

## **DIRECTOR OF FOOD & BEVERAGE PROFILE: ATLANTIC FIELDS CLUB HOBE SOUND, FL**

### **THE DIRECTOR OF FOOD & BEVERAGE OPPORTUNITY AT ATLANTIC FIELDS CLUB**

This role will be based at one of Discovery Land Company's premier locations: Atlantic Fields Club, located just outside of Hobe Sound, Florida. Atlantic Fields Club is seeking a Food & Beverage Director to join its Food & Beverage Department and lead a dynamic, hospitality-driven dining program. The Food & Beverage Director serves as the heartbeat of the Club's dining experience, leading with purpose, warmth, and an unwavering commitment to culture and service excellence. This position oversees all food and beverage outlets, from casual to fine dining, ensuring each space reflects the elevated standards, thoughtful detail, and genuine hospitality that define the community. With a strong focus on people and experience, the Food & Beverage Director champions front-of-house excellence by inspiring teams, strengthening service standards, and cultivating an environment where Members, Guests, Prospects, and Team Members feel genuinely valued and cared for. This leader protects and elevates the Club's culture by fostering connection, pride, and a spirit of sincere hospitality in every interaction. In this role, the Food & Beverage Director helps shape and deliver the Discovery Land Company experience one rooted in heart, authenticity, and a shared commitment to making every moment memorable for both those served and those served alongside.

[Click here to view a brief video about this opportunity.](#)

### **ABOUT ATLANTIC FIELDS CLUB**

Atlantic Fields is a rare expression of Old Florida elegance, thoughtfully woven into the natural beauty of Hobe Sound. This private, gated enclave offers a refined, yet relaxed lifestyle defined by warm Southern hospitality and effortless luxury. Just minutes from the coast and less than 30 minutes from Palm Beach International Airport, Atlantic Fields feels peacefully secluded while remaining conveniently connected. At the heart of the community is an exceptional collection of world-class amenities designed to inspire connection, wellness, and adventure. Members enjoy a championship Tom Fazio-designed golf course, a state-of-the-art Wellness Center, Club Village, Family Park, Adventure Center, Lake Club, Holistic Farm, world-class Equestrian Center, and Discovery's signature Outdoor Pursuits program—creating a dynamic, family-focused lifestyle in a naturally beautiful setting. With just over 300 luxury homes across more than 1,500 acres, Atlantic Fields offers an intimate sense of place surrounded by preserved native lands and neighboring the historic Hobe Sound Polo Grounds. A steadfast commitment to conservation defines the community, with more than 800 acres dedicated to agricultural preservation and 125 acres of restored wetlands and native habitats—delivering a seamless balance of timeless sophistication, outdoor living, and environmental stewardship.

### **DISCOVERY LAND COMPANY**

Discovery Land Company (DLC) is a leading developer of luxury private residential communities worldwide, founded by Mike Meldman. DLC's unique business model integrates land development and real estate, ensuring efficient project execution and cost management. The company is known for its commitment to sustainable development, preserving natural environments while delivering high-end living experiences. DLC's leadership focuses on creating family-oriented communities that foster memorable experiences and lasting connections. Their values emphasize people, respect for culture and the environment, integrity, and the importance of fun.

### **ATLANTIC FIELDS CLUB BY THE NUMBERS:**

- Over 100 Membership through property ownership
- 80% a la Carte, 20% Banquets
- Over 6,000 covers per year

- Approximately 30 employees reporting directly and indirectly to the F&B Director
- 2 brand new kitchens
- 200 FTE Employees
- 52 – Average age of members
- TEI Point of Sale
- Club Closure: June 15 through October 1

**ATLANTIC FIELDS CLUB WEBSITE:** [www.atlanticfieldsclub.com](http://www.atlanticfieldsclub.com)

**ATLANTIC FIELDS CLUB FOOD & BEVERAGE PROGRAM:**

The Club’s current food and beverage program features multiple outlets designed to serve the membership throughout the week. The Golf House, with a maximum occupancy of 100, offers breakfast, lunch, and dinner service and operates Sunday through Thursday from 7:00 a.m. to 7:00 p.m., with extended hours on Friday and Saturday until 9:00 p.m. Two on-course Comfort Stations provide convenient grab-and-go breakfast and lunch options and are open daily during golf operations. Pineapples, accommodating up to 60 guests, serves breakfast and dinner and is open seven days a week from 8:00 a.m. to 4:00 p.m. In addition to daily dining, the Club hosts two annual golf tournaments and one to two large-scale member events each year, further enhancing the overall member experience. More outlets will be opening with the expansion and further development of the club.

**DIRECTOR OF FOOD & BEVERAGE POSITION OVERVIEW**

The Director of Food & Beverage (DFB) provides strategic leadership and oversight for all front-of-house food and beverage operations, leading a diverse management team that includes the Assistant Director of F&B, Event Manager, F&B Managers, Lead Bartender. Reporting to the AGM and working in close partnership with the Executive Chef, the DFB plays a critical role in aligning service, culture, and execution across all dining and event experiences. Strong collaboration with the executive leadership team is essential to ensuring seamless integration between front- and back-of-house operations, while regular interaction with the Membership Experience Committee helps ensure programming and service standards consistently reflect the expectations and preferences of the membership.

**Leadership**

- Provide effective leadership and direction to all Food & Beverage managers and staff.
- Build and maintain respectful, collaborative relationships with F&B managers, department heads, and the Executive Chef to ensure seamless front- and back-of-house alignment.
- Serve as a positive, enthusiastic motivator and role model for the entire F&B team.
- Coach, mentor, and develop both leadership and line-level team members, fostering accountability and professional growth.
- Act as a collaborative team leader who is hands-on when needed while maintaining appropriate strategic oversight.
- Clearly communicate performance expectations, ensure tasks are well-conceived and achievable, and provide the resources necessary for team success.
- Lead with fairness and consistency in upholding Club policies, procedures, and standards of conduct.
- Hold regular staff meetings with direct reports to reinforce expectations, share updates, and support effective planning and execution of club events.

**Operations**

- Oversee all Food & Beverage operations, including dining venues, catering, member events, banquets, and member-sponsored social functions.
- Establish, implement, and refine SOPs and service processes across all dining and event spaces.
- Ensure smooth coordination of banquet operations alongside daily dining service, utilizing systems that support consistency, quality, and efficiency.
- Maintain high standards of service, presentation, and cleanliness across all food and beverage outlets.
- Advance the Club’s beverage program by effectively utilizing the wine cellar and enhancing wine, cocktail, beer, and non-alcoholic offerings through staff education and engagement.

- Ensure full compliance with all health, safety, sanitation, liquor service, and regulatory requirements, while staying current with industry trends and best practices.

### **Membership Experience**

- Take personal ownership of the member experience, ensuring the operation is consistently “member ready” in both appearance and service.
- Maintain a strong, visible, and approachable presence throughout dining rooms and events, demonstrating professionalism, warmth, and strong interpersonal skills.
- Collaborate with club leadership to ensure consistent service standards that drive high levels of member and guest satisfaction.
- Serve as an effective communicator with members and guests, intuitively delivering service that reflects the Club’s culture and expectations.
- Actively support the planning and execution of special club events to ensure they are thoughtful, well-coordinated, and memorable.

### **Financial Stewardship**

- Develop and execute the front-of-house Food & Beverage budget in alignment with Club financial goals.
- Understand and communicate key financial metrics related to successful F&B operations, ensuring leadership team awareness and accountability.
- Monitor payroll, labor deployment, and scheduling to ensure alignment with forecasts, productivity goals, and service standards.
- Coordinate purchasing and inventory systems to maintain appropriate par levels and organized control of wine, spirits, beer, and beverage products.
- Oversee alcoholic beverage inventory and purchasing to ensure quality, consistency, and cost control.
- Track and analyze operational data, including reservations, covers, average check, menu mix, menu engineering, P&L performance, and member satisfaction metrics.
- Establish and monitor key performance indicators (KPIs), benchmarking results, and adjusting strategies as needed.

### **Initial Priorities of the Director of Food & Beverage**

- Set Excellence as the Service Standard: Establish clear expectations for service, hospitality, and professionalism across all dining and event experiences, ensuring consistency from everyday service to special occasions.
- Deliver Consistency Through Strong Fundamentals: Reinforce reliable systems, training, and standards so members experience thoughtful, seamless service regardless of outlet, time, or occasion.
- Understand Members & Their Preferences: Quickly learn member habits, traditions, and expectations, balancing beloved favorites with subtle enhancements that build trust and satisfaction.
- Develop and Inspire the Team: Lead as a visible, hands-on mentor who builds confident leaders and engaged teams through coaching, accountability, and a culture of pride and professionalism.
- Maintain Visibility & Leadership Presence: Be an approachable, steady presence throughout dining rooms and events, partnering closely with the Executive Chef and Club leadership to deliver a cohesive, member-focused experience.

### **CANDIDATE QUALIFICATIONS**

- Proven food and beverage management experience in a multi-outlet luxury restaurant/hospitality venue
- Beverage/Sommelier certifications preferred, or an individual with deep beverage experience/knowledge
- Proven ability to work within budgeted targets and goals
- Flexible and adaptable management style and Excellent communication and leadership skills

### **EDUCATIONAL AND CERTIFICATION QUALIFICATIONS**

- Bachelor’s degree (B.A.) in Hospitality Management or related field
- Minimum of 5 years of experience in a high-volume hotel, restaurant, or club operation

### **EMPLOYMENT ELIGIBILITY VERIFICATION**

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

#### **SALARY AND BENEFITS**

Salary is open and commensurate with qualifications and experience. The Club offers an excellent bonus and benefits package.

#### **INSTRUCTIONS ON HOW TO APPLY**

Please upload your resume and cover letter in that order using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to the **Ms. Lori Lebard Atlantic Fields Club, Assistant General Manager**. Clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why AFC and the Hobe Sound, FL area will benefit you, your family, your career, and the Club if selected.

**You must apply for this role as soon as possible, but no later than Wednesday March 18th. Candidate selections will occur Mid-March, with the first Interviews expected in late March and the second interviews a short time later. The successful candidate should assume his/her role in Mid April.**

**IMPORTANT:** Save your resume in the following manner:

“Last Name, First Name - Resume”

(These documents should be in Word or PDF format.)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor: [bethany@kkandw.com](mailto:bethany@kkandw.com)

#### **LEAD SEARCH EXECUTIVES**

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