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FOOD & BEVERAGE MANAGER PROFILE: LONDON GOLF CLUB KENT, UK

THE FOOD & BEVERAGE MANAGER OPPORTUNITY AT LONDON GOLF CLUB

London Golf Club is seeking an energetic and service-driven Food & Beverage Manager to lead one of the premier golf destinations in the UK. Reporting to the Director of Operations, this highly visible leadership role oversees all food and beverage experiences across member dining, bars, golf hospitality, weddings, corporate events, and special functions. This role plays a critical part in upholding exceptional service standards while driving operational efficiency, team development, and financial performance across the Club's hospitality operations.

This is an outstanding opportunity for a hospitality professional who thrives in a fast-paced, multi-outlet environment and enjoys being actively involved in both daily operations and long-term success. The Food & Beverage Manager will join a forward-thinking leadership team committed to enhancing the member and guest experience while supporting the continued growth and evolution of one of the UK's most respected golf and hospitality destinations.

ABOUT LONDON GOLF CLUB

London Golf Club in Ash, Kent, established in 1994, is one of the UK's premier golf destinations, renowned for its two Jack Nicklaus-designed 18-hole courses, The Heritage and The International, set amid 700 acres of beautiful countryside. The club has hosted prestigious tournaments, including the European Open and the Cazoo Classic, and is part of the European Tour Destinations network, welcoming golfers from across the UK and beyond. Beyond golf, it offers exceptional hospitality with a striking clubhouse, social and corporate events, and a vibrant member community. Looking ahead, The London Project promises to transform the club into a year-round resort, with plans for a 240-bedroom luxury hotel and spa, enhanced sports and leisure facilities, a state-of-the-art golf academy, and the restoration of the historic South Ash Manor, ensuring London Golf Club remains a centre for world-class golf, leisure, and community.

LONDON GOLF CLUB BY THE NUMBERS

- Approximate Annual Food & Beverage Revenue: £1.7 Million
- Approximate Food Revenue: £1.0 Million
- Approximate Beverage Revenue: £700,000
- Food & Beverage Outlets: Spike Bar, Halfway House, and Six Banqueting Rooms Accommodating Events from 2 to 200 Guests, with a Maximum Seated Capacity of 135
- Dining Style: Casual Dining Through the Spike Bar
- Average Daily Covers: 120–140
- Annual Covers: 50,000
- Annual Events: 350–400
- Number of Members: 1,850
- Number of Full-Time Staff: 80
- Number of Part-Time Staff: 70
- Total Staff: 150
- Club Software: ESP Elite V7

LONDON GOLF CLUB WEBSITE: www.londongolf.co.uk

FOOD & BEVERAGE MANAGER POSITION OVERVIEW

The Food & Beverage Manager reports to the Director of Operations and is responsible for the leadership, management, and overall success of all food and beverage operations at London Golf Club.

This highly visible role oversees multiple service outlets and hospitality experiences, ensuring exceptional standards of service, financial performance, team engagement, and operational execution across member dining, bars, golf hospitality, weddings, corporate functions, and special events.

The Food & Beverage Manager is expected to be a hands-on leader who is actively involved in the day-to-day operation while maintaining a strategic focus on continuous improvement, profitability, and the overall member and guest experience. Working collaboratively with departmental leaders throughout the Club, the role provides leadership and direction for all food and beverage operations, ensuring consistency, quality, and exceptional service standards while recruiting, developing, and motivating a high-performing team.

A key component of the position is managing financial performance across all food and beverage areas, including revenue generation, team management, purchasing, inventory control, cost containment, and profitability. The Food & Beverage Manager will work closely with culinary, sales, golf operations, and event teams to ensure the successful delivery of weddings, corporate functions, golf days, social events, and member programming. Additionally, the role is responsible for maintaining compliance with all food safety, health and safety, licensing, and regulatory requirements while continuously evaluating and enhancing service standards, operating procedures, and overall member and guest satisfaction.

INITIAL PRIORITIES OF THE NEW FOOD & BEVERAGE MANAGER

- Develop strong relationships with members, guests, team members, and fellow department heads while gaining a thorough understanding of the Club's culture, service standards, and operational expectations.
- Evaluate all aspects of the food and beverage operation, including staffing, training, service delivery, financial performance, purchasing practices, and inventory controls, identifying opportunities to enhance both the member experience and departmental performance.
- Establish a visible leadership presence throughout the operation while ensuring the successful execution of member dining, golf events, weddings, corporate functions, and social programming.

CANDIDATE QUALIFICATIONS AND EXPERIENCE

- Proven Food & Beverage leadership experience within a private club, golf club, resort, hotel, or multi-outlet hospitality environment.
- Demonstrated success leading, developing, and motivating high-performing teams while driving a positive service culture.
- Strong operational experience overseeing multiple outlets, member dining, bars, banqueting, events, and special functions.
- Experience managing weddings, corporate events, golf outings, and large-scale hospitality operations.
- Strong financial acumen with experience in budgeting, labor management, purchasing, inventory controls, and profitability.
- Ability to analyze operational and financial performance metrics and implement continuous improvement initiatives.
- Exceptional interpersonal and communication skills with a member-focused approach to hospitality.
- A visible, hands-on leadership style with a commitment to service excellence and team development.
- Experience establishing service standards, training programs, and operational procedures.
- Working knowledge of food safety, health and safety, and regulatory compliance requirements.

EDUCATION AND CERTIFICATION

- A bachelor's degree in Hospitality Management, Business Management, or a related field is preferred.
- Significant food and beverage leadership experience within a private club, golf club, resort, hotel, or hospitality environment will be considered in lieu of a degree.
- Food Safety certifications and other relevant hospitality qualifications are desirable

SALARY AND BENEFITS

A highly competitive salary and attractive benefits package.

INSTRUCTIONS ON HOW TO APPLY

Please upload your CV 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 CV or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to **Josh Moses, Director of Operations at London Golf Club**, and clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why LGC and the Kent area will be beneficial to you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible, but no later than Monday 20th July 2026. Candidate selections will occur in late July, with the first Interviews expected a short time later.

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

“Last Name, First Name - CV” &

“Last Name, First Name - Cover Letter – LGC - FBM”

(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 CV and cover letter.

If you have any questions, please email Zak Kuebler: zak@kkandw.com or Michael Herd: michael.herd@kkandw.com

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