

SHAWN C. MCGILL

HOSPITALITY EXECUTIVE

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EXECUTIVE PROFILE

Results-driven hospitality executive with more than three decades of progressive leadership across America's most prestigious private clubs, five-star resorts, and internationally recognized hotel brands. Currently Director of Catering & Events at The Olympic Club—founded in 1860, one of the nation's oldest and most storied private clubs. Proven record of building high-performing teams, elevating service standards, and delivering flawless experiences from championship tournaments to exclusive member celebrations. Deep expertise in F&B and event operations, board and committee governance, financial stewardship, capital projects, and membership development.

CORE COMPETENCIES

- Private Club & Resort Operations
- Catering & Event Programming
- Board & Committee Governance
- Membership Development & Relations
- Team Building & Talent Development
- Fine Dining & Banquet Management
- Championship Golf & VIP Hospitality
- P&L Management & Budgeting
- Revenue Optimization
- Capital Projects & Facilities
- Multi-Unit / Multi-Department Leadership
- Forbes Five Star Service Training
- Wine & Beverage Programs
- Vendor & Contract Negotiation

PROFESSIONAL EXPERIENCE

Director of Catering & Events

Jan 2023 – Present

The Olympic Club | San Francisco, CA

- Oversee all catering operations and high-profile event programming for one of America's most prestigious private clubs, founded in 1860.
- Direct complex logistics for corporate functions, championship-level tournaments, and exclusive member celebrations across a 165-year-old institution.
- Drive revenue growth through strategic menu development, elevated guest experiences, and innovative event programming.
- Lead and develop a team of catering professionals—owning scheduling, training, and performance to ensure flawless execution.
- Serve on the Activities Committee as liaison between the club and its membership, aligning programming with member interests.

Hospitality Manager (Contract)

Sep 2025

The Ryder Cup | Bethpage Black, NY

- Managed hospitality operations for one of golf's most prestigious international team competitions, delivering world-class experiences for VIP attendees, sponsors, and dignitaries.
- Coordinated food & beverage logistics and service standards across high-volume championship event operations.

Regional Manager

Jun 2020 – Jan 2023

Earthbar | San Francisco Bay Area, CA

- Managed multi-location F&B operations across the Bay Area through the COVID-19 pandemic, pivoting operations and implementing new retail practices amid a rapidly changing environment.
- Developed and enforced comprehensive health and safety protocols while driving operational efficiency and profitability.

- Led hiring, scheduling, performance management, and team development across a diverse multi-site workforce while maintaining brand consistency.

Director of Special Events

Nov 2018 – May 2020

The Montage Laguna Beach | Laguna Beach, CA

- Directed all special events programming at a five-star, AAA Five Diamond luxury coastal resort, managing complex logistics, vendor relationships, and multi-million-dollar event budgets.
- Partnered with sales, culinary, and operations teams to deliver seamless, high-impact events, elevating the resort's reputation as a premier luxury private-event destination.
- Led orientation training for new hires to ensure consistent delivery of the Montage five-star standard.

Director of Private Events & F&B Outlets

Nov 2015 – Nov 2018

The Island Hotel / Irvine Company | Newport Beach, CA

- Oversaw multiple F&B outlets and private-event operations across Irvine Company's portfolio, developing dining concepts and programming for a discerning high-end clientele.
- Strengthened financial performance through rigorous cost controls and strategic revenue optimization; directed large-scale private events from planning through execution.
- Certified Forbes Five Star service trainer conducting property-wide training programs to uphold luxury service standards.

Assistant General Manager / Director of F&B

Sep 2011 – Nov 2015

Strawberry Farms Golf Club | Irvine, CA

- Personally recruited by the owner into a dual AGM and F&B Director role; served as second-in-command over all club operations, deputizing for the General Manager.
- Directed restaurant, bar, and full banquet operations, managing budgets, vendor contracts, and staffing for a full-service private golf club.
- Elevated member satisfaction significantly through a comprehensive service-culture transformation and led new-hire orientation programs.

Assistant Director of F&B

Jul 2010 – Sep 2011

Big Canyon Country Club | Newport Beach, CA

- Supported all F&B operations at one of Orange County's most prestigious private country clubs, managing dining rooms, banquet facilities, and a full member-event calendar.
- Contributed to staff training and operational improvements that meaningfully elevated member satisfaction.

U.S. Open VIP Lounge F&B Manager

Jun 2010 – Jul 2010

Pebble Beach Resorts | Pebble Beach, CA

- Hand-selected to return to Pebble Beach to manage exclusive VIP hospitality for the U.S. Open Championship.
- Delivered white-glove service for high-profile guests, sponsors, and dignitaries; coordinated staffing, logistics, and beverage programming under high-pressure championship demands.

Assistant General Manager / Director of F&B

Jun 2008 – Jan 2010

Westin Bear Mountain Golf Resort & Spa | Victoria, BC

- Part of the opening leadership team for a new Westin resort and spa, establishing operations from the ground up.
- Led all F&B operations—restaurant, banquet, room service, and outlets—with a team of 60+, plus 36 holes of a Nicklaus Signature course and driving range.
- Drove year-over-year improvements in guest satisfaction and departmental profitability while implementing Westin brand standards.

Director of Food & Beverage

Feb 2007 – Jun 2008

Marriott Vancouver Airport Hotel | Richmond, BC

- Directed complete F&B operations for a full-service, high-volume Marriott property—all dining outlets, banquet facilities, and catering services.
- Maintained Marriott brand standards while driving revenue, managing departmental P&L, and developing a strong F&B team.

General Manager, Stillwater Bar & Grill / Director of Cash Concessions, AT&T National Pro-Am

Nov 2003 – Feb 2007

Pebble Beach Resorts | Pebble Beach, CA

- Led all operations of the Stillwater Bar & Grill, one of Pebble Beach's premier fine-dining destinations, maintaining service standards befitting a world-renowned resort.
- Oversaw staffing, financial performance, and menu programming; built and mentored a high-performing team recognized for outstanding guest satisfaction.
- Served concurrently as Director of Cash Concessions for the AT&T National Pro-Am Golf Tournament (2003–2007), overseeing all concessions revenue operations—cash handling, point-of-sale systems, staffing, and reconciliation—across the tournament's multi-course venues.
- Served as an orientation trainer for the Pebble Beach Company, instilling the property's service culture across the resort.

EARLIER CAREER

Director of Food & Beverage — Troon Golf, Southern California	Dec 2002 – Nov 2003
Restaurant General Manager — The Boulders Resort, Scottsdale, AZ	Jan 2001 – Dec 2002
Restaurant General Manager — Hilton Tapatio Cliffs Resort, Phoenix, AZ	Oct 1998 – Jan 2001
Assistant Director of Food & Beverage — Gold Canyon Golf Resort, Gold Canyon, AZ	Jan 1997 – Oct 1998
Assistant General Manager — The Marina Restaurant, Victoria, BC	Jan 1995 – Jan 1997

EDUCATION

Bachelor of Arts, History (Minor in Geography) <i>University of Victoria — Victoria, British Columbia</i>	1991 – 1994
Bachelor of Arts, History (Minor in Geography) <i>Arizona State University — Tempe, Arizona</i>	2001 – 2002

CERTIFICATIONS & AFFILIATIONS

- Certified Forbes Five Star Service Trainer
- First Aid, AED & CPR Certified
- Member, Association of Club Catering & Event Professionals (ACCP)
- Member, Club Managers Association of America (CMAA)