



DIRECTOR OF FOOD & BEVERAGE
| full time |

Nestled high on a hill overlooking 38-acres of breathtaking Vermont scenery, Edson Hill is a 22 room full-service luxury inn and restaurant. Guests experience the serenity of a secluded retreat where they can feel a million miles away – along with easy access to endless local attractions in every season. The hospitality that we offer is warm, genuine, and personalized with a commitment to exceptional service.

We are looking for a Food and Beverage Director who has a collaborative spirit with a strong understanding of how that leads to united, whole-house success. Our ideal candidate is approachable and kind; committed to treating all co-workers with respect while creating a joyful, supportive, and inspired work environment and who recognizes that our people are the heart of our success. In addition, you should have a critical eye for detail and have high expectations and standards. You must be able to meet and exceed financial targets, be organized, committed to excellence, calm under pressure, passionate about what you do, and be able to laugh with the rest of us when things go sideways.

Duties and Responsibilities:

- Plan, forecast, and manage all F&B operations to ensure the department achieves the highest level of guest satisfaction while meeting/exceeding financial goals to attain maximum profitability. Have a keen working knowledge of all financial areas and be responsible for controlling budget expenditures. Manage labor costs for the front and back of house teams.
- Lead dedicated and engaged teams in both front and back of house with a high degree of partnership, open communication, trust, and results-oriented thinking.
- Train, guide, and coach a team of hospitality-hearted professionals who are constantly learning while delivering exceptional service and positive guest experiences.
- Responsible for the ongoing development of the FOH and BOH teams so that each member excels at their job, succeeds in their role, and is working from a clear job description.
- Work closely with our Chef and Senior Management to promote our mission and vision and develop the brand for Edson Hill's Food and Beverage Program.
- Curate our cocktail, beer, and wine lists to cost-effectively complement our Chef's seasonal menus.
- Oversee inventories, ordering, food and liquor costs, special events, and promotions.
- Manage the Dining Room: perform host duties (closely monitoring flow in both Dining Room and Tavern), oversee communication between the front and back of the house, coordinate dinner reservations on Resy, assist with wine service, guarantee the Edson Hill guest experience through proactively resolving difficult situations in both the Dining Room and back of house. Be polite and confident in challenging situations while maintaining patience, understanding and the true spirit of Edson Hill hospitality.
- Hold nightly pre-shift meetings with staff to discuss reviews, guest feedback, dinner specials, hold trainings and tastings, review weekly sales reports, etc.

- Oversee menu development, food purchasing, development and oversight of food and labor budgets and staff supervision as well as the maintenance of the highest professional food quality and hygiene standards throughout the restaurant and kitchen.
- Manage Edson Hill Events that replace normal dining operations in collaboration with the Chef and Event Manager to ensure that timelines are met.
- Responsibility for the success of our Breakfast Program through training, staff management, menu design, etc. F&B Director will be expected to be on-site periodically for regular breakfast service and always for Wedding Brunches.
- Continuously look to improve the overall operation of the restaurant by using sales information and identifying trends, preparing and completing action plans, and improving productivity.
- Schedule monthly meetings with the Chef and GM to review sales reports, labor costs, budgets, and P&L Statements.
- All other duties as assigned by Edson Hill Management.

Job Type: Full-time

Salary: From \$75,000.00 per year

Benefits:

Employee discount

Flexible schedule

Food provided

Health insurance

Opportunities for advancement

Paid time off

Paid training

Vision insurance

Restaurant type:

Fine dining restaurant

Schedule:

Evening shift

Holidays

Weekends as needed

Ability to Relocate:

Stowe, VT 05672: Relocate before starting work (Required)

Work Location: In person