



Pelican Golf Club | Belleair, Florida
Executive Chef

About the Club

Pelican Golf Club is a beacon of excellence amidst Florida's golfing paradise, offering a premier experience that epitomizes exclusivity and sophistication. As one of the state's most esteemed private clubs, Pelican proudly hosts the prestigious LPGA Tour's annual event, The Annika Driven by Gainbridge at Pelican, cementing its distinguished pedigree in golf.

Crafted in 1925 by the legendary Donald Ross and thoughtfully reimagined by renowned designer Beau Welling in 2018, Pelican's golf course is a harmonious blend of timeless elegance and modern luxury. Owned by the esteemed Doyle family, Pelican Golf Club ensures impeccable playing conditions, setting the stage for an unparalleled golfing experience. For those seeking respite and relaxation, Pelican Golf Club also offers 28 luxurious hotel rooms, providing an idyllic sanctuary amidst the verdant landscapes of Florida.

Beyond the greens, Pelican boasts culinary excellence with the esteemed Albatross Steakhouse, offering fine dining, a full cocktail menu, and a casual yet inviting Bistro that caters to every palate and occasion. Committed to sourcing only the finest ingredients, Pelican Golf Club promises exceptional dining experiences that elevate every meal.

Pelican Golf Club is open six days per week, with Mondays reserved for closure. The Bistro serves breakfast, lunch, and dinner Tuesday through Saturday, while Sunday offers breakfast and lunch service. The Albatross welcomes diners for dinner on Thursday, Friday, and Saturday evenings. Additionally, please be aware that the golf course closes for three weeks in June, with the rest of the facilities remaining open. The entire Club closes for three weeks in August for maintenance and enhancements.

Total gross revenue is \$13 million, with Food and Beverage accounting for approximately \$3.3 million, and 45% of F&B revenue is from private events. There are 12+ 100+ person private events annually, 37 kitchen staff members, and three kitchens.

About the Position

The Executive Chef, reporting to the COO, leads all culinary operations, ensuring exceptional dining experiences for Club events and private gatherings. The Executive Chef is responsible for menu development, staff management, and budget oversight and maintains high food quality standards, cleanliness, and safety. With a dedication to culinary mastery, the Executive Chef exceeds member expectations by delivering diverse, flavorful menus aligned with their preferences, embodying the Club's commitment to culinary excellence.

Compensation: The Club will offer a competitive compensation plan and standard benefits.

About the Ideal Candidate

The ideal candidate for the position of Executive Chef at Pelican Golf Club possesses a wealth of experience and a distinguished track record in leading culinary operations within prestigious private club settings. Demonstrating stability and career progression, he/she has a proven history of achieving excellence and assuming increasing levels of responsibility throughout his/her professional journey.

This individual excels in presenting diverse culinary styles and cuisines, staying attuned to industry trends through continuous research and development. The ideal candidate's creativity and passion for culinary innovation shine through in his/her approach to menu development and membership culinary programs, consistently surpassing member expectations.

With equal proficiency in banquets and a la carte production, the ideal candidate has orchestrated numerous large-scale events with finesse and precision. He/she possesses strong organizational skills, ensuring that kitchens operate efficiently, safely, and smoothly, even during periods of high demand.

Moreover, the ideal Executive Chef fosters a collaborative and harmonious environment, building strong relationships between front-of-house and culinary teams. His/her approachable demeanor and sensitivity to people's needs make him/her a respected leader among staff, members, and guests.

This candidate has a track record of successfully recruiting, training, and retaining culinary talent while implementing effective training programs to foster professional development. He/she communicates seamlessly with management, staff, and membership, maintaining a visible presence on the floor and being receptive to feedback and suggestions.

Financial acumen is another hallmark of the ideal Executive Chef, as he/she possesses vital budgeting, forecasting, inventory management, and cost control skills. His/her commitment to maintaining high sanitation and food safety standards further underscores his/her dedication to excellence in all aspects of culinary operations.

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/>. If you have any questions or want to recommend a candidate, please contact CTP Senior Consultant Carolyn Kepcher at 203.319.8228 or by email at carolyn@denehyctp.com.