



Westmoreland Club | Wilkes-Barre, Pennsylvania

Executive Chef

About the Club

The Westmoreland Club, nestled in Wilkes-Barre, Pennsylvania since 1873, embodies the gracious warmth and hospitality of Northeastern Pennsylvania. Serving as a cherished home away from home for its members, including prominent business leaders, professionals, and families, the club has evolved into a premier destination. Situated amidst the scenic landscapes of the Pocono and Endless Mountains, the Wyoming Valley offers an array of outdoor activities across all seasons, conveniently located just two hours from Philadelphia and New York City.

With a legacy of tasteful modernizations and a commitment to excellence, the Westmoreland Club stands as a Top 10 Platinum Club of America amongst city clubs nationwide and is renowned for its impeccable private club standards. Offering multiple dining and banquet options, from intimate settings to grand affairs accommodating over 300 guests, the club boasts a variety of Affinity Clubs, reflecting diverse interests among its members. The culinary team of 20 is committed to using only the freshest, locally sourced ingredients, ensuring that the club's extensive menus cater to a variety of palates, from the ordinary to the extraordinary.

Operating year-round, the club serves breakfast, lunch, and dinner Tuesday through Saturday, with Sunday hours from 10 am to 6 pm. During the summer season, they extend their offerings to include just dinner on Saturday nights and, starting June 2024, trial brunches on Sundays. With a total gross revenue of \$5.4 million, of which Food and Beverage contributes approximately \$3 million, (\$2 million in food revenue), private events represent 49% of F&B revenue. With approximately 850 members and a dedicated team of 20 kitchen staff members, the club remains committed to providing unparalleled experiences for its members and guests.

About the Position

The Executive Chef, reporting directly to the General Manager, plays a pivotal role in defining the culinary experience for members. This position is responsible for the seamless operation of all culinary activities across the dining outlets, a la carte services, and special club and private events, ensuring the highest standards in food quality, consistency, and variety, tailored to meet and exceed expectations. Key responsibilities include designing and innovating the overall culinary experience, developing and executing creative, diverse, and seasonal menus, and overseeing day-to-day culinary operations.

The Executive Chef collaborates with the General Manager on annual budget formulation, monitors and optimizes financial performance within the culinary department, supervises all food and ingredient purchasing, and maintains optimal inventory levels. Additionally, the role involves recruiting, training, mentoring, supervising, and developing a talented culinary team, managing staff scheduling, and fostering a positive and collaborative work environment. Maintaining stringent standards of kitchen cleanliness and sanitation and implementing food safety protocols are crucial. The Executive Chef also engages with members to understand and anticipate their culinary preferences, assimilates with the Front of House Team to ensure seamless service, and provides ongoing education and training related to food, wine, and pairings for the team.

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

About the Ideal Candidate

The ideal candidate for the Executive Chef role should possess a minimum of ten years' experience in progressively responsible positions such as Sous, Executive Sous Chef, or Executive Chef. While club experience is preferred, it's not mandatory. Demonstrated leadership, employment stability, and a history of increasing responsibility are essential. The chosen candidate will excel in presenting diverse cuisines, staying abreast of culinary trends, and crafting innovative menus.

The incoming Executive Chef should demonstrate creativity and enthusiasm for menu development, alongside adept management skills for both banquet and a la carte services, including large events. They must maintain an organized, safe kitchen environment and prioritize cultivating positive relationships with staff members. Effective communication, team-building, and financial management abilities are crucial, as is a proactive approach to planning dining events and a readiness to embrace constructive feedback.

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 Karen Alexander at 203.319.8228 or by email at karen@denehyctp.com.