



Hop Meadow Country Club | Simsbury, Connecticut

Clubhouse Manager

About the Club

Located in the heart of Connecticut's Farmington Valley, Hop Meadow Country Club is a full-service private club with a strong tradition of family-oriented recreation, dining, and social experiences. Established in 1961, the Club occupies approximately 150 acres and features an 18-hole, par-72 championship golf course designed by Geoffrey Cornish.

Hop Meadow offers a broad range of amenities, including golf, racquets, swimming, dining, social activities, and private events. The clubhouse provides multiple indoor and outdoor dining environments, ranging from casual member dining to weddings and private functions for approximately 200 guests.

The Club is also entering an important period of reinvestment. A comprehensive clubhouse renovation project is scheduled for January through March 2027, followed by a full golf course bunker project beginning in Fall 2027. These improvements reflect Hop Meadow's continued commitment to enhancing the member experience and positioning the Club for the future.

The Club at a Glance

- Total Gross Revenue: \$5 million
- Golf Course: 18 holes, par 72
- Golf Course Architect: Geoffrey Cornish
- Property: Approximately 150 acres
- F&B Team: Up to approximately 50 employees
- Founded: 1961

Facilities & Amenities

- 18-hole Geoffrey Cornish-designed championship golf course
- Golf practice facilities, putting and chipping areas, and golf shop
- Tennis and paddle courts with professional programming
- Swimming pool complex and children's pool
- Main clubhouse with multiple dining, bar, meeting, and event spaces
- Main Dining Room, Founder's Room, Grill Room, and Pub
- Outdoor Dining Pavilion and Patio Bar
- Pool and golf snack-bar service
- Junior golf, racquets, swimming, and summer sports programming
- Member tournaments, social events, private events, and family activities

About the Position

The Clubhouse Manager reports to the General Manager and is responsible for the leadership and daily management of Hop Meadow Country Club's clubhouse operations, including all food and beverage outlets, member dining, banquets and special events, locker rooms, and other clubhouse facilities and services.



Leading a team of up to approximately 50 employees, the Clubhouse Manager will be a highly visible, hands-on leader focused on creating an exceptional and consistent member experience. Working closely with the General Manager, Executive Chef, and other department heads, the Clubhouse Manager will oversee service standards, staffing and training, financial performance, programming, and the overall execution of clubhouse operations.

The incoming Clubhouse Manager will join the Club at an exciting time and will play an important role in supporting operations through the 2027 clubhouse renovation, helping ensure a seamless transition and strong member experience during and after the project.

What You'll Do

- Establish a member-focused service culture that delivers gracious, attentive, and consistent hospitality.
- Maintain a highly visible presence during key service periods and actively engage with members and guests.
- Lead, recruit, train, develop, schedule, and evaluate clubhouse and F&B managers and employees.
- Build comprehensive orientation, service-training, and professional-development programs.
- Develop creative dining, social, and event programming that increases member participation and clubhouse usage.
- Partner closely with the Executive Chef to strengthen coordination among culinary, service, events, and clubhouse operations.
- Develop and manage operating budgets while closely monitoring labor, food, beverage, inventory, purchasing, and other operating costs.
- Establish clear operating procedures, service standards, and quality-control measures across all outlets.
- Collaborate with department heads on Club programming, calendars, staffing, communications, and facility needs.
- Serve as staff liaison to assign committees and effectively execute approved initiatives.
- Support short- and long-range planning and capital projects affecting clubhouse, dining, event, and production areas.

What You'll Bring

- Experience: Five to eight years of progressively responsible hospitality management experience in an upscale environment, with private club, resort, hotel, or comparable luxury hospitality experience required. Direct private-club experience is strongly preferred.
- Education: A four-year degree in hospitality management, business administration, or a related discipline is preferred. Equivalent professional training and relevant experience will be considered.
- F&B Leadership: Demonstrated success managing multi-outlet F&B operations, member dining, banquets, special events, budgets, cost controls, and service teams.
- Team Development: A strong record of recruiting, training, motivating, and retaining managers, supervisors, and hourly employees.
- Financial Acumen: Strong capabilities in budgeting, forecasting, labor management, inventory control, purchasing, and interpreting operating results.
- Leadership Style: A visible, approachable, energetic, and accountable leader who combines strategic thinking with hands-on execution.
- Communication: Excellent interpersonal, written, and verbal communication skills with the ability to work effectively with members, guests, employees, committees, vendors, and Club leadership.



- Technology: Proficiency with Microsoft Outlook, Word, and Excel, along with working knowledge of club management and point-of-sale systems.
- Credentials: Current or obtainable food-safety and responsible-alcohol-service certifications as required by the Club and Connecticut regulations.

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 Carolyn Kepcher at carolyn@denehyctp.com.