

Executive Chef Opportunity at Aubri Lanes at the Club

We are seeking a talented, professional and energetic Executive Chef. Candidates should have a history of successful culinary progression either in a Club or free-standing restaurant environment. We are seeking a working Executive Chef who understands the creative side of running a large culinary operation with the business acumen and awareness of an owner.

Aubri Lane's is the creation of Jason Medders, who conceived and opened his concept in 2009 in the Historic "Milledgeville Banking Company" Building in Milledgeville GA, naming the restaurant after his daughter Aubri and his son Lane. After nearly 10 years of success as the Award-Winning Chef / Owner in his Downtown location, Jason was approached by The Club at Lake Sinclair team and eventually convinced that the synergy between the newly renovated Club at Lake Sinclair and Aubri Lane's at The Club would be mutually beneficial.

Food and Beverage Operations

Aubri Lanes at the Club is a full-service upscale restaurant serving the Members of The Club at Lake Sinclair, their guests and the general public. Aubri Lanes is open Tuesday through Sunday offering ala carte dining for both lunch and dinner service. Aubri Lanes also serves all food and beverage needs relating to approximately 10,000 square feet of well-appointed event space, pool F&B service and beverage cart service.

Organizational Structure

Aubri Lanes leases all food and beverage space from The Club at Lake Sinclair and is responsible for exceeding all members food and beverage expectations. The Aubri Lanes Team works in concert with The Club Team to seamlessly offer outstanding service to our members while also serving the general public.

Executive Chef Overview

The Executive Chef is responsible for all food production for the restaurant and banquets. He/ She is charged with collaborating on all menus & recipes. He/ She is responsible for keeping an accurate food inventory and food pricing. He/ She is responsible for the presentation of all food product while adhering to the highest food quality and sanitation standards.

The Executive Chef is expected to be a strong leader. He/ She is expected to mentor and cultivate new talent as well as the ability to retain the talent already here. Proper technique and standards will need to be taught and reinforced to achieve and maintain the necessary culinary culture.

The Executive Chef is expected to update and change menus on a regular basis to reflect seasonality as well as the latest in culinary trends.

The Executive Chef should strive to make Aubri Lanes a destination for our members and our community to dine.

The Executive Chef should strive to create with quality ingredients in as much of a scratch kitchen as possible. Aubri Lanes has a reputation of producing quality meals with value for our members and the general public.

The Executive Chef is responsible for meeting with members, guests and the Director of Events to plan menus for special events. He/ She will be instrumental in tailoring our banquet experience.

The Executive Chef is expected to attend weekly staff meeting as well as a weekly food and beverage meeting. These meetings are paramount to the Chef's ability to know the details of the operation and properly plan how to utilize his/ her kitchen.

Initial Priorities of the Executive Chef

- Meet assess the skillset up your staff.
- Review all purchasing, storage and production protocols for food.
- Develop the standards of a clean, organized culinary operation and hold managers accountable.
- Meet the membership and patrons to develop rapport.
- Evaluate and address the banquet menus with the catering department.

Candidate Qualifications

- Must have a calm, professional demeanor, and the ability to diffuse stressful situations.
- Must have the ability to multitask several functions simultaneously with ala carte dining.
- Must above all else have a desire to work well with others.

Educational Requirements

- At least two years as an Executive Chef – Highly respected Sous Chefs will be considered
- Banquet and restaurant experience required.
- A college or culinary arts degree preferred
- Certification in food safety (serve safe certified)

Date Position Available

June

Please send resumes to:

Jason Medders – Owner
jason@aubrilanes.com

Aubri Lane's enjoys panoramic views of the golf course and picturesque Lake Sinclair from nearly every one of the 120 seats in the restaurant and bar. There are an additional 40 seats in the Wine Room, an area encased by glass and oak wine racks attached to the main dining room that can be used for private meetings or enjoyed as ala carte seating. A substantial wrap-around porch was built to allow for outdoor dining. It is often the host of live music with seating for 40 and has been extremely popular. A large sports bar was added to the building with multiple TV's, a full-length zinc bar and several hand carved wood pieces of art from Costa Rica. The Club also offers approximately 10,000 square feet in event space to include a large dividable ball room, a Pool Pavilion and an Activity Room.