

GENERAL MANAGER

Club Details

Grosse Ile Golf & Country Club

9339 Bellevue
Grosse Ile Michigan 48138

This club uses CMAA's General Manager/Chief Operating Officer Concept.

Age of Club	Number of Members	Average Age of Members	Club Ownership
102	580	52	Member-Owned
Gross Dollar Volume	Annual Dues Volume	Annual Food Sales	Annual Beverage Sales
\$3,800,000.00	\$1,900,000.00	\$800,000.00	\$450,000.00

Golf Facilities

- 18 hole course, par 71, designed by Donald Ross

Very active golf membership with Halfway House at hole 10. 2022 full Bunker Rebuild, Clubhouse renovation 2019/20.

Tennis Facilities

- 2 Clay Courts 2 Hard Tru and 4 Pickle ball courts

Swimming Facilities

- Six lane 25 meter pool with diving well and kids area
- 1 Outdoor with snackbar

Other Athletic Facilities

Small Fitness Facility at the main Clubhouse

Dining Facilities

- 2 Casual Dining Room that seats 160
- Banquet Facilities for 275

Special Club Features

GIGCC is young club that features 18 hole Donald Ross Championship golf course. The club is very family oriented with 150 kids on swim team, good junior golf and tennis programs. We cater to families 11 months a year with variety of programs

Club Profile

The Grosse Ile country Club was established in 1919 on small island in southeastern Michigan in the Detroit River. The club has 580 members and has grown tremendously in past 3 years. Over 70% of the membership reside on the island and is a very active memberships during summer months.

The financial health of the Club is strong and debt and capital are funded through dues and operational efficiencies and typically delivers an additional surplus cash of over \$275,000 a year toward cash reserves.

Club is open 5-6 days per week for golf / dining / swimming / tennis during summer months. The club only offers lunch service on weekends and is mainly a dining club in evenings Wednesday – Sunday. The club is closed January and part of February and is open only 3 days a week for dinner February March and most of April.

Job Details

Job Title

General Manager

General Manager

Reports to: Board of Directors

Supervises: Head Housekeeper, Clubhouse Manager, Food and Beverage Director and additional line support staff.

Job Knowledge, Core Competencies, and Expectations

- Knowledge of all various of club operations and a strong background in food and beverage to organize all aspects of club operations
- Minimum 3 years' experience in private clubs

Job Summary Essential Functions

Work closely with the Board of Directors and various committees. Responsible for operation and budgets of all aspects of the club and perform specific tasks as required by the Board of Directors. GM is an integral part of the club vision and capital planning process.

Candidate Qualifications

Job Tasks /Duties

- Responsible for hiring and training all food and beverage staff and housekeeping. Handles all recruitment and on boarding process of all clubhouse employees
- Approves and manages budgets, staffing and general operating procedures and other plans for the clubhouse / housekeeping,
- Monitors the budget and directs corrective action procedures as necessary to help assure that budget goals are attained
- Functions as administrative link between departments monitors internal cost procedures
- Plans and coordinates training and professional development programs for himself or herself in the club personnel
- Maintains constant contact with members and helps assure maximum member satisfaction
- Receives and resolves complaints from clubs' members, guests, and employees
- Participates in ongoing facilities inspections throughout the club to ensure that cleanliness, maintenance, safety, and other standards are consistently attained
- Serves as an ad hoc member of appropriate club committees
- May serve as a departmental manager in that manager's absence
- Coordinates management staffing and regular department head meetings

- Interacts with members answering questions, solving problems, overseeing services and cleanliness, and showing the club facilities to visitors
- Works with Membership Director all entertainment for club activities and consultation with the membership relations director, House Committee, and Food & Beverage Committee
- Monitors labor; Evaluates scheduled and actual labor hours and costs
- Oversees daily club operations
- May perform clubhouse opening and closing duties including those related to security
- Recruits for and manages the club's internship program, responsible for management and operation of employee areas
- Monitors employee dress codes and member dress codes as applicable
- Conducts training and other meetings with department staff

Educational Requirements

Education and/or Experience

- Six or more years of related experience with three or more years as a manager
- Substantial private club or hospitality industry experience with management and supervisory experience and progressive professional advancement
- Extensive experience with food and beverage management - hands on within the club industry

Compensation

- Excellent Salary, health insurance package, educational, clothing and competitive dining allowance

Candidates

Contact John Paul at 734-776-6191 or email john.paul@goigcc.com