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FOOD & BEVERAGE DIRECTOR PROFILE: LEDGEROCK GOLF CLUB MOHNTON, PA

FOOD & BEVERAGE DIRECTOR OPPORTUNITY AT LEDGEROCK GOLF CLUB

A compelling opportunity exists for an accomplished Food and Beverage professional to lead and elevate the dining experience at LedgeRock Golf Club. The Club seeks a visible, member-focused leader who understands the unique dynamic of a golf-centric private club where food and beverage enhances the overall member experience. The successful candidate will be an engaging and approachable hospitality professional who takes the time to know the membership, listens carefully to feedback, and fosters an environment where members and their guests feel welcomed and valued. This individual will bring a collaborative leadership style, unifying the front- and back-of-house teams while cultivating a culture of professionalism, accountability, and service excellence throughout the operation.

LedgeRock is looking for a Food and Beverage Director who can bring renewed energy, consistency, and confidence to the dining program while maintaining a thoughtful balance between creativity and operational discipline. The ideal candidate will understand that LedgeRock is first and foremost a premier golf club and will shape the food and beverage program to complement that experience, delivering approachable, well-executed menus, reliable service, and an inviting atmosphere that encourages members to dine at the Club more frequently with family and guests. Success will be measured by increased member engagement, stronger dining participation, and a revitalized sense of pride in the Club's food and beverage offerings. This role represents an important leadership opportunity to strengthen one of the Club's most visible and impactful areas of member engagement.

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

LEDGEROCK GOLF CLUB

LedgeRock Golf Club is a private golf club set amid the rolling hills of southeastern Pennsylvania, offering a refined yet casual environment dedicated to the game of golf and the camaraderie that surrounds it. The Club provides a sanctuary for golfers of all ages and abilities, emphasizing personal service, tradition, and opportunities for social interaction within an inviting atmosphere. The LedgeRock community is rooted in a passion for the game and a commitment to preserving the essence of golf while providing a high-quality club experience.

At the center of the Club is its championship golf course, crafted from more than 200 acres of pristine land that once included a nursery, farm, and estate. The terrain features open fields, ponds, wooded areas, and dramatic elevation changes that create striking views and strategic challenges throughout the round. Designed by renowned golf course architect Rees Jones, the course reflects the character of a classic, old-style layout while showcasing the natural beauty of the landscape. Multiple tee options, six primary sets along with hybrid tees, allow players of varying skill levels to enjoy a round suited to their abilities.

Complementing the course is the LedgeRock Learning Center, a world-class teaching and practice facility that has been recognized among Golf Range Magazine's Top 50 Private Ranges from 2014 through 2023. The Center includes heated indoor practice bays that open directly onto the range, a large driving range measuring approximately 130 yards wide by 360 yards long, and a comprehensive short-game practice area with multiple putting greens and varied turf conditions for chipping and pitching practice. Golfers can also take advantage of an indoor putting and chipping green and a private instruction bay equipped with advanced training technology such as launch monitors and motion-analysis systems. In addition, the facility includes a Virtual Golf Center with an indoor simulator bay for year-round play and improvement. A casual, golf-friendly dining outlet is scheduled to launch at the Learning Center Patio this Summer, including a complete outdoor kitchen with a pizza oven.

The Clubhouse serves as the social hub of the Club, offering casual and elegant dining experiences. Members can gather in the Oak & Iron room, enjoy seasonal menus prepared with locally sourced ingredients, or relax on the clubhouse patio overlooking the golf course. Outdoor amenities include a fire pit that invites members to gather for cocktails and conversation after a round.

Additional amenities enhance the Club's social and event offerings. The private Kohl Lodge, located across from the 11th green, provides overnight accommodations with four furnished bedrooms, a dining area, a great room, and an outdoor patio. The Club also hosts weddings, corporate gatherings, and special events in spaces that include the clubhouse, Oak and Iron, and the Learning Center, and scenic patios with views of the surrounding hills and golf course.

LEDGEROCK GOLF CLUB BY THE NUMBERS

- 360 Members, all categories
- 15,000 Approximate Annual Rounds of Golf
- \$6M Approximate Gross Volume
- \$3M Annual Dues Volume
- \$3M Approximate Gross Payroll
- 50 FTE
- \$1M Approximate F&B Volume
- 4 Committees including House, Golf and Greens, Membership, and Facilities
- 9 Board Members with 3-year terms
- Average Age of Members is 53

LEDGEROCK GOLF CLUB WEBSITE: www.ledgerockgolf.com

FOOD & BEVERAGE DIRECTOR – POSITION OVERVIEW

The Food and Beverage Director at LedgeRock Golf Club is responsible for the leadership, management, and overall performance of the Club's food and beverage operations. Reporting to the General Manager, this individual oversees all dining venues and service outlets across the property and directly supervises the Executive Sous Chef, Events Manager, and FOH/Beverage Manager. The Food and Beverage Director ensures seamless coordination between front- and back-of-house teams while fostering a culture focused on service excellence, professionalism, and collaboration.

This role is responsible for delivering a consistently high-quality dining experience that complements the overall member experience while maintaining strong financial oversight of the department. Key responsibilities include managing budgets, staffing, menu development, service standards, purchasing, and operational systems across all food and beverage outlets. Working closely with the General Manager, club leadership, and the House Committee, the Food and Beverage Director will ensure that the food and beverage program reflects the expectations of the membership while supporting the Club's operational goals and long-term success. Success in this role will be reflected in increased member engagement, strong participation in club dining and events, and a vibrant, welcoming food and beverage program that enhances the overall LedgeRock experience.

INITIAL PRIORITIES OF THE NEW FOOD & BEVERAGE DIRECTOR

- Listen, Learn, and Engage. Build strong relationships with members, staff, and club leadership while gaining a deep understanding of LedgeRock's culture and dining expectations.
- Evaluate the Dining Experience. Assess current menus, service standards, and dining venues to identify opportunities to enhance the overall member dining experience.
- Strengthen Team Culture and Leadership. Unify the culinary and service teams while reinforcing accountability, professionalism, and a strong service culture.
- Enhance Operational Consistency. Implement clear service standards, training, and operational systems that support consistent, high-quality execution.
- Increase Member Dining Engagement. Create an appealing dining environment and programming that encourages members to dine at the Club more frequently.

CANDIDATE QUALIFICATIONS

- Demonstrated expertise in food and beverage operations, including casual and fine dining, events, and banquet service within multi-outlet club, resort, or high-end luxury hospitality environments.
- Culinary knowledge and experience in managing back-of-the-house operations.
- Professional, self-motivated, and high-energy leader who embodies the LedgeRock Golf Club culture.
- Possesses a naturally high degree of emotional intelligence along with positive self-awareness and social adeptness.
- Being respectfully confident and “connected” to the membership and team is critical, as is the ability to work with leadership to deliver a cohesive and inviting club culture and environment.
- Possess exceptional advanced planning skills, attention to detail, time management, communication, and organizational skills. Ability to organize and complete work in accordance with established timelines.
- Ability to work well under pressure, handling high-volume activities based on business demands.
- Have a passion for providing high-quality member service and a commitment to exceeding expectations.
- Ability to proactively lead a team with a transparent and uplifting, inspirational style while creating a culture of accountability.
- Possesses excellent listening skills as well as verbal and written communication skills to interact professionally with a diverse group of members, managers, and team members.
- Motivated by learning with a desire and passion to lead at a high level.
- A respect for the game of golf and an understanding of golf-centric club culture will be viewed as a strong asset.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- A bachelor’s degree is preferred, with a focus on Hospitality Management.
- Substantial private club or hospitality experience will be considered in lieu of the degree.
- Culinary knowledge and experience are highly encouraged.
- Industry certifications such as CCM, CEC, CCC, and CSC are encouraged but not required.

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all hired employees must verify their identity and eligibility to work in the United States and 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, including association membership.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter in the order listed using the link below. When prompted for them during the online application process, you should have your documents fully prepared to attach. Please be sure your image is not on your resume or cover letter; it should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to **Mr. Tyler Henry, 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 LedgeRock Golf Club and the Mohnton, PA 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, April 1, 2026. Candidate selections will occur early April, with the first Interviews expected in April and the second interviews a short time later. The successful candidate should assume their role in May.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter - LedgeRock”

(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 Alice Stevens: alice@kkandw.com

LEAD SEARCH EXECUTIVE

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