



## Gulf Stream Golf Club

**Entity Type:** Member Owned Equity

**Tax Status:** Non-Profit – 501(c)(3)

**Membership Total (Equity):** 330

**Club Established:** 1924

**Total annual Gross revenues:** \$9.1M

**Annual Food & Beverage revenues:** \$1.2M

**% of F&B revenues generated from private events:** 20%



## Workforce:

Number of Year-Round FT Employees: 32

Number of Seasonal Employees: 60

**Club Technology:** NorthStar, ChefTec

**Club Closure Period(s) and Holiday Closures:** Club is closed Mid-May to Mid-October and on Christmas Day. When the Club is operational, it is open seven days a week.

**Title:** Executive Chef

**Classification:** Exempt

**Reports to:** Club Manager

**Direct Reports:** Sous Chef, Pastry Chef, Cooks, Stewards (11 total kitchen staff)

## THE OPPORTUNITY

Nestled along the picturesque coastline of Palm Beach County in Gulf Stream, Florida, Gulf Stream Golf Club stands as a beacon of refined elegance and timeless tradition. As one of the state's premier private clubs, Gulf Stream offers an exclusive retreat for discerning golf enthusiasts.

Established in 1924 by a group of Palm Beach residents, the course was designed by famed architect, Donald Ross. The championship course challenges players of all skill levels while showcasing the natural beauty of the Florida landscape with its meticulously manicured fairways and breathtaking ocean views.

Beyond the world-class golf, Gulf Stream Golf Club is a sanctuary of understated luxury and leisure. The spacious Addison Mizner clubhouse offers indoor and outdoor dining venues as well as a sophisticated setting for social gatherings, private events, and exclusive member functions.



Gulf Stream Golf Club prides itself on maintaining the traditions on which the Club was founded and building upon its legacy. Whether seeking a challenging round of golf, a memorable dining experience, or simply a place to unwind in the company of friends, Gulf Stream Golf Club provides an exceptional experience in an unparalleled oceanfront setting.

### **THE POSITION**

The Executive Chef is responsible for the day-to-day operation of all food and pastry production of the Club, including a la carte, banquet and catering services. The Executive Chef shapes the culinary experience of the Club, planning and developing all menus and recipes, and ensures the highest level of food quality and consistency for the membership to enjoy. Reporting to the Club Manager, the Executive Chef leads the kitchen and all culinary staff in a hands-on manner and ensures the highest standards of quality, teamwork, efficiency, safety, cleanliness and sanitation. He/she monitors and manages the financial performance of the culinary operation to meet financial goals. The Executive Chef is a year-round member of Gulf Stream Golf Club's management team.

### **THE CANDIDATE**

The ideal candidate for the Executive Chef position at GSGC should have a Bachelor's degree in Culinary Arts or Hospitality Management with eight years of food production and management experience, or 15 years of relevant experience. Private club culinary experience is essential, along with food safety certification. Certification from the American Culinary Association and an entry-level wine degree are highly desired.

This candidate must possess exceptional cooking skills, particularly in fish and seafood preparation, and demonstrate creativity in menu development to meet and exceed member expectations. Strong expertise in developing and implementing culinary SOPs, cost control, inventory management, purchasing, budgeting, and forecasting is required, with the ability to report on these areas promptly. Leadership qualities are critical, with a proven ability to direct, coordinate, and control all aspects of a food and beverage operation. The candidate must exhibit strong management skills, inspirational leadership, and effective people skills.

The candidate should foster a collaborative team culture, maintain effective communication with the Club Manager and food and beverage management, and stay calm under pressure. A history of attracting, developing, and retaining high-

performing staff, coupled with continuous staff training, is necessary. Experience in pastry preparation, dessert menu development, and food and wine pairings is also important. Strong interpersonal skills and a genuine enjoyment of engaging with staff and members are vital for success in this role.

### **THE SALARY**

This position pays a competitive salary and standard benefits package. The salary is negotiable based on the candidate's qualifications and experience.

### **THE HIRING PROCESS**

If you would like to propose a candidate for consideration, please contact tCC Partner, David Chag or our Director of Recruitment, Alison Savona ([AlisonS@theclubcouncil.com](mailto:AlisonS@theclubcouncil.com)).

Interested candidates may apply by submitting your information directly to tCC Recruiting Coordinator: Kathleen Donovan ([KathleenD@theclubcouncil.com](mailto:KathleenD@theclubcouncil.com)).

**The deadline to apply for this opportunity is July 8, 2024.**