



BallenIsles Country Club – Palm Beach Gardens, Florida Executive Chef

About the Club

BallenIsles Country Club, located in the heart of Palm Beach Gardens, Florida is a member-owned, equity, private country club within the gated BallenIsles residential community. Known for its exceptional level of service and best-in-class amenities, it has earned the designations of *Platinum Club of America* from Club Leaders Forum, and *Distinguished Club* from BoardRoom Magazine. The Club features a recently redesigned state-of-the-art 115,000 square foot Grand Clubhouse, three championship golf courses, and a 65,000 square foot Sports Complex which includes a spa and salon, fitness center, world-class tennis facilities, and resort-style swimming pool. Members enjoy six dining areas from informal to upscale, each offering a distinct experience and atmosphere. The Club is contracted with Troon for club services.

The Grand Clubhouse is operational year-round with dining services offered seven days a week (*schedules vary by outlet*). There are four kitchens to serve the different dining experiences which include the following: *The Circle 100* – offering classic American favorites in bountiful buffets for lunch and dinner; *The BallenIsles Grille (B.I.G.)* and *Rendezvous Room* – serving a la carte breakfast and casual all-day dining with a blend of gastro-pub fare and also a stone hearth oven and gathering space for weekend bagels; *Harry's Lounge* – a cocktail area and social gathering space offering small plates; *Evolution* – the Club's stylish, more intimate restaurant-style venue featuring a weekly tasting menu and upscale global cuisine; *Bistro 105* – located in the Club's Sports Complex, featuring creative and seasonal a la carte offerings with an expanded bar for casual dining. *Skinny Palms Patio Terrace* and *The Cabana* are available for poolside dining and for grabbing a morning coffee, smoothie or "grab and go" bite. Large club and private events may be accommodated in the Circle 100 space.

The culinary team grows from 48 in the summer months, up to 78 staff members during winter (height of season) from a strong influx of H-2B seasonal staff. There are a total of 1,466 memberships with Food & Beverage revenues totaling \$5.5 million (2019). Approximately 10% of these sales are generated through private events.

About the Position

The Executive Chef reports to the General Manager/COO and works closely with the Director of Food & Beverage and other department managers to deliver an exceptional dining experience to the membership. The new culinary leader will oversee all culinary production, both a la carte and banquet, leading a team that includes the Executive Sous Chef, Sr. Chef de Cuisine and Chefs de Cuisine, Sous Chef, Kitchen Supervisors, Line Cooks, Prep and Production Cooks, Cafeteria Attendants, and Stewards. The Executive Chef is responsible for all menu development, recruitment, training, and development of culinary staff, ensures culinary related financial goals are attained, is responsible for the ordering of ingredients with and through the Purchasing Department, and ensures kitchens are smoothly and safely operating with the highest standards of kitchen cleanliness and sanitation. Maintaining a highly communicative relationship with the front of the house team is critical for the success of the department and is expected from the Executive Chef, as is being a visible and approachable senior manager to the membership and staff.

About the Ideal Candidate

The ideal candidate will be a dynamic, seasoned Executive Chef with experience leading very well-regarded, multi-outlet, high-volume culinary operations. It is preferred that the Executive Chef have experience working in a private club, if not currently, then in the recent past to fully grasp the member-owned club environment and expectations. The successful candidate will have a track record of creative menu development, be able to present and articulate a range of culinary styles and cuisines with and through the culinary team, ensure a consistency in quality and presentation of offerings, be open to receiving feedback, and be skilled in managing the administrative aspects of the role that include culinary-related financial management and controls; staff hiring, training and development; and the implementation of SOPs across the kitchens. Top candidates will be true team builders and look forward to maintaining a high-functioning relationship with front of the house managers and staff with the aligned vision to deliver a superior member experience. The Executive Chef is expected to be engaging with membership as appropriate, so it is important for this leader to enjoy this aspect of the job. The multi-outlet facet of the operation and large staff require the Executive Chef to be highly organized and have strong communication skills. Experience with H-2B staff is beneficial. A culinary education is expected.

Connecticut Office: 501 Kings Highway East, #300 Fairfield, CT 06825 203.319.8228	Jackson Hole Office: 3465 North Pines Way Wilson, WY 93014 307.690.7931	Los Angeles Office: 2355 Westwood Blvd, #274 Los Angeles, CA 90064 310.409.8957	Palm Beach: 340 Royal Poinciana Way, #524 Palm Beach, FL.33480 561.662.4379
---	---	---	---



Apply for This Position

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration to DENEHY Club Thinking Partners at <http://denehyctp.com/apply-for-a-position/>.

Connecticut Office:

501 Kings Highway East, #300
Fairfield, CT 06825
203.319.8228

Jackson Hole Office:

3465 North Pines Way
Wilson, WY 93014
307.690.7931

Los Angeles Office:

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

Palm Beach:

340 Royal Poinciana Way, #524
Palm Beach, FL.33480
561.662.4379