

Greenwich Country Club Greenwich, Connecticut



Executive Chef

Founded in 1892, Greenwich Country Club is a family-oriented, traditional, private country club situated on over 165 acres located in the distinguished neighborhood of Greenwich, Connecticut. The Club was the fourth country club established in the country and in 1909 the name was changed from the Fairfield County Golf Club to its current name, reflecting the expansion of the Club's facilities to include additional sporting amenities. Over the years, the Club has enjoyed an exemplary reputation for its beautiful grounds, genteel atmosphere and the professionalism and friendliness of its staff. Greenwich Country Club has been host to world leaders of business, finance and government as well as the most prominent names in Greenwich, Connecticut and the Nation.

The Club features a Seth Raynor-designed 18-hole golf course hosting 17,000 rounds annually that is open from March to November. Other sports amenities include eight outdoor Har-Tru tennis courts, four indoor Har-Tru tennis courts, four platform tennis courts, one single and two doubles squash courts, adult and children's swimming pools, 1,000 square-foot fitness facility, a six-lane bowling alley, skeet and trap, and racquets and golf pro shops. Adult lessons and fitness classes are available to the membership, as well as camps and junior programming in tennis, golf, squash and aquatics. The Club currently has 630 member families and enjoys an active social calendar.

The 86,000-square-foot clubhouse, with its classic country club style architecture, is open year-round, with the exception of Mondays, and for several weeks in February where food and beverage services are closed. The Club's 13 guest rooms and three suites have been recently renovated and are beautifully appointed, five-star level accommodations available to the membership and offer room service. Dining is available Tuesday through Sunday in three distinct dining venues which include: the Main Dining Room with capacity for 90 guests, serving dinner Wednesday through Saturday; 1892 – an upscale bistro/pub experience - with capacity for 75 and a full bar, serving dinner Wednesday through Saturday; and the Adult and Family Grill Rooms with capacity for 125, serving lunch Tuesday through Sunday, and dinner Friday and Saturday. Patio dining is available, as well as a seasonal snack bar for poolside service. Elmer's Bar is a lounge area for a pre-dinner cocktail, accommodating members in the evening from Wednesday through Saturday. There is a main kitchen to service the Main Dining Room, 1892 and events taking place in the Ballroom that accommodates up to 400 guests, as well as a smaller second kitchen to service a la carte dining areas located on the lower level of the Club. Annual gross revenues of the Club are over \$12 million. Food and beverage sales total \$3.2 million, of which 40% is generated from private events. There are approximately 200 employees in the height of the season.

Greenwich Country Club is seeking an Executive Chef to lead its superlative, progressive and edgy culinary program, following the departure of a very successful and well-respected Executive Chef who made the Club's highly-regarded culinary program what it is today; viewed by many as the best in the region. Vital to the success of the next Executive Chef is a seamless transition onto the high functioning management team of the Club, as well as meeting and exceeding a sophisticated membership's expectations to continue and improve on the excellence of a very diverse culinary program. This position requires the Executive Chef to have proven skills to present a range of culinary styles, a solid financial understanding of the budget and internal controls, an excellent teacher and mentor, and a student of culinary trends. As a highly organized and efficient kitchen leader, the Executive Chef will be expected to effectively guide, develop and hold accountable a disciplined kitchen staff and embrace the existing and well-developed teaching and culinary internship program. Successful candidates will have the ability to develop, articulate and expertly execute differentiating menus for each of the three different dining experiences, from the formal to the informal, with equal care and precision. Also expected is a track record of incorporating creativity, seasonality and great technique into menus balanced with traditional club fare. The Club has its own garden on property and embraces the utilization of locally sourced products.

This position reports to the Assistant General Manager and will be required to engage and effectively communicate with Committees and other management team members pursuant to food and beverage programming, ideas and events. The Executive Chef will be personable, enthusiastic, accessible and appropriately visible to engage with the membership and be receptive and responsive to feedback and suggestions.

Primary responsibilities include but are not limited to: all menu development, recruiting and developing an excellent culinary team; scheduling and supervision; training and recipe standards; inventory, labor and cost control and budget development/management; purchasing; and execution of member special events and private functions.

Ideal candidates will have a terrific pedigree with a logical career progression that includes highly regarded establishments. Private club experience is beneficial but outstanding candidates from luxury hotels will be considered as well. Critical to the role is the ability to handle a high volume of business that includes a la carte service and event production occurring simultaneously. The ideal candidate will have excellent culinary skills and passion, various certifications and a culinary degree.

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, a confidential list of references 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

