



Orienta Beach Club | Mamaroneck, New York

Executive Chef

About the Club

Founded in 1924, Orienta Beach Club is a prestigious, member-owned private club in Mamaroneck, New York, just 20 miles from Manhattan. As the Club celebrates its Centennial in 2024, it remains a vibrant destination for social, recreational, and dining experiences. Offering premier racquet, swim, and beach facilities, Orienta Beach Club fosters a strong sense of community in a welcoming, family-friendly environment.

Dining is at the heart of the Club's experience, featuring multiple venues that range from casual gatherings to refined culinary experiences. With a commitment to sustainability, wellness, and innovation, Orienta Beach Club embraces modern tastes while honoring its rich traditions. Recent enhancements—including a redesigned outdoor terrace in 2022 and plans for kitchen and clubhouse upgrades—position the Club for an exciting future.

The Executive Chef will play a pivotal role in shaping this evolution, curating menus that highlight seasonal ingredients and exceptional quality. With a seasonal dining schedule that runs from March through the summer months, the Chef will craft unforgettable dining experiences, ensuring that Orienta Beach Club remains a top-tier culinary destination.

Club at a Glance:

- Gross Revenue: Exceeds \$7.9 million
- Food & Beverage Revenue: \$2.1 million
- Annual Dues Revenue: \$3.9 million
- Membership: Approximately 460 members
- Culinary Team: 15 kitchen staff during peak season

About the Position

Orienta Beach Club is seeking a talented and hands-on Executive Chef to lead all aspects of its culinary operations. This role requires a dynamic, creative, and strategic leader who excels in menu development, kitchen management, and team leadership. The Executive Chef will oversee dining outlets, special events, and food production while maintaining financial discipline and operational excellence.

Key Responsibilities

Culinary Leadership

- Develop and execute high-quality food programming across the Club's dining venues and events.
- Maintain exceptional food quality, consistency, and value in line with member expectations.
- Actively engage with members and staff to enhance the dining experience.
- Ensure compliance with health, safety, and sanitation standards.
- Innovate menus that incorporate seasonal and sustainable ingredients.

Team Development & Communication

- Recruit, train, and mentor a high-performing culinary team.
- Foster a culture of excellence, teamwork, and continuous learning.
- Promote clear communication between kitchen staff, management, and other departments.



Financial & Operational Management

- Work with the General Manager and Controller to manage budgets, food costs, and labor expenses.
- Implement effective cost-control measures while maintaining high-quality standards.
- Oversee menu pricing, payroll, and financial reporting.

Member Engagement & Special Events

- Collaborate with the Food & Beverage and Entertainment Committees to plan engaging culinary events.
- Regularly interact with members to gather feedback and tailor offerings to their preferences.
- Address and resolve dining-related concerns promptly and professionally.

Safety & Sanitation Compliance

- Enforce strict adherence to health codes and food safety regulations.
- Train staff in food safety practices and ensure compliance with OSHA and Health Department guidelines.
- Oversee kitchen equipment maintenance and cleanliness.

About the Ideal Candidate

The ideal Executive Chef for Orienta Beach Club is a passionate, hands-on leader with a deep appreciation for classic American cuisine and a drive to innovate. This individual thrives in a high-end, fast-paced environment, blending creativity with strategic leadership to elevate the Club's culinary program.

Qualifications & Attributes:

- Minimum of five years as an Executive Chef or Executive Sous Chef in a top-tier private club, luxury hotel, resort, or fine-dining restaurant.
- Expertise in classic American cuisine, with a strong grasp of refined techniques and high-level execution.
- A proven leader who mentors and develops culinary teams to achieve excellence.
- A career marked by stability, growth, and professional achievement.
- Experience managing multi-outlet operations is a plus.
- Strong analytical, organizational, and time management skills.
- A hands-on, collaborative leadership style.
- Culinary degree from an accredited institution preferred.
- Proficiency in Microsoft programs; knowledge of POS systems like Jonas is a plus.
- Certified in ServSafe or equivalent programs, ensuring impeccable sanitation standards.

This is a rare opportunity for an innovative and forward-thinking chef to lead an evolving culinary program at one of the region's most distinguished private clubs.

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 carolyn@denehyctp.com.