

Key Largo Anglers Club – North Key Largo, Florida



Executive Chef

The Key Largo Anglers Club, founded as a “fishing camp” in the early 1900s, is located at the north end of Key Largo in the Florida Keys approximately 60 miles south of Miami. The Club sits within a 45 acre gated community and shares a close relationship with the Homeowners Association that surrounds it. Its unique location overlooking Card Sound Bay, its beautiful sunsets, its low key ambience and proximity to world class sports fishing underscore its reputation as a “one-of-a-kind” jewel in the private club world. The varied membership which includes former presidents and captains of industry values the Club’s traditions, culture, and history - all of which are bound together by the love of fishing, storytelling, and spending quality time with family and friends. Key Largo Anglers Club is known for its quality and presentation in all facets of its food operation. Member satisfaction is the highest priority.

Club amenities and services include: a 15,000 sq.ft. historic clubhouse; two dining rooms; three Har-Tru tennis courts; two world class croquet courts; a pool complex with spa; a pool cottage with a bathing room and fitness room; bocce courts; a large area of park and common elements; a full service 50+ ship marina; junior programs for fishing and croquet; tennis lessons and clinics; and an active social calendar.

The Club is highly seasonal with the majority of the business activity taking place between mid-November and mid-May annually. The clubhouse, designated as a county historic landmark, is the core of the Club’s social life and activities program which is highly seasonal in nature. The formal dining area seats up to 90-100. Lunch service is provided in the North Porch dining area and on the West patio deck which can accommodate up to 100. The kitchen is modern and well equipped with ample work space and a state-of-the-art line. A separate bakery is part of the facility, which includes its own ovens and refrigeration. Food and beverage sales total over \$950,000 of which 50% is generated from private events.

The Executive Chef reports to the General Manager on a daily basis and will work closely with the Assistant Manager/Food and Beverage Manager. This is a year round position with the off-season requiring work on budgets, menu planning, staff recruiting and departmental management. A seasonal position may be considered for the right candidate. The Executive Chef oversees and trains the kitchen staff that includes the sous chef, line cooks, bakery staff, stewards and dishwashers. 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 private member and club sponsored culinary events while maintaining and improving upon the Club’s excellent culinary reputation. The Club is known for its exceptional presentations for all events including buffet service which is an essential component of the food operation. Successful candidates will look forward to incorporating local ingredients and seafood to shape the culinary program.

The Executive Chef will work in partnership with the General Manager and Assistant Manager to create menus; candidates must demonstrate creativity in membership culinary programs and member communications. 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 a highly respected professional who is mature, personable, team oriented, accessible and appropriately visible to engage with this terrific membership; a professional who demonstrates passion 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, logical career progression, and a strong background in catering, banquet and creative buffet service.

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. A furnished apartment on property is available.

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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