



Short Hills Club - Short Hills, New Jersey

Executive Chef

Short Hills Club is a family-oriented, private club committed to membership satisfaction, outstanding facilities, and quality service. Situated on 15 beautifully wooded acres overlooking South Pond in the heart of Short Hills, the Club enjoys a legacy rich in tradition with a warm and relaxed formality. The Club's Mission is to provide exceptional experiences for generations of families by combining the uniqueness of the picturesque property with excellent dining, racquets and swimming programs and recreational, social and cultural activities. The Club is the second oldest tennis Club in the U.S. and currently has 265 regular members. Annual gross revenues are \$3.1 million; total food and beverage sales are approximately \$1 million of which 25% is derived from private events.

The 40,000 square foot, recently renovated clubhouse is open year round and offers informal, formal, and outdoor dining; dining is available Wednesday through Sunday for both lunch and dinner. The Club's dining rooms include the Grill Room, Family Room, Pine Room and Lake Room, which has capacity for 150 – 180 guests. Seasonal dining is available on the Lakeside and Poolside Terraces. There is also a Snack Bar operation and kitchen. Recent improvements to the main kitchen include a complete, new back line with Vulcan equipment and other pieces that include a Southbend Broiler, Oventon Oven and a Rational Combi Oven.

This position reports to the General Manager with primary responsibilities that include but are not limited to: recruiting and developing an excellent culinary team, scheduling and kitchen supervision, inventory, labor cost controls and budget development/management, purchasing, all menu creation, culinary development and execution of member special events and private functions. The Executive Chef will interact with committees related to food and beverage and events, and will look forward to engaging with the membership during lunch and dinner service as appropriate, and through culinary related events.

The Club is seeking an experienced culinary professional to increase and make improvements to member dining creatively through menu development and programming that shape and offer new and distinctive member à la carte dining experiences. The successful candidate will be a student of culinary trends and have proven success in infusing creativity and seasonality into menus balanced with traditional club fare. The Executive Chef must also have a solid financial understanding of the budget and internal controls.

Ideal candidates will have a successful track record, logical career progression and experience in private clubs with excellent culinary skills, various certifications and a culinary degree.

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

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration at <http://denehyctp.com/submissions/>. Please contact senior consultant, Alison Savona at 203.319.8228 or alison@denehyctp.com with additional questions or to recommend a candidate.



501 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