



Echo Lake Country Club – Westfield, New Jersey Executive Chef

About the Club

In May 1899 a group from Cranford organized a 9-hole golf club at Lincoln Ave./South Union Ave and called it the Cranford Golf Club. Willie Dunn, the designer of Shinnecock Hills, designed the course. Three young men from that club went on to fame --- Max Marston won the National Amateur Golf Association Championship, Eddie Wild won the golf club championship seven times, and Dean Mathey won the National Clay Court Tennis Doubles Championship twice. This club, after 13 years of operation, bought the Harper Farm on Springfield Ave., Westfield, engaged Donald Ross to design the course, and had a clubhouse built where it is today on a high bluff overlooking the lake. The course was completed in 1913 (6247 yards. Par 72.) A group of members teed up at the Lincoln Ave. site and played three miles through farms and town to the 18th green of ELCC. In 1919 golf architect Bob White was engaged to design a longer and better back nine. In 900 a group of Westfielders organized a golf club, called the Westfield Golf Club at Jerusalem Road, Scotch Plains. The farmhouse on the property was converted to a clubhouse and the members themselves designed a nine-hole course. In 1910, the club lengthened the course to 3312 yards, which was called "the best 9-hole course in the eastern states". But, by the end of WWI, the membership had slipped off and the club decided to merge with the Cranford Golf Club at Echo Lake to achieve a full membership and to have 18 holes. Echo Lake has hosted eleven important national and state championships.

Echo Lake Country Club is a vibrant, family-friendly club boasting a newly renovated club house and a beautiful Donald Ross designed 18-hole golf course. The Clubhouse is located on a high bluff overlooking Echo Lake Park and the Manhattan skyline. The Club offers members premier facilities, a new and beautiful 17,000 square foot Clubhouse, 18-hole Donald Ross/Rees Jones designed golf course, resort-style pool, Paddle courts, delicious cuisine, family and children's programming, and exceptional service.

Gross revenue exceeds \$10 million with Food & Beverage accounting for \$3.5 million (22% generated from private event sales). There are a total of 718 memberships today. There are two kitchens throughout the Club and menus range from traditional offerings to current trends.

About the Position

The Club is seeking a skilled and talented Executive Chef who will report to the Chief Operating Officer and be responsible for the day-to-day operation of all culinary production at each dining outlet and for all special club and private events. The Executive Chef shapes the culinary experience at the Club. The Executive Chef will work with the General Manager on the annual budget formulation and monitor, manage, and affect financial performance within the department. The Executive Chef recruits, supervises, trains, and develops all culinary staff, as well as oversees related staff scheduling. The Executive Chef is responsible for all menu development, recipes, and recipe masters, and is ultimately responsible for all food and ingredient purchasing and overseeing food production. Also critical is maintaining excellence in food quality, consistency, and variety in accordance with the needs and desires of the membership, and with the highest standards of kitchen cleanliness and sanitation.

About the Ideal Candidate

The ideal candidate will be a seasoned Executive Chef experienced in leading well-regarded, multi-outlet, and high-volume private club culinary operations. He/she will have a professional career "track record" of achievement and leadership with relative employment stability. The successful candidate will have the ability to expertly present a range of styles/cuisines and an in-depth knowledge of culinary and industry trends. He/she should demonstrate creativity and enthusiasm with menu development and membership culinary programs; has the ability to understand and shape dining programming that exceeds the expectations of the membership. The chosen candidate will have equal strength in banquet and a la carte production with multi-outlet experience as well as high-quality large-scale events. He/she should be organized, safe, a team builder, and an excellent communicator who can accept and reflect on constructive criticism with sensitivity dealing with members, staff, and guests.

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 to recommend a candidate, please contact Carolyn Kepcher at 203.319.8228 or by email at Carolyn@denehyctp.com.