

EST. 1992



CHESTERMERE, AB

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December 18<sup>th</sup>, 2025

Lakeside Golf Club is a semi-private golf club located just minutes east of Calgary, in the heart of Chestermere, Alberta. The City of Chestermere is growing exponentially, and now boasts a community of 28,000 plus people. With the growth of the community, Lakeside Golf Club has grown as well, with now nearly 300 members, consisting of principal members, spousal members and junior members. It boasts a very busy Ladies League with 150 ladies, a Men's League with 170 men, and a junior program that sees annually over 100 children participate throughout the course of the season. In 2025, Lakeside Golf Club was purchased by the City of Chestermere which promotes stability and longevity as a golf course for years to come.

Lakeside Golf Club is seeking an experienced Food & Beverage Manager who will be responsible for leading all food & beverage operations, ensuring consistent service excellence, a high-quality dining experience, and efficient, profitable department performance. This role oversees clubhouse dining, special events and, tournaments while leading, training, and supporting a dynamic seasonal and year-round staff team.

We ask that all interested applicants please email your cover letter and resume to [glenn.carr@lakesidegreens.com](mailto:glenn.carr@lakesidegreens.com). Only the successful candidates will be contacted for an interview.

Sincerely,

Glenn Carr  
General Manager  
Lakeside Golf Club



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### **Job Summary:**

Working closely with our General Manager; the Food & Beverage Manager will play a pivotal role in the strategic direction of all Food & Beverage Operations. The successful candidate will provide hands-on leadership and ensure a culture of teamwork, accountability and deliver an exceptional and consistent experience in the Lounge, Beverage Cart, Banquet Facility and Halfway House.

### **Job Responsibilities:**

- Oversee daily operations of all front-of-house areas including Rusty Putter Lounge, Patio, Banquet & Events, Halfway House and Beverage Cart Services.
- Foster collaboration between FOH and BOH teams, maintaining consistent quality, presentation, and service standards.
- Build strong relationships across departments to support a unified culture.
- Maintain all service areas in a state of readiness and ensure consistent adherence to Club standards.
- Collaborate with the General Manager in the recruitment and hiring of an Executive Chef and develop a strong working relationship to ensure food quality, menu consistency and presentation standards are maintained.
- Oversee weekly food and beverage programming to enhance community engagement.

### **Training and Recruitment:**

- Lead the recruitment, onboarding, training and evaluating of all FOH team members.
- Develop and implement standardized steps of service and training programs for all FOH positions, ensuring consistency across outlets.
- Provide visible, active leadership during peak service periods to ensure member and guest satisfaction and operational excellence.
- Foster a positive, team-oriented work culture with a commitment to exceptional service.

### **Financial Oversight:**

- Manage department budgets, cost controls, inventory systems, and revenue targets.
- Work with the Executive Chef and General Manager on menu development, pricing and promotions.
- Track performance and metrics and provide regular reporting.

### **Events and Catering:**

- Coordinate and execute tournaments, banquets, member events, and private functions.
- Work collaboratively with the kitchen staff to ensure seamless delivery.
- Maintain a positive relationships with clients, vendors and club partners.

### **Compliance & Standards**

- Ensure compliance with AGLC regulations, health & safety standards, and club policies.
- Maintain the cleanliness and presentation standards across all F&B spaces.
- Implement staff training related to ProServe, safe food handling, and emergency procedures.



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**Qualifications:**

- 3-5 years of leadership experience in restaurant, hospitality, or club management.
- Experience in golf course, private club, or resort operations considered an asset.
- Strong organizational, communication, and customer service skills.
- Knowledge of inventory control, POS systems, scheduling and cost management.
- ProServe certification required; Food Safety/Food Handler certification an asset.
- Flexible availability including evenings, weekends, and holidays during the golf season.

**Additional Benefits:**

- 3 weeks paid vacation.
- Percentage of pooled gratuities.
- \$500 clothing allowance.
- Phone credit.
- Group health plan.
- Golf privileges.
- Discounts on food & merchandise.
- Association dues.
- Potential bonus plan; based on performance and profits.

**Compensation/Length of Employment:**

- Salary: \$5500 - \$6500/month based on experience
- Term: Year Round

Thank you to all applicants for their interest; only those selected for an interview will be contacted.

**Deadline for application is January 10<sup>th</sup>, 2026**, however; position may be filled prior to if the appropriate candidate is found.

**Please forward cover letter and resume to:**

Glenn Carr

General Manager

Email: [glenn.carr@lakesidegreens.com](mailto:glenn.carr@lakesidegreens.com)