

Colony Club - New York, New York

Executive Chef

The Colony Club is a private club exclusively for women located in New York City. The Club was founded in 1903 as the first social club established by and for women. Steeped in history, elegance and New York City culture, the Club promotes friendship and provides opportunities for shared social, intellectual and cultural pursuits in an environment that is welcoming and committed to high standards. The Club currently has 2,500 members. Members enjoy an active social calendar and events that offer lectures and discussions, concerts, and wellness and athletic programs. The 80,000 square foot clubhouse has seven stories and includes 25 guest bedrooms, three dining rooms, two ballrooms, a lounge, a squash court, an indoor pool, a fitness facility and three personal spa service rooms. Annual gross revenues are more than \$10 million. Food and beverage sales are more than \$2 million, including revenue from private events.

This prestigious city club is seeking an Executive Chef to lead a culinary program for a sophisticated, metropolitan and cultured membership. This position requires a strategic and progressive leader with a strong sense of service protocol and standards and solid financial understanding of the budget and internal controls. Successful candidates will be students of culinary trends and have proven success in revitalizing dining programs and infusing creativity and seasonality into menus balanced with traditional club fare. Critical to success is establishing a culinary style and brand for the Club that resonates with the membership and differentiates the dining experience in a highly competitive New York City dining scene.

This position reports to the General Manager and will be required to engage and effectively communicate with Committees pursuant to food and beverage programming, ideas and events. The Executive Chef is expected to be personable, accessible and visible to engage with this terrific membership and to discuss culinary ideas. He/she must have excellent people management skills and a firm, yet fair management style with the ability to develop and nurture talent.

Primary responsibilities include but are not limited to: recruiting and developing an excellent culinary team, scheduling and supervision, inventory and labor cost controls and budget development/management, purchasing, all menu creation, culinary development and execution of member special events and private functions. The Executive Chef will play a critical role in the member event planning process with the General Manager. Most importantly, the Executive Chef with the Club's new General Manager, shape a progressive, relevant, and exciting culinary program.

Ideal candidates will have experience in private clubs as well as hotels. Experience in managing a union staff is critical. This individual should have excellent culinary skills and a culinary degree and experience in kitchen design and renovation for potential future kitchen modifications. Also required are strong communication skills, a background of job stability and logical career progression with strong leadership and people skills.

Compensation: The Club will offer a competitive compensation plan, along with standard benefits and perks.

Interested and qualified candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration at <http://denehyctp.com/submissions/>. If you have any questions or need further assistance, please email Alison Savona at alison@denehyctp.com.

DENEHY Club Thinking Partners

501 Kings Highway East - Suite 300, Fairfield, CT 06824

203.319.8228

www.denehyctp.com

