



Director of Food & Beverage

2880 La Quinta Dr,
Missouri City, TX 77459
Telephone: (281) 403-5900
www.golfquailvalley.com

JOIN THE TEAM

This full-time position at the Quail Valley Golf Course & City Centre delivers customer service to guests to fulfill all aspects of implementation and management of daily Food & Beverage (F&B) operations and special events.





ABOUT THE CITY CENTRE

Open to the public, The City Centre at Quail Valley hosts two top-rated golf courses, The Bluebonnet Grille restaurant, and a beautiful 25,000 sq. ft. venue for weddings and group events.

THE BLUEBONNET GRILLE

The Bluebonnet Grille restaurant and patio has options for parties or special occasions. It is a fun and welcoming hub for golf, dining and events.

EVENTS & WEDDINGS

Our building is big and features 25,000 square feet of event space plus a covered patio, porticos, and massive green lawn that have become the place for weddings, special events, or company outings.

GOLF COURSES & PRACTICE AREAS

With 36 holes of golf on two distinct golf courses, we can host large golf outings or charity golf events. The El Dorado golf course features a modern layout with rolling terrain while the La Quinta golf course is a classic, tree-lined golf course that features generous fairways and elevated greens.



THE OPPORTUNITY

The position is Exempt and salary is \$70,000 - \$95,000 commensurate with experience.

ABOUT THE POSITION

The Director of Food & Beverage reports directly to the General Manager and is a pivotal role within our facility responsible for overseeing all aspects of food and beverage operations, including on-course snack and refreshment carts, the restaurant, and catering services for large group events. This position requires a dynamic leader with exceptional hospitality management skills, a passion for culinary excellence, and a keen business acumen to drive revenue growth and ensure an exceptional dining experience for our guests.

A Director of Food & Beverage necessitates (1) strong leadership skills with the ability to inspire, motivate, and mentor a diverse team, (2) exceptional interpersonal and communication skills, with a focus on guest satisfaction, and (3) a solid understanding of culinary techniques, menu development, and cost control measures.

As a leader, you need to be able to (1) provide visionary leadership to the food and beverage team and foster a culture of excellence, teamwork, and guest satisfaction, (2) recruit, train, mentor, and supervise a diverse team of service professionals to ensure high standards of service delivery, (3) develop and implement policies and procedures to optimize operational efficiency and enhance overall guest satisfaction.

Day-to-day, the Director of Food & Beverage (1) oversees service delivery, quality control, and adherence to health and safety standards, (2) collaborates with food preparation to manage menus while maintaining cost efficiency and profitability, (3) monitors inventory levels, food costs, budgets, and develop revenue enhancement strategies, and (4) conduct regular inspections and audits to uphold cleanliness, sanitation, and compliance with regulatory requirements.

To support the various events at the facility, the Director of Food & Beverage (1) works closely with the events team to coordinate and execute catering services for weddings, corporate outings, tournaments, and other special events, (2) collaborates with event planners and clients to customize menus, beverage packages, and decor arrangements to achieve seamless execution and memorable experiences, and (3) manage event budgets, staffing requirements, and logistics, optimizing resources to deliver profitable events while upholding quality standards.

GENERAL REQUIREMENTS

Bachelor's degree from an accredited college or university with major course work in Marketing, Business Administration, Hospitality Management, Business Management or a related field and five years of management private event experience, hospitality, administrative experience, or a background in event services, banquets/catering including three years in a supervisory and or management position. A valid Texas Driver's License, TABC certification, and Texas Food Safety Managers Certificate required.

HOW TO APPLY

To be considered for this position, please submit your application, cover letter, references, and resume to:

Donnie Hayes

Email: donnie.hayes@missouricitytx.gov

If you have any questions, please call Donnie at 281-403-8518.

Please note that references will not be contacted until mutual interest has been established.

Our recruitment incorporates existing rules and regulations that govern public sector recruitments in the State of Texas. In accordance with public disclosure/open record laws, information submitted for consideration may be made available to the public upon request by interested parties.

Quail Valley Golf Course & City Centre is an Equal Opportunity Employer.