



THE
QUOGUE
CLUB AT
HALLOCK
HOUSE

The Quogue Club at Hallock House – Quogue, New York

General Manager

The Quogue Club at Hallock House is an exclusive private club in the renowned “Hamptons” consisting of fine dining and fitness facilities with a boutique luxury hotel with limited access to non-members. The Club is a short bike ride from pristine beaches, 20 minutes west of Southampton and a mere 90 minutes from Manhattan. The Village of Quogue itself is a quiet and beautiful with a rich history captured in its many historic residences. The community represents a second home for a large portion of its residents primarily utilized during the warmer seasons, especially the summer months. The totally restored 200-year old hotel features exceptional decor personally created by world-famous designer Alexa Hampton, perennially one of Architectural Digest’s Top 100 Designers. Members enjoy access to a premier private golf course, a local tennis club and the exclusive Quogue Village beach as well as easy access to the rest of the Hamptons. Additional club amenities include: 10 guest rooms; two cottages; a 1,200 sq.ft. state of the art fitness center; a private massage room; a room for yoga and other fitness classes; and a children’s room for dining and activities. The Quogue Club has 330 members.

Gross revenues are \$2.4 million, with food and beverage responsible for \$1 million. There are approximately 50 employees in season. The Club serves dinner and has breakfast service that is adjusted for seasonal demands. The dining room seats 154 (including an all-purpose room for events that seats about 40 people).

The General Manager is responsible for all aspects of club operations and effectively managing relationships between the Club and its Board of Managers, members, guests, employees, community, and local government. He/she also develops, administers, implements, and as required, refines club operating policies and procedures. The General Manager ensures proper allocation of resources and staffing to achieve budgeted goals and meet the service expectations of the membership. A critical measure of success will be developing staff through cross-training to play numerous roles so that the employees are properly utilized to cover the varied circumstances and volumes of a seasonal operation that is open all year.

The General Manager reports to the Club President, Executive Committee and Board, and has frequent interaction with Chairpersons of key committees. The General Manager supervises: the Controller, Director of Facilities/Head of Housekeeping, Chef; Assistant Manager, Bar and Beverage Manager, and Front of House Staff (hotel desk and host or hostesses). He/she is required to play many roles, especially during the off season when staffing is reduced.

Candidates must have an affable personality and sophistication to command the respect of all constituencies and a visible presence at the Club as well as in the community. Candidates should be organized, energetic and hands-on with strong financial acumen. Also important is understanding information technology strategies and infrastructures and how to align with business requirements and needs.

Excellent candidates will have in-depth knowledge of food and service and experience in luxury hotel settings and success in seasonal hiring and training. Experience and success with growing private and corporate event business is highly desired.

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/>. Please contact 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 06825
203.319.8228

3465 North Pines Way
Wilson, WY 93014
307.690.7931

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

www.denehyctp.com/current-projects