

3 Creek Ranch Jackson Hole, Wyoming



Executive Chef

Located in the heart of Jackson Hole, 3 Creek Ranch is a private, luxury golf community positioned on 710 acres within the Greater Yellowstone Ecosystem. It was genuine affection and a deep passion for the land that guided the developers of 3 Creek to create a lifestyle enclave that preserves the land's thriving riparian corridors, meadows and creeks that shelter native wildlife. The clubhouse roosts upon a hillcrest taking full advantage of the Ranch's coveted central valley location and provides elegant and casual dining experiences for members and their guests. As one of the top private lifestyle clubs in the Rockies, the Club is consistently viewed as the best dining experience in Jackson Hole with seasonal menu offerings that include fresh and local ingredients.

The Club features a Rees Jones-designed 18-hole championship course that has been named the #3 course in Wyoming by *Golf Digest*. The par 72 course measures 7,400 yards and is open from mid-May to mid-October and hosts 4,700 rounds annually. Other amenities include: a 29,000 square foot clubhouse with a state-of-the-art fitness center and spa, two Har-Tru tennis courts, one paddle tennis court, a 75-foot heated pool and children's pool, and a skating pond with a rink-side fire pit. The 3 Creek Ski Club located at the mountain adjacent to the tram, is a private club for members only that features a cozy lounge with storage for equipment and personal items. Winter activities include Nordic skiing, sleigh rides and snow shoeing. Junior programs are offered for golf and tennis and the renowned children's camp runs throughout the summer season. Private and group lessons for adult are available for tennis, golf, platform tennis and Nordic skiing.

The Club closes from mid-October to early December and from late February to early May. The Main Dining Room is open daily for lunch and dinner with capacity for 60 guests. The Bar is open from 11:00 a.m. to 9:00 p.m. and the pool grill, with capacity for 80 guests, is open from 11:00 a.m. to 7:00 p.m. Annual gross revenues are in excess of \$5.2 million. Food and beverage sales total over \$620,000 of which 7 % is generated from private events. The Club currently has 211 members from around the country and abroad.

The Executive Chef reports to the General Manager and supervises the culinary team; he/she will also interact with the House Committee. This year round position requires a very hands-on and hard-working professional who will recruit, lead and develop an excellent culinary team for a seasonal high-end private club environment; tolerance and the ability to adjust to seasonal activity and volume is highly critical in this role.

Maintaining or improving upon the Club's excellent fine dining programs and services will be a critical measure of success for the Executive Chef. He/she must be creative and have a thoughtful approach to menu engineering and rotation that incorporates seasonality, local ingredients and great technique into menus balanced with traditional club fare. Members love the current food program which will require ongoing refinement.

Primary responsibilities also include but are not limited to: inventory, labor cost controls and budget development/management, purchasing, all menu creation, culinary development, scheduling and supervision, and execution of member special events and private functions. He/she must be personable, accessible and visible to engage with the membership and to be receptive and responsive to feedback and suggestions.

Candidates must demonstrate a desire, interest and commitment to live in the Jackson Hole community and embrace the Rocky Mountain quality of life that the region offers. Ideal candidates will have excellent culinary skills, various certifications and a culinary degree; a successful track record, career stability reflective of experience in private clubs, 5-Star resorts, Rocky Mountain communities, and/or boutique resorts is highly desired. Also required are strong communication skills, a background of job stability and logical career progression.

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 to recommend a candidate, please contact Alison Savona at 203.319.8228 or by email at alison@denehyctp.com.

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