

Boca Bay Pass Club Boca Grande, Florida



Executive Chef

The Boca Bay Pass Club is a private member-owned dining, tennis and fitness club in Boca Grande, Florida. The Club is located on the southern tip of Gasparilla Island on a remote barrier island situated only 100 feet from the Gulf of Mexico. Club amenities include: four heated swimming pools, seven lighted Har-Tru tennis courts, a well-appointed fitness facility and formal and informal dining options. In addition to regular a la carte dining options, the Pass Club offers a season long variety of dining events for its members, such as the Guest Chef BBQ, Special Wine Dinners, Regional Dinners and many special buffets, including Christmas Eve and Easter Sunday. There are 475 members.

The Club is open year round for fitness and tennis; food and beverage service is available Tuesday through Sunday from October to June. The 10,000 square foot clubhouse features dining areas that include: the Grill and Veranda for lunch and dinner with capacity for 85 guests; the Paradise Room for lunch and dinner service with capacity for 45 guests; and the Sunset Room is open from 4:30 p.m. to 8:30 p.m. with capacity for 45 guests. Lunch service is available poolside for guests. Food and beverage sales total over \$1 million of which 33% is generated from private events.

This year round position reports to the Boca Bay Pass Club Manager and works in conjunction with the Food and Beverage Manager. The Executive Chef will oversee the kitchen staff of 14 seasonal employees. He/she must have excellent people management skills and a firm, yet fair, management style with the ability to develop, nurture and retain seasonal talent.

The Executive Chef will lead the Club's culinary program to offer formal and informal dining programs and services and establish the Club as the premiere dining experience on the Island. The Club is seeking to offer new and unique dining experiences to better differentiate the dining venues. Successful candidates will demonstrate a range of culinary styles, a passion for culinary trends and creative menu engineering. A farm-to-table approach that incorporates seasonal and regional ingredients to shape a progressive, relevant and exciting culinary program is highly desired.

The Executive Chef will work in partnership with the Club Manager and Food and Beverage Manager to create menus and play a lead role in the booking and execution of private events. Other responsibilities include but are not limited to: recruiting and developing an excellent seasonal culinary team, scheduling and supervision, inventory and labor cost controls and budget development/management, menu and event pricing, purchasing, culinary development and execution of member special events and private functions.

This position requires an individual who is personable, accessible and appropriately visible to engage with this terrific membership; a professional who demonstrates passion when discussing culinary ideas and is receptive and responsive to feedback and suggestions.

The ideal candidate will have excellent culinary skills and a culinary degree. Also required are strong communication skills, a background of job stability and logical career progression.

Candidates must be comfortable and embrace a remote environment and island life.

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.

DENEHY Club Thinking Partners

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

203.319.8228

www.denehyctp.com

