

# KOPPLIN KUEBLER & WALLACE

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## **EXECUTIVE CHEF PROFILE: COLLIER'S RESERVE COUNTRY CLUB NAPLES, FL**

### **EXECUTIVE CHEF OPPORTUNITY AT COLLIER'S RESERVE COUNTRY CLUB**

An outstanding opportunity to join an exceptional team with a great Membership exists at the Collier's Reserve Country Club. The role is suited for candidates with a proven track record of leadership and excellence in culinary operations management within private clubs or luxury hospitality establishments. Ideal candidates will have demonstrated success in leading busy, quality-oriented, a la carte, and banquet facilities. Candidates should possess a history of innovative, creative, and consistent culinary operations, coupled with a passion for hospitality and the mentorship of future culinarians.

Recognized as one of the premier clubs in the United States, Collier's Reserve Country Club is committed to maintaining a balance of tradition, inclusiveness, and modern relevance and continually delivering exceptional experiences to its membership. As part of this commitment, the club explores both classic and modern dining concepts that resonate with members and guests alike. The successful candidate will have the opportunity to lead and shape these initiatives, contributing to the club's reputation as a leader in culinary excellence.

[Click here to view a brief video about this opportunity.](#)

### **ABOUT COLLIER'S RESERVE COUNTRY CLUB AND COMMUNITY**

The history of the Collier Family and how the land that Collier's Reserve sits on is fascinating. From the Calusa Indians to the Orange Blossom Express Train, the 450-acre property has quite the story to tell before it became a Club. The Collier Family, who owned the property for 70 years before its development, conceived Collier's Reserve. In 1993, Collier's Reserve opened with a Clubhouse, a Golf Shop / Locker Room, a Boathouse, and an 18-hole golf course. In 1994, Collier's Reserve Country Club made history by becoming the first golfing community in the world to achieve designation as a Certified Audubon International Signature Sanctuary. In 2017, Collier's Reserve reached another milestone by becoming Gold Certified. Collier's Reserve's Golf Course was designed by Arthur Hills. Located in a town widely recognized as the "golf capital of the world," Collier's Reserve offers the best, most uniquely natural golfing experience.

Dining options inside the recently renovated plantation-style clubhouse include the Cocohatchee Room, which overlooks the 18<sup>th</sup> green and the Galleria Room, along with a separate and beautiful Boathouse Restaurant, which includes the Mangrove Room, the River Room, and Dry Dock Bar.

The Club's expansive racquets facility features five Har-Tru tennis courts, four pickleball courts, and a beautifully designed new Sports Center. The Fitness Classroom, equipped with a TRX system and six indoor cycle bikes, offers classes for yoga, reformer Pilates, tai chi, indoor cycling, and rowing. Collier's Reserve was selected as one of America's Healthiest Clubs, a designation earned by only 60 clubs in America, thanks to the new state-of-the-art Sports Center, personalized training programs and classes, abundant outdoor activities, and gourmet, farm-to-table menu selections. Two bocce courts sit in front of the Boathouse, and players are on a roll, participating in leagues and high-action, fun tournaments.

### **COLLIER'S RESERVE COUNTRY CLUB MISSION STATEMENT**

To establish Collier's Reserve Country Club as the first choice for those seeking an active, intimate Country Club experience in Naples by combining the uniqueness of our natural habitat and riverfront setting with a premier championship golf course and exceptional tennis, fitness, dining, and social activities for our members, their families, and guests. We are committed to our members' satisfaction and warmly welcome new Members to our Country Club.

## **COLLIER'S RESERVE COUNTRY CLUB BY THE NUMBERS:**

- 365 Members
- 70 Average age of membership
- Approximate Annual Gross Volume: \$12.7M
- F&B Minimum: \$1,500
- \$2.7M F&B Volume (\$2M is food)
- \$200,00 Wholesale Wine
- 46.8% Average Food Cost
- Average Labor Kitchen Cost 70%
- 58% a la carte | 42% banquets
- Average of 1-2 Weddings per year
- 40,000 covers per year
- 74 year-round employees
- 17 approximate direct culinary employees
- 2 kitchens: Clubhouse & Boathouse
- The Club uses Northstar for its accounting and POS
- The Club is organized as a 501c

**COLLIER'S RESERVE COUNTRY CLUB WEB SITE:** [www.colliersreserve.com](http://www.colliersreserve.com)

Collier's Reserve is a family-oriented club that offers year-round family events and festive holiday parties. During school vacations, there are camps and fun-filled activities for children and grandchildren. For those who desire a socially active Florida lifestyle in a more intimate, natural setting where members and neighbors quickly become friends, Collier's Reserve Country Club is a dream come true. The phrase "casually elegant" truly comes to life at Collier's Reserve. They provide an environment where members can be themselves, relax, and enjoy a myriad of dining options.

**Cocohatchee Room** is the heart of the plantation-style clubhouse and overlooks the 18th green. The room is the site of an array of social activities that delights members with numerous themed events, gourmet dining, wine tastings and wine dinners, brunches, and after-golf buffets. They also offer "The Chef's Table" dining experience, held in the private Galleria Room, a customized, multi-course menu based around specially selected wines.

**Boathouse:** The brand-new Boathouse Restaurant offers all-day casual dining on the banks of the Cocohatchee River. Whether it's in the new al fresco River Room or at the Dry Dock Bar, members always enjoy the superb cuisine. Their chefs pride themselves on using the freshest ingredients, innovative recipes, and a varied repertoire guaranteed to delight any palate. Lunch is served daily, dinner Wednesday through Saturday, and brunch on Sunday. 212 maximum seated occupancy.

**Clubhouse:** Everyone looks forward to entertaining family and friends at the Club's bountiful buffets on Thanksgiving, Christmas Eve, Easter, and Mother's Day, and barbecues on Memorial Day, July 4th, and Labor Day. These occasions, along with more intimate events held at the pool and patio, give members many opportunities to dine and mingle. Cooking demonstrations and regional gourmet dinners also help stretch culinary frontiers for those who like to explore new cuisines. Event space, dining only. Golf lunches, wine dinners, holidays, banquets, etc. Closed from May to October, with a maximum seated occupancy of 224.

**Half-way House:** Set up for golfers. Salads, sandwiches, no kitchen

## **EXECUTIVE CHEF POSITION OVERVIEW**

The Executive Chef (EC) at Collier Reserve Country Club reports directly to the General Manager/COO. They are responsible for all food production, including a la carte, banquets, and other member-centric FB events. He or she develops daily menus, food purchase specifications, and recipes; trains, mentors, and supervises the production team; monitors and manages food and labor costs for the department; and maintains the highest professional food quality and sanitation standards. The Executive Chef is on the leadership team.

## **EXECUTIVE CHEF JOB DESCRIPTION**

## **Leadership**

- Be a collaborative team player who is willing to work with and train the team each day, doing whatever it takes to deliver the best Member experience.
- Empower the culinary team and delegate appropriately, so they can focus on growth; be confident that the operation can run well in EC's absence.
- Be an active recruiter of team members and someone who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes, as well as an engaged team of staff members.
- Have a passion and aptitude for teaching and training all food service personnel, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes an oversight of high standards of appearance, hospitality, service, & cleanliness of the kitchen facilities.
- Maintain existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution of these high standards.
- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that continually exceeds the expectations of Members and guests.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

## **Operations**

- Maintain existing standard recipes and techniques for food preparation and presentation that help to ensure consistent, high-quality food.
- Maintain a rotation of varied food offerings that feature global cuisines. Evaluate food products to ensure that quality standards are always attained.
- Maintain opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintains MSDSs in an easily accessible location.

## **Financial**

- Plan menus for all food outlets in the club and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economically and technically correct and within budgeted labor cost goals.
- Consistently monitoring payroll and labor resource allocations to ensure they are in line with financial forecasting and goals, the club has a strong finance department that provides monthly and bimonthly updates to the EC.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- Prepare necessary data for applicable parts of the budget; project annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help ensure that financial goals are met.
- Review and approve product purchase specifications.
- Set the direction of capital improvements with proper execution & planning in partnership with the Director of Finance

## **CANDIDATE QUALIFICATIONS**

- 5+ years of luxury Executive Chef or Executive Sous Chef experience within a large multi-outlet operation.
- Exposure to a private club or large 4-star/5-star hotel/resort experience is preferred.
- Strong and passionate leader and culinary professional with a proven track record of providing high-level services. The EC must be passionate about their craft and inspire those around them.

- The EC is a lifelong learner and instills that characteristic into his or her team.
- Is extremely organized to successfully manage and lead multiple a la carte and banquet venues simultaneously, as well as prepare for and execute successful banquet events.
- Has a successful track record of controlling costs, standardizing recipes, planning budgets, and has the skills necessary to perform all kitchen tasks and train others to properly execute those tasks.
- Is a visionary and trendsetter yet understanding and respects the club's long-standing culinary traditions and can balance both in creating menus, specials, and banquet offerings.
- Must have computer skills, including but not limited to Microsoft Outlook, Word, and Excel.
- Is a well-respected member of the leadership team and community team.
- Involvement in local CMAA Chapter is preferred
- Encouraged to compete in Culinary Events and Charity Drives.

#### **EDUCATIONAL & CERTIFICATION QUALIFICATIONS**

- A culinary arts degree from an accredited school is preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is mandatory.

#### **EMPLOYMENT ELIGIBILITY VERIFICATION**

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

#### **SALARY AND BENEFITS**

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package, including association membership.

#### **INSTRUCTIONS ON HOW TO APPLY**

Please upload your resume and cover letter in the order listed using the link below. When prompted, you should have your documents fully prepared to attach. Please be sure your image is not on your resume or cover letter; it should be used on your LinkedIn Profile.

**Preparing a thoughtful letter of interest and alignment, clearly articulating your “fit” with the profile and the above-noted expectations and requirements, is necessary. Your letter should be addressed to Sean Hynes, General Manager/COO, Collier’s Reserve Country Club** and clearly articulate why you want to be considered for this position at this stage of your career and why and the Naples area will likely be a “fit” to you, your family and the Club if selected.

**You must apply for this role as soon as possible, but no later than June 10, 2025. Candidate selections will occur mid-June, with the first Interviews expected at the end of June, and the second interviews a short time later. The successful candidate should assume his/her role in late July or early August.**

**IMPORTANT:** Save your resume and letter in the following manner: (Saved in Word or PDF format.)

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter Collier’s Reserve Country Club”

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor: [bethany@kkandw.com](mailto:bethany@kkandw.com)

#### **LEAD SEARCH EXECUTIVES**

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