



Montammy Golf Club Executive Chef

Alpine, New Jersey

<https://www.montammy.com>

Montammy Golf Club (MGC) seeks a dynamic culinary professional to provide visible and hands-on leadership to lead and develop the Club's "**member-centric**" foodservice program. The Club has a storied history of exceptional dining, and when combined with recently redesigned facilities and a strong management staff, it is looking to take the F&B program to new heights. Founded in 1966, Montammy is a full service private country club, located in the rolling hills of the Palisades above the Hudson River. Montammy is 8 miles north of the George Washington Bridge.

The Club features a spacious and welcoming clubhouse, with dining, locker and athletic facilities and an aquatics facility with children's playground. Montammy has evolved into a truly "family-oriented" Club, with beautiful facilities and exciting activities for members of all ages. In 2017 Montammy completed an 11-million-dollar renovation and redesign of the Clubhouse as well as a new golf and tennis facility.

Montammy offers its members and guests a challenging and well-maintained 18-hole championship golf course, two indoor state of the art golf simulators, six Har-Tru and two Hard-Top tennis courts, newly constructed and well-stocked tennis and golf pro shops.

The Golf Course

The golf course was designed by Frank Duane, a renowned architect who has worked with Robert Trent Jones and Arnold Palmer. Mr. Duane constructed a picturesque and challenging tree lined golf course. In the past five years, a renovation has transformed the course into a true gem and into Bergen County's country club emerald gem. The golf teaching program includes individual lessons, group lessons, golf schools, on-course playing programs, and the junior program. Video analysis is used extensively.

The Clubhouse, Dining and Private Events

The newly designed spacious and elegant 50,000 square-foot Clubhouse offers members and guests a sanctuary of refined comfort. Montammy is the destination of choice from day into evening, whether engaging in athletic programs, dining, attending a business meeting, or enjoying a private event in the ballroom, or just relaxing on the second story terrace.

A P R O F E S S I O N A L C O N S U L T A N C Y

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Montammy's dining venues include the Montammy Room (320), the East Room (90), the Main Bar (50), Lounge (35), and Sports Bar (80). Two outdoor facilities include a magnificent stone patio (120) and a second story terrace (60) with spectacular views of the golf course and adjacent rolling hills.

Additional facilities include the Halfway House and an extremely busy aquatics facility with its own full service kitchen and 60 seats for tableside service.

Montammy's private dining activities include a full schedule of Bar and Bat Mitzvahs, wedding receptions, holiday parties, anniversary dinners, birthday parties and family reunions, Montammy offers members and guests a special setting with views overlooking the golf course.

Montammy is home to 430 member families. The average age of the membership is in their mid-60's and continues to change as the membership has grown younger. The club has a total operating of 9.2 million, dues revenue of 6.2 million. F & B revenues are \$2.6 million split equally between a la carte and catering. The Culinary staff varies seasonally between 22-24.

The Position

The Club's Executive Chef must possess the creativity necessary to enhance member dining and catered events as well as be able to develop and execute member special events. The Chef's primary responsibility will be to provide a consistent and superb dining experience for the membership and their guests. The successful candidate will oversee all foodservice to include, formal dining, casual, and seasonal dining.

The Executive Chef will be responsible for the administration and management for all food operations. He/She will report directly to the General Manager and will closely collaborate with the senior management team, consisting of the Clubhouse Manager, Dining Room Manager, Controller, Head Tennis Professional, Head Golf Professional, Director of Maintenance, and Golf Course Superintendent.

Duties include but are not limited to:

- **Menu development** with an emphasis on exploring the newest food trends, and updating menus with seasonal flairs while taking advantage of product availability and seasonality.
- Fosters a **harmonious atmosphere** within the Club of cooperation and mutual respect for all employees. Participates in daily line ups for culinary and service staffs and plays an integral role in the development of the culinary staff.
- **Human resources** including recruiting, hiring, training, professional development and scheduling. Timely and meaningful reviews for staff will be conducted in accordance with club policy.
- Establishes **standardized recipes and specifications** to ensure quality and consistency at all times. Oversees daily operations to ensure portion control and staff adherence to newly established standards of operation.
- Emphasis on **cleanliness, order, sanitation, security and safety**.
- Establishes and maintains **cost control measures** for food and labor while working with the Club's budget.
- **Solicits and utilizes feedback** from the membership, kitchen staff, and service staff.
- Attends and participates in **Staff and Committee Meetings** as directed.
- **Work with the Committees, members and staff** to plan and execute private as well as club events.

Requirements include:

- A minimum of seven years as an Executive Chef or Executive Sous Chef in a private club, restaurant, resort or hotel with F&B revenues in excess of \$2.5 million. Experience in both a la carte and catering experience is **required**.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression and ongoing professional development.
- Verifiable accomplishments as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit of is preferred.
- Impeccable references; all candidates will be subject to a comprehensive background review.
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Montammy will offer an attractive and competitive compensation and benefits package to include:

- A base salary commensurate with qualifications and experience
- Bonus potential based on agreed upon metrics.
- Professional dues and education expenses with emphasis on continuing education.
- Benefits including health, dental, vision, long term disability, and life insurance.

Please address resumes and cover letter to:

Charles D. Dorn, CCM
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All resumes must be received by **January 4, 2021**

Note: All resumes should be submitted in WORD format. Please indicate “MGC – Executive Chef” in the subject. PDF files will not be accepted.

NO PHONE CALLS PLEASE