



Rolling Hills Country Club
Executive Chef
Wilton, Connecticut

Rolling Hills Country Club (RHCC) located in Wilton, Connecticut (Fairfield County) seeks an extraordinary leader and culinarian to provide visible and hands-on leadership to enhance the Club's well respected and outstanding culinary program.

Established in 1961, Rolling Hills was founded by a group of members of Longshore Country Club in Westport after the Town of Westport purchased the club. The closure of Longshore as a private club left a need for a country club to serve the communities of Westport and Norwalk. The former members of Longshore purchased a parcel of land to construct their new clubhouse and golf course. This sprawling parcel of land was acquired from the historic Ambler Farm in Wilton and is distinguished by its scenic rolling hills, which inspired the club's name.

61 years later, the membership at Rolling Hills Country Club enjoys unparalleled camaraderie, modern facilities, the highest levels of hospitality from its staff, a relaxed environment, and of course, excellent casual and fine dining. Today's Rolling Hills dining and social facilities include a formal dining room, a tap room and bar, two outdoor patios, a snack bar providing lighter fare at the pool and "at the turn" as well as ballroom space to accommodate 300 seated guests. Athletic facilities feature a scenic 18-hole championship golf course, an indoor golf facility, a six-lane swimming pool, eight tennis courts and four paddle tennis courts.

In honor of RHCC beginning its 62nd year, the success of the Club and the passion of its membership, the Club will be undergoing a physical expansion of the Clubhouse (permits pending) after the 2022 golf season. Plans are complete for an expansion of the casual dining facility and the addition of an all-new Golf Simulator space including a new bar and member lounge.

The Club's goal is to take the culinary program to the next level by hiring an Executive Chef who can exceed the dining experience currently enjoyed by the membership.

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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THE CLUB



THE CULINARY PROGRAM

RHCC members and their guests have come to expect a great culinary experience. The program has been described as fresh, cutting edge and exciting. The new EC will use the existing program as a starting point and strive to improve every day. Culinary trends, great ingredients and local sourcing should be the hallmark of the program.

The Grill Room

The Grill Room is a space for inspired a la carte dining at the Club. Reservations are required for Brunch, Lunch and Dinner. The Grill Room offers seating for 80.

The Tap Room & Bar

The Tap Room (casual dining) offers seating for 25 guests in a friendly environment as one would expect in a private club. At the bar in The Tap Room, (12 seats), members and guests enjoy a drink, a chat with the staff, and are able to watch sports or the stock market. Lunch and Dinner is served from the a la carte menu, 2-5 days per week, depending on the season.

The Patio and The Terrace

The 120-seat outdoor covered dining area known as The Patio, is considered the Club's principal venue for a la carte dining from spring through Fall (weather permitting). With stunning sunset and golf course views, it is a popular area for members and guests to dine and socialize. Adjacent to The Patio is The Terrace, an uncovered al fresco dining spot for both a la carte service and items from the Snack Bar.

The Snack Bar/The Midway House

Operated from Spring to Fall, the Snack Bar offers light fare and "grab-and-go" items to members and guests spending time at the pool and "at the turn" during a round of golf. The offerings are casual and simple and include a variety of grab-n-go and items prepared a la minute.

The Ballroom

The Club's Ballroom, designed to be a private event space, seats up to 300 guests for a variety of events including Weddings, Bar/Bat Mitzvahs and other social functions. Adjacent to the Ballroom is pre-function space for cocktails, auctions, games and other activities to enhance the experience of those in attendance.

The Board Room

Private dining at Rolling Hills is available to members in the Board Room, which serves as both a meeting venue and a private dining room. Business/civic breakfasts and lunches are typical uses for this venue.

Additional Information:

- Total Club Revenue is \$8,000,000 million
- Total Food & Beverage Revenue is \$2.5 million
- 65% of F&B revenue is from a la carte dining, 35% is from catering.
- 400 Club Members/Families
- Culinary Employees – 10 FT & an additional 4 (In-Season)

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 dining, and catering. The ability to multi-task, plan and organize is a necessity. 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.

Duties include but are not limited to:

- **Menu development** with emphasis on variety and constantly changing menus to capture product availability and seasonality. An emphasis on local product will be a plus.
- Establish and maintain **cost control measures** for food and labor while working with the Club's budget.
- **Human resources** including recruiting, hiring, cross training, professional development and scheduling. Timely and meaningful reviews for the staff will be conducted in accordance with club policy.
- Building a **cohesive team** through strong leadership, mentoring and coaching.
- Establish **standardized recipes and specifications** to ensure uniformity at all times, oversee daily operations to ensure quality and consistency.
- Emphasis on **cleanliness, order, sanitation, security and safety**.
- **Solicits and utilizes feedback** from the membership, kitchen staff, and service staff.
- Fosters an **atmosphere** 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 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 in a private club, restaurant, resort or hotel with F&B revenues in excess of \$3.0 million. Experience in a la carte and catering experience is **required**.
- Private Club experience, while not required, is a benefit.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression and ongoing professional development.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit is preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

RHCC will offer an attractive and competitive compensation and benefits package to include:

- A base salary and bonus potential.
- Professional dues and education expenses with emphasis on continuing education.
- Benefits including health, dental, 401K.

Please send a STRONG cover letter and a resume (WORD format) to:

Charles D. Dorn, CCM
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The Dorn Group, Ltd.
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Rye, New York 10580
charles@thedorngroup.com

NO PHONE CALLS PLEASE

Please indicate “Rolling Hills CC – Chef Search” in the subject line of your email.

Resumes must be submitted by February 10, 2022