

**Club History/Background:**

Founded in 1924, the Gulf Stream Golf Club is a 300-member private club located on the ocean in Gulf Stream, Florida. We are seeking an Executive Chef to lead our restaurant operation. The Club is open for meals from November through April and serves lunch 7 days and dinner 3 nights per week (plus special events & private parties).

Renowned for the beauty of its Mizner designed clubhouse and Donald Ross designed golf course, the club completely renovated and re-equipped the kitchen in 2020.

Compensation:

The position offers a \$100,000+ (depending on experience) base salary, bonus and comprehensive benefits package.

Job Responsibilities:

- Developing unique and cuisine-appropriate menus
- Staying current on developing trends in the restaurant industry
- Maintaining the kitchen and surrounding areas in conditions that meet the company standards and health code regulations
- Monitoring inventory and purchasing supplies and food from approved vendors
- Hiring, training and supervising kitchen staff
- Assisting and directing kitchen staff in meal preparation, creation, plating and delivery
- Identifying and introducing new culinary techniques
- Preparing meals and completing prep support as needed

Candidate Requirements:

- A solid background of increasing responsibility in line positions at fine dining restaurants
- A demonstrated ability to build and lead a team
- Significant experience in cooking seafood
- A willingness to work with the Club Manager and Food Committee to tailor the menu to member preferences
- Impeccable references

If you or someone you know is interested in learning more about this opportunity, please send a copy of your resume to alec@leewebergroup.com