

NICK GOEHLER

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Highly accomplished and results-oriented hospitality manager with a comprehensive foundation in private club operations. In my role, I oversee daily clubhouse operations, to include dining, kitchen, maintenance, and security functions. I am a proven and direct leader. I excel at cultivating high-performing teams, upholding exceptional service standards, and driving operational efficiency to consistently ensure memorable member experiences. Adept in full-spectrum F&B Management, I am completing my Level 1 Sommelier certification. I understand and place emphasis on financial and inventory controls to enhance guest experience and drive business profitability. I am also a member of the Club Manager Association of America (CMAA).

WORK EXPERIENCE

San Diego Country Club – *Chula Vista, CA*

Clubhouse Operations Manager • 2025 - Present

- Direct comprehensive clubhouse operations, strategically leading cross-functional teams to elevate service excellence and optimize operational efficiency across all departments.
- Cultivate key partnerships with the Executive Chef to drive innovative menu development, implement stringent cost controls, and streamline kitchen operations, simultaneously collaborating with the Events & Catering Manager to flawlessly execute diverse member functions and private events.
- Spearhead all human resource functions, encompassing effective hiring, robust training programs, meticulous staff scheduling, and professional development initiatives.
- Analyze inventory turnover, obsolescence, inventory shrinkage, and carrying costs, providing actionable insights that optimized stock levels and minimized financial risk.
- Ensure peak daily operational effectiveness through initiative-taking, direct leadership, diligent facility oversight, and by facilitating productive weekly Food & Beverage meetings.
- Provided critical support to the Assistant General Manager and Chief Operating Officer, assisting with essential daily tasks to maintain seamless club functionality, consistently delivering exceptional member experiences while reinforcing robust operational performance and strategic growth.

Clubhouse Operations Supervisor • 2025 - 2025

- Supervise daily clubhouse operations across Food & Beverage, Culinary, Events, Maintenance, and Security.
- Support cross-departmental teams while assisting with staffing and training needs.
- Collaborate with Culinary and Events leadership to deliver consistent, high-quality member experience.
- Maintain a direct approach to operational support and problem-solving.

Food & Beverage/Events Supervisor • 2024 - 2025

- Directed comprehensive daily clubhouse operations, overseeing Food & Beverage, Culinary, Events, Maintenance, and Security departments.
- Provided cross-functional support, actively assisting with staffing, training, and development needs across teams.
- Collaborated closely with Culinary and Events leadership to consistently deliver exceptional, high-quality member experience.
- Maintained an initiative-taking, direct approach to operational support and immediate problem-solving, ensuring seamless, efficient, and member-centric clubhouse functionality.

Server/Bartender • 2023-2024

- Delivered attentive, high-quality food and beverage service standards, consistently ensuring an exceptional experience for club members and guests.
- Managed all opening and closing procedures for Clubhouse food and beverage areas, encompassing comprehensive setup, breakdown, accurate cash handling and closing reports.
- Prepared and served a full range of alcoholic and non-alcoholic beverages in strict adherence to club standards, while efficiently taking food and beverage orders with precision.
- Maintained impeccable cleanliness, organization, and sanitation across all bars, dining, and service areas, thereby consistently upholding operational excellence and guest satisfaction.

Accomplishments

- Managed ordering, vendor relationships, and cost controls to maintain profitability while ensuring product availability.
- Reduced clubhouse food and beverage inventory from \$85,000 to \$45,000 through improved inventory management, purchasing controls, and waste reduction.
- Managed clubhouse operations and inventory during the U.S. Senior Women's Open, ensuring smooth service, proper stock levels, and efficient coordination throughout the tournament.
- Managed budgets, payroll, and purchasing while maintaining profitability goals.
- Successfully managed daily clubhouse operations including dining, events, and member services.
- 2 year member of CMAA
- Attended the 2026 CMAA World Conference

E D U C A T I O N

San Diego Christian College – *San Diego, CA*

Bachelor of Science, Kinesiology

- Four-year Scholarship Athlete (*Soccer*)