



Job Title: Lead Restaurant Manager
Location: Greensboro, NC
Company: Greensboro Country Club

About Us:

Founded in 1909, Greensboro Country Club (GCC) proudly holds both the Distinguished Club and Platinum Club designations. We stand out among private clubs in the Triad area by offering two stunning locations, a variety of fine and casual dining options, golf, tennis, fitness facilities, and a vibrant community of Greensboro's most interesting people. Following a \$19.1 million renovation at our Irving Park campus, we now feature:

- A family swimming pool, adults-only pool, and a separate splash pad for children
- An expanded, state-of-the-art wellness and fitness facility with new strength and cardio equipment
- Renovated restaurants, including adult, family, outdoor, and fine dining spaces
- Updated clubhouse interiors

At GCC, we serve our member families by providing a place for leisure, lasting friendships, and unforgettable memories that will last a lifetime.

Job Summary:

The Lead Restaurant Manager is an exciting opportunity to manage multiple dining venues, including Family Grill, DRT, 1909, and Men's Grill, as well as the seasonal Snack Bar and Pavilion Bar. This role requires a dynamic leader with strong management skills, a passion for hospitality, and the ability to drive performance across various restaurants, ensuring exceptional service and a seamless guest experience. Additionally, the Lead Restaurant Manager will be responsible for creating and implementing all training and development programs for the restaurant staff.

Key Responsibilities:

- **Operational Oversight:** Manage daily operations for all dining venues, ensuring high standards of food quality, service, and cleanliness.
- **Staff Management:** Recruit, train, and mentor staff across all venues, fostering a positive team environment and ensuring consistent service.
- **Training and Development:** Design and implement comprehensive training and development programs to enhance staff skills and service excellence.
- **Guest Experience:** Uphold and enhance guest satisfaction by maintaining high service standards and promptly addressing any concerns.

- **Financial Management:** Monitor and manage budgets, labor costs, and inventory, implementing strategies to optimize profitability and reduce waste.
- **Menu Development:** Collaborate with chefs to create innovative menus that reflect seasonal offerings and guest preferences.
- **Marketing Initiatives:** Work with the marketing team to promote special events, seasonal menus, and other initiatives to drive traffic and enhance the brand.
- **Compliance:** Ensure compliance with health and safety regulations, licensing, and company policies.

Qualifications:

- Bachelor's degree in Hospitality Management or a related field preferred.
- 5+ years of experience in restaurant management, with a focus on multi-venue oversight.
- Strong leadership and team-building skills.
- Excellent communication and interpersonal abilities.
- Proficient in financial management and inventory control.
- A passion for food and beverage trends and a commitment to guest satisfaction.

What We Offer:

- Competitive salary and benefits package.
- Opportunities for professional development and career advancement.
- A supportive and dynamic work environment.
- Relocation expense

Interested candidates should attach their resume and send to b.wilkerson@greensborocc.org.