



The Club at New Seabury – Mashpee, Massachusetts

Executive Chef

The Club at New Seabury is located in the New Seabury community in Cape Cod, and overlooks the Nantucket Sound. Privately owned and situated on 2,000 acres, the Club offers 36-holes of golf on its Ocean and Dunes courses, a 42,000 square-foot clubhouse, a beach pavilion with snack bar, waterfront Popponesett Inn with restaurant and tented event space, Beach Bar and Lounge, private beach access, active social and junior programming and 26 keys for lodging. The Club does allow the public to dine in its facilities and to book events, however, there are areas and amenities of the Club that are reserved for members only. The Club looks forward to starting construction of a new 9,000 square foot fitness and pool center in the near future as well as a number of improvements on the horizon for the Clubhouse. The Club currently has 780 members.

The Executive Chef will oversee and shape all culinary operations of this resort style club that include menu offerings for the Main Clubhouse Dining Room, Bar and Lounge, Grand Ballroom for events, Sandwedge (snack bar/bistro), Popponesett Inn Bar and Patio along with its waterfront event space. There are two kitchens and 30 culinary staff members at the height of season. Revenues for F&B total \$5.4 million across all outlets, with 45% generated from event sales. While this position is year round, the operation is closed from January 1 through March, with service on a limited basis for events only.

Primary responsibilities include, but are not limited to: menu creation and all culinary development, recruiting, developing and managing an excellent culinary team, scheduling and supervision, inventory and labor cost controls, budget development/management and purchasing.

Ideal candidates will have executive chef experience in high volume, seasonal and multi-outlet environments. Must be able to balance excellent a la carte production with simultaneous private events occurring and be a hands on presence in the kitchen. A blended background of high end resort/hotel and private club experience is highly desired. The Executive Chef will report directly to the General Manager but also work cooperatively with all other department heads, including the Director of Food & Beverage, and will be expected to recruit, hire, train and develop a high functioning culinary team in a seasonal environment. A solid financial understanding of the budget and internal controls is key as is being highly organized, efficient and able to evaluate and establish where needed, structure, standards and procedures in the kitchen. The Executive Chef should look forward to being appropriately visible and engaging with members and guests.

The Executive Chef will be able to present a range of culinary styles, but especially have the ability to articulate the regionalized cuisine of New England. A formal culinary education is highly desired.

Compensation: The Club will offer a competitive compensation plan, along with standard benefits.

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, senior consultant, at 203.319.8228 or by email alison@denehyctp.com



301 Kings Highway East – Suite 300
Fairfield, CT 06824
203.319.8228

3465 North Pines Way
Wilson, WY 93014
307.690.7931

2355 Westwood Blvd., #274
Los Angeles, CA 90064
310.409.8957