

HURLANDS PICKLEBALL AND PADEL CLUB

Food & Beverage Manager

 Farnham, Surrey

 Full-time, Permanent

 £35,000

 Start: Immediately

ABOUT US

Hurlands Pickleball and Padel Club is Surrey's newest social sports destination, blending the fun of pickleball and padel with great food, drink, and community spirit. The club boasts 9 pickleball courts, 5 indoor padel courts, a lounge bar, fitness and wellbeing studios, meeting rooms, party rooms and a club shop.

As the club grows, we're now bringing food and beverage in-house to match the quality of the wider member experience. As we transition away from our current third-party food and beverage provider, we are creating a new premium Hurlands hospitality offer, and we're seeking an experienced Food & Beverage Manager to lead the design, setup, implementation and ongoing running of this new operation.

This role combines building the offer from the ground up with running it day-to-day once launched: the objective is a commercially successful, operationally efficient and scalable F&B operation, with the processes and team in place to sustain it long term.

THE ROLE

Reporting to our General Manager, you will take responsibility for building the Hurlands food and beverage operation from the ground up — creating the operating model, establishing supplier relationships, finalising menus, implementing systems and developing the operational procedures that allow the business to run successfully over the long term. This role combines hospitality expertise, commercial awareness and hands-on implementation.

Food and Beverage Proposition Development

- Review and refine the Hurlands food and beverage strategy
- Develop a commercially viable food and beverage range aligned to customer needs, including corporate events
- Ensure menus are operationally simple and deliverable with a low-complexity staffing model
- Develop pricing structures and target margin plans

Supplier Selection and Procurement

- Source and appoint key food, beverage and consumables suppliers
- Establish coffee supply arrangements and equipment requirements
- Source bakery, grab-and-go and retail product
- Negotiate commercial terms and supplier agreements
- Implement purchasing procedures and supplier management processes

Operational Setup

- Define stock control and inventory management processes
- Implement ordering and replenishment systems
- Develop opening, closing and daily operating procedures
- Establish food safety, allergen and compliance frameworks
- Set up reporting and operational controls

Team Structure and Training

- Design the operational staffing structure
- Support recruitment where required
- Develop role guides and training materials
- Train front-of-house staff on service standards, food handling and operational procedures
- Create a multi-skilled team approach aligned with the wider Hurlands operation

Financial Performance

- Work with the leadership team to establish sales, margin and labour targets
- Ensure the operation is aligned to agreed commercial objectives
- Recommend capex and equipment spend and secure leadership approval before committing budget
- Develop KPI reporting and a management dashboard
- Monitor ongoing performance and make recommendations for optimisation

Launch and Ongoing Management

- Lead the launch of the new Hurlands F&B operation
 - Produce a complete operating manual
 - Ensure all systems, suppliers and processes are embedded
 - Own the day-to-day running of the F&B operation post-launch, continuing to refine performance against commercial targets
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ABOUT YOU

You will have significant experience in food and beverage management, hospitality openings or transitions, or leisure venue management. You will be equally comfortable making strategic recommendations and delivering practical implementation on site.

Essential Experience

- Food and beverage management or start-up experience
- Hospitality opening, startup or transition projects
- Supplier sourcing and procurement
- Menu development and food costing
- Stock control and operational systems
- Team training and development
- Commercial and financial management
- Strong project management skills

Desirable Experience

- Health clubs or racquets clubs
- Private members' clubs
- Sports and leisure venues
- Café and bar operations
- Multi-site hospitality businesses
- Coffee-led operations

Ready to apply? Please send your CV and covering letter to dan@hurlands.com.

HURLANDS · PICKLEBALL + PADEL CLUB

Farnham, Surrey