



Private Golf Club – Hampden, Massachusetts

Executive Chef

DENEHY Club Thinking Partners is seeking an Executive Chef for a family-owned and extremely high-end, private full-service country club located in Hampden, Massachusetts. This new premier property debuts under new ownership and is scheduled to re-open in June 2015 after an expansive rebuild of the golf course and construction of a 30,000 sq.ft. clubhouse with terrific additional amenities. Separate from the fabulous clubhouse is a new state of the art private event facility also high on the ridge facing west toward the Berkshires.

The Club is seeking an Executive Chef to create and lead the culinary program and ensure a successful and seamless launch this June. This position requires a strategic and experienced leader with kitchen and restaurant/club “start-up” experience and strength in culinary team management and development. Also key to successful candidates are the abilities to present a range of culinary styles, and a solid financial understanding of the budget and internal controls. Excellent candidates will be students of culinary trends and have proven success in infusing creativity and seasonality into menus balanced with traditional club fare.

This position reports to the General Manager and will be responsible for: 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.

Critical in the role is stimulating member usage through creative menu development and programming that shapes and offers new and distinctive member à la carte dining experiences throughout the Club’s dining areas. The Executive Chef is expected to be personable, accessible and visible to engage with the membership and to be receptive and responsive to feedback and suggestions.

Ideal candidates will have excellent culinary skills, various certifications and a culinary degree and a minimum of 5 years as an Executive Chef in a private club setting. Experience in both high volume à la carte and banquets, as well as F&B revenues in excess of \$1.5 million is highly desired. Additional experience in restaurants, hotels and resorts is also beneficial. Also required are strong communication skills, a background of job stability and logical career progression. The successful candidate will be flexible in their thinking yet committed to excellence.

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

DENEHY Club Thinking Partners

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