



EXECUTIVE CHEF
MERION GOLF CLUB
Ardmore, PA



<https://www.meriongolfclub.com>

About the Club: Founded in 1896, Merion Golf Club is a 36-hole traditional golf club in Ardmore, Pennsylvania, where history has been made time and time again. Championship golf is central to Merion’s legacy. The Club has served as host to 18 USGA championships.

In 1912, the historic East Course designed by Hugh Wilson was opened. His vision for the course, as explained in a letter to the Club from his brother, Alan Wilson, was to “be fun for the ordinary golfer and at the same time make it a really exacting test of golf for the best of players.” Over the next century, Merion East became home to some of golf’s greatest moments - including Bobby Jones’ completion of golf’s elusive Grand Slam at the 1930 U.S. Amateur and Ben Hogan’s awe-inspiring performance during the 1950 U.S. Open.

Position Specific: Merion Golf Club has a strong food and beverage program and world-class dining operation. This is an exciting opportunity as Merion is planning a comprehensive Clubhouse restoration that will include a brand-new kitchen and upgraded banquet and back-of-house facilities. The Club is also gearing up to host three USGA championships over the next decade.

The Club is looking for an individual to build a cohesive culinary team and assist with logistical and operating issues to be addressed in the Clubhouse restoration. The ideal candidate is a collaborative and humble leader who will continue to elevate the food program, develop the culinary staff, and connect with and learn about the membership. The Executive Chef must be highly organized and have excellent communication practices with members and staff.

Merion is proud to have a loyal and supportive membership, and an operation where success can be achieved while maintaining a quality life outside of work.



Farm Table Dinner

In addition to its championship East Course and family-friendly West Course, Merion offers a world-class dining and social events operation for its 1,000-plus members and their guests. Merion Golf Club is honored to return to the international championship golf stage by hosting the 2022 Curtis Cup. The Club is also proud to be the future site of the 2026 U.S. Amateur, 2030 U.S. Open, 2034 U.S. Women’s Open, 2046 U.S. Women’s Open, and 2050 U.S. Open. All in all, Merion is about golf. It honors history and the continuing values of the game.



Pavilion: Event Venue

Initial Priorities:

1. Culinary Team Development - Get to know the culinary team and create stability in the kitchen. Understand the roles of the sous chefs and develop them for their next upward career move.
2. Develop Relationships - Set the example for professionalism when working and communicating with all departments. Understand the preferences of the membership and have high member visibility.
3. Evaluate Current Kitchen - Participate in the Clubhouse Master Planning focusing on the kitchen and entire clubhouse operation.
4. Review Current Menus - The new Executive Chef is expected to evaluate and improve the menu variety focusing on fresh farm-to-table ingredients. Create menus that are seasonally focused.



Grille Room



The Quarry

Job Requirements & Requested Traits:

- The Club is looking for an Executive Chef with a great attitude, maturity and personality capable of leading a refined culinary program with a team culture which is both relaxed and friendly.
- An Executive Chef who is highly visible with the membership and works closely with the Merion Team to develop relationships.
- Merion Golf Club needs an Executive Chef with varied experience in à la carte dining and catering. This individual should know current food trends but also have a solid foundation of cooking fundamentals and provide a 'Top Ten' dining experience.
- Members love traditional signature menu items; however are also looking for light healthy options, and farm-to-table taking advantage of local resources.
- The Executive Chef is heavily involved in the budgeting process for kitchen labor, operational expenses, F&B revenue projections, and capital expenditures.
- The Executive Chef participates at the House Committee meeting with the AGM on current/future F&B programs.
- The Executive Chef is visible to the membership authoring monthly a newsletter article and walking the dining rooms getting to know membership.



The East Golf Course

A compensation package that will include base salary and performance bonus. Excellent benefits including medical, life & dental insurance, 401K, vacation and ACF Dues and Convention. A relocation allowance is available. A CEC is preferred. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:

Additional Information:

- Annual food sales \$2,000,000; Total F&B Sales \$3,100,000.
- The Club currently maintains a 40% food cost. Sales are a mix of 67% a la carte and 33% banquet. Goal 40%
- There are 14 culinary employees and 5 stewards supported by a \$1MM labor budget.
- There is one (1) Main Kitchen and a Finishing Kitchen in the Pavilion. Capital replacement plan in progress.
- There are three (3) Sous Chefs and a Catering Chef. The Executive Chef is responsible for purchasing.
- There is one (1) 40,000 sq. ft. Clubhouses for 1,057 members whose average age is 55.
- The Club operates 12 months annually with busy months May through December and a reduced dining schedule January through March.
- The Executive Chef reports to the General Manager/COO and works closely with the Assistant General Manager, Food & Beverage Director, Human Resource Director, Special Events Manager and Head Golf Professional/Golf Department.
- The previous Executive Chef was employed by the Club for twenty (20) years.

Merion Golf Club Strategic Statement

The Merion Golf Club strives to be one of the top golf clubs in the world. We offer a rare combination of an historic, championship East course, a family-friendly West course and a congenial club community with exceptional dining, service, and events. We are stewards of one of the great golf venues in the world and seek to preserve our courses and our history for future generations to enjoy. We share a love of the game of golf and take pride in being a great place to work and in developing talent for the industry. Our culture is grounded in the tradition and values of the game, including integrity, humility and a respect for fellow members, their guests, all staff, our neighbors, the community, and the environment. We believe in giving back to the game by developing golfers, volunteering, and hosting championships. We strive to offer an exceptional club experience for our members.

À la Carte Dining:

- Upper Terrace** – Formal with 66 seats, serving Lunch & Dinner Tuesday - Sunday.
- Flagstone & Bar area** – Casual with 62 seats, serving Lunch & Dinner Tuesday - Sunday.
- Trophy Room** – Formal with 58 seats serving Lunch & Dinner Tuesday - Sunday.
- Grille Room** – Casual with 64 seats serving Lunch & Dinner Tuesday - Sunday.
- Private Events** – The Club has 9 private rooms seating from 8 to 100 guests. The largest sitdown the Club can accommodate is 300 guests.



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Sent: Monday, December 27, 2021 12:01 PM

Subject: Club Announcement: Jerry Schreck

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Club Announcement: Jerry Schreck

It is with mixed emotions that the Board of Governors announces that our Executive Chef Jerry Schreck will be leaving Merion Golf Club to embark on a new path after 20 years of tremendous service to the Club as the leader of our culinary operation. Jerry has decided to take on a new role at Rehoboth Beach Country Club in Delaware. While we are deeply saddened to lose Jerry, we are pleased that he will remain at the Club through mid-February to help ensure a smooth and effective transition, and to give all of us some more time with him.

Over two decades, Jerry has continuously enhanced our dining experience, executed countless events, hosted successful championships, been a mentor and leader in his field, and been a steady and familiar presence in the Clubhouse. We are grateful that Jerry will play an active role in Merion's recruitment of his replacement. The Club has engaged the firm David Meyers Associates to conduct a nationwide search for our next Executive Chef, and their efforts to begin the search are underway. With Jerry's input, we will work to identify the right candidate to uphold and evolve Merion's signature dining experience and align with the Club's unique culture.

You may or may not know that Jerry grew up at the shore in Spring Lake, NJ, and worked his first jobs as a teenager in the area's hospitality industry. Taking on this new role enables him to close out his long career while returning to his beachside roots. We will let Jerry tell his story, as he has prepared a special message to the membership for the upcoming January issue of the FORE newsletter. Although he will be greatly missed, we wish him much success and happiness as he takes this opportunity to finish his career close to home.

Please join the Board in thanking Jerry for his many years and contributions to Merion. The Club is working on plans for an opportunity for the membership to come together to celebrate Jerry and wish him well in early February. We will provide updates on that, and the search process as important information becomes available. In the meantime, please make a reservation and enjoy a meal at the Club from Jerry's kitchen in the weeks ahead.

Have a happy and healthy New Year.