

Assistant Food and Beverage Director 75-85K

This is a position at a hotel & Resort located at , Nantucket, MA. Will lead the Restaurant Team reporting directly to the Director of F&B, resorts' Assistant General Manager and General Manager. Your primary role will be managing all aspects of service for the daily food & beverage department's operations, including the Breeze Restaurant, our new outlet Sailor's Valentine, and our catering and business functions. By designing effective programs with Director of F&B that support the needs of the hotel guests, Club members, and community members, you will be responsible for maximizing the revenue potential for all F&B sales and delivering a world-class experience for all who patronize our resort's food & beverage facilities. You will also be the face of the resort's Food and Beverage department and a senior leader in the company. We expect you to be a member of the Nantucket community, develop relationships and involve yourself on the island.

Some of the critical responsibilities of your position as Assistant Director of Food and Beverage will include but is not limited to:

- Partner with our F&B Director and Executive Chef to create a restaurant concept that creates a "buzz" in the community and is attractive to our hotel guests. We want a concept that meets the needs of our guests, club members, and community and has a competitive edge in the marketplace. The emphasis here must also be on breakfast and lunch meal periods, increasing the capture of in-house guests and local customers. The resort's Executive Chef, also reports to the Asst. GM and GM. You two will work as partners in creating a wonderful F&B department and reaching our potential.
- Continue to enhance the design, sale, and promotion of in-house-driven events, such as The Grand Buffets, our seasonal Clambake, Sailor's Valentine, and other special events. Continue to help us improve our family/non-family dynamics in the dining room, making both cultures work separately and simultaneously in service and guest experience. This critical component of your position will genuinely reflect your professional delivery.
- Build an effective team that will deliver world-class service in a hospitable manner endearing the customers and guests while maintaining the highest level of service. All service staff in the restaurant and bar will report directly to you during your shifts.
- Delivering thoughtfully designed training in service, food, beverage, and hospitality will be necessary for developing our seasonal and year-round staff members. Our managers have been selected for their ability to communicate the Company's message and inspire world-class service.

- We use Posi Touch Software as our Point-of-Sale system, and you will be held accountable for learning all aspects of the program applicable to food and beverage and retail sales. You will be given the authority to authorize rebates (hopefully limited) and complimentary deals and modify checks to control the shift's transactions and quickly resolve any issues with the guest's checks.
- OpenTable Software is our restaurant reservation software, and you will be asked to assist us in maximizing its effectiveness through the daily management of our reservations.
- As the Food and Beverage Director, you will implement our beverage program. We look to have attractive offerings delivered timely, maximizing the revenue potential in all locations.
- You will manage the service and sales for the Front Porch and oversee the delivery of entertainment. The Front Porch and our new outlet, Sailor's Valentine, are critical to our Seasonal offering. With the recent addition of Sailor's Valentine, you will be tasked to create a more interactive program and concept to provide service and guest experience.
- As our Asst. Director of Food and Beverage, we will partner with you to maintain all areas inside and outside the Breeze, The Grand Ballroom, and the front deck areas with an eye for cleanliness to keep all areas in "like new" condition. We would like you to ensure that all décor reflects the direction of ownership constantly. In this vein, you will be asked to suggest modifications to both the facilities and services to serve our guests, clients, and members best.
- Because we are on an island, you will be constantly challenged with logistical and weather-related issues. We expect you will do your best to anticipate weather and location challenges and make appropriate plans to overcome any potential problems.
- We are committed to being outstanding corporate citizens on Nantucket by fully engaging in the island culture. As Asst. Director of Food and Beverage, you will be expected to be an ambassador of the hotel and a role model for our team on and off the job.
- Communication up and down the organization is critical to the business's success. Communicating closely with the Director of F&B, Asst. General Manager and General Manager, and our other managers will be of utmost importance. We always want to know your progress, challenges, and problems.

- Due to the very seasonal nature of the market on Nantucket, it will be critically vital that you forecast business cycles constantly and adjust accordingly. There will be times when business levels will require that management works in the capacity of line staff to keep costs in line. This should be understood and embraced as a condition of employment.
- There will be bumps in the road, and we are counting on you to anticipate problems to the best of your ability so that we avoid as many of them as possible. The quality of your hires, which you will be fully involved in the hiring decision, is critical to the property's success. This role also requires your input in the onboarding process. You will create an atmosphere where our ladies and gentlemen are offered an opportunity to grow under a leader with high integrity and genuine care. Our hotel is passionate about customer care, and your management delivery should always reflect this attitude.

Compensation and Benefits:

Compensation - This is a full-time, year-round, salary-exempt position. Annual compensation will be paid bi-weekly while actively employed by our parent company Stanmar Inc. via direct deposit

In addition to the base compensation, will have a potential incentive for the 2023-2024 season. This bonus will be based on achieving mutually agreed upon annual goals including but not limited to objectives based on food cost, departmental profitability, customer evaluation, food quality, administrative abilities, and your role as a team player and leader.

Medical, dental, and vision insurance is available to all LGR-eligible team members. LGR currently offers medical and dental insurance, which contributes 50% of the premium cost, and each participating employee contributes 50%. Benefit eligibility may commence on the first day of the following month following your hire date. Please refer to the employee benefits information and the company handbook for detailed information.

Long Term Disability, Life, and AD&D insurance are available to all eligible team members. Benefit eligibility may commence on the first day of the following month following your hire date. The Company currently pays 50% of the premium. The policy also includes \$20,000 of life insurance. The details of these plans may be found in the summary plan description or in the company handbook.

Please note that all benefits are subject to change during each annual open enrollment period.

401K Plan. Please see the information in the benefits package and company handbook.

Vacation. The Company initially offers two weeks of paid vacation on an accrual basis. You will be eligible for additional vacation on an escalating basis based on the number of years the Company employs you.