



## **The Valley Club | Sun Valley, Idaho** **Food & Beverage Director**

### **About the Club**

Founded in 1996 by a passionate group of local golf enthusiasts, The Valley Club has become the premier private retreat in the Wood River Valley. In 1999, the Club transitioned to member ownership, establishing The Valley Club as a true member-owned sanctuary.

What began with Hale Irwin's original 18-hole course design laid the foundation, and in 2007, Tom Fazio added the acclaimed West Nine, creating a dynamic 27-hole golf experience. That same year, the Club expanded its amenities with an 8,500-square-foot Fitness Center featuring pools, racquets, and wellness amenities. In 2009, the Clubhouse grew by 13,000 square feet, adding a stunning 10,000-square-foot patio boasting panoramic views of Bald Mountain.

Most recently, the Club completed a \$7.5 million renovation of the original 18 hole course, led by Hall of Famer Davis Love III and Beau Welling, underscoring its ongoing commitment to excellence, continuous improvement, and elevated member experiences.

The Valley Club is set within Idaho's renowned Sun Valley region, a mountain community celebrated for world-class skiing, hiking, biking, fishing, and year-round adventure. Sun Valley and Ketchum offer vibrant dining, art, and cultural scenes beneath iconic Bald Mountain. Fifteen miles south, Hailey provides convenient air service, a welcoming community, and a cost of living below the national average. Bellevue, just beyond, offers additional housing options and is home to Friedman Memorial Airport. Families enjoy excellent local schools, including Sun Valley Community School (K–12), Wood River High School, the Sage School, and Ketchum's public schools.

Today, The Valley Club is a vibrant, multi-generational community where world-class golf blends seamlessly with wellness, recreation, and social connection. Its story is one of continuous evolution—driven by a commitment to excellence and the belief that its best years are still to come.

### **The Club at a Glance**

- Gross Revenue: \$16.2 million | Dues Revenue: \$10 million
- Initiation Fee: \$125,000 | Members: 768 (458 Full Privileged) | Waitlist: 122
- Board of Directors: 9 members (3-year terms) | Acreage: 237

### **Facilities & Amenities**

- 27 holes of championship golf (Irwin/Love III and Fazio designs) with full practice facilities
- 20,000 sq. ft. Clubhouse and 8,500 sq. ft. West Campus (fitness, racquets, pools, Moose Grill)
- Tennis: 7 outdoor courts (5 hard, two clay) + three indoor winter courts
- Pickleball: 8 courts
- Aquatics complex with lap, family, and spa pools
- Dining options:
  - Main Clubhouse
  - Moose Grill (West Campus)
  - Maria's
- Upscale fitness and wellness center with massage treatment rooms
- Junior golf, racquets, and aquatics programs



### **About the Position**

The Valley Club is seeking an experienced, dynamic, and hospitality-driven Food & Beverage Director to lead our F & B operations and deliver consistently outstanding dining experiences across the club. This is an exciting role for a leader who thrives in a collaborative environment, values high-standards, and is eager to make a meaningful impact within a respected and growing club.

This position is a hands-on leadership role that demands presence on the floor, strong alignment with the Executive Chef and department heads, and consistent delivery of high-touch service. The Director builds a culture of hospitality excellence, oversees staff performance and development, drives financial outcomes, and elevates dining and social programming across the club.

### **What You'll Do**

- Direct daily operations across all dining venues, banquets, social events, and beverage programs.
- Lead, hire, train, schedule, mentor, and evaluate the F&B team while reinforcing professionalism, accountability, and elevated service standards.
- Maintain a strong, visible presence throughout the Club, engaging with members and supporting staff to ensure warm, attentive, and seamless service.
- Partner with the Executive Chef, senior leaders, and operations teams to deliver exceptional dining experiences, tournaments, and signature club events.
- Review BEOs and event plans to confirm accurate staffing, room setups, service flow, and flawless execution.
- Oversee the wine and beverage program, including inventories, lists, purchasing, and service standards.
- Ensure safety, sanitation, regulatory compliance, and overall facility readiness across all F&B areas.
- Develop and refine departmental standards and service procedures that align with Club expectations.
- Lead budget development with the General Manager and Controller, manage expenses, and uphold strong internal controls.
- Use operational and financial reporting to inform decisions and drive continuous improvement.
- Communicate clearly with the General Manager, staff, and members to ensure alignment and smooth daily operations.
- Support marketing and membership initiatives that strengthen member satisfaction and engagement.
- Stay current with industry best practices and introduce thoughtful, forward-looking ideas that enhance the member experience.

### **What We're Looking For**

- Five or more years of progressive leadership experience in food and beverage within a private club, resort, or hotel environment.
- A proven track record of inspiring and developing high-performing teams, while elevating service standards, and delivering a consistently polished member experience.
- Strong expertise in staffing, training, scheduling, and performance management.
- Comprehensive operational expertise across a la carte dining, banquets, beverage programs, special events, and member engagement.
- Solid financial acumen with experience building and managing budgets, controlling costs, and interpreting



key performance metrics and management reports.

- A leadership style that is visible, energetic, approachable, and professional, with the ability to motivate teams on and off the floor.
- Collaborative by nature, working seamlessly with the Executive Chef, department heads, and vendors.
- Exceptional organizational and communication skills, with the ability to prioritize, execute, and delegate effectively.
- Creativity in programming, menu collaboration, and enhancing the overall member experience.
- Advanced wine service knowledge and beverage service expertise, with enthusiasm for curating thoughtful, engaging, beverage offerings.
- A commitment to continuous professional development and maintaining high standards of safety, compliance, and service.
- Strong technology skills, including Outlook, Word, Excel, and club management systems.
- College degree or relevant certifications preferred, combined with meaningful, successful experience in food and beverage leadership.

### **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/apply-for-a-position/>. If you have any questions or want to recommend a candidate, please contact Patrick Finlen at [patrick@denehyctp.com](mailto:patrick@denehyctp.com).