, Food and Beverage, and Kitchen management are required. The ability to develop a menu and direct a Food and Beverage staff is a must. Events are frequent in-season and require the manager on-site.
- Facility troubleshooting and maintenance is required, especially during the off-season.
- Jonas experience is highly desirable. Microsoft proficiency is required.

Compensation:

The WHYC offers a competitive year-round compensation plan, along with standard benefits and a 401k program.

Educational Requirements:

Bachelor s degree is preferred, with a focus on Hospitality Management and/or Finance.

Application:

Please send cover letter and resume with references to Michelle Hogan at michelle@whyc.net.