



## **Candidate Introduction**

*Should you choose, and be chosen, to join the Genesee Valley Club as the Executive Chef, the Strategic Plan and “Our Values” will be a part of everything you do:*

### **Tradition**

*Established by iconic civic and business leaders and steeped in the rich history of the city of Rochester and the Finger Lakes region, the Genesee Valley Club embodies a genteel tradition of hospitality, dining, and sport in a gracious, safe, and welcoming club environment.*

### **Excellence**

*The Genesee Valley Club is committed to the highest standards of impeccable service, fine cuisine, and collegiality to create an unparalleled membership experience.*

### **Community**

*The membership of the Genesee Valley Club, dating back to 1885, continues our hallmark commitment to foster civility and social engagement, and to build lasting relationships both within and beyond its landmark clubhouse.*



### **EXCEL OUR WIDE CULINARY OFFERINGS**

#### **Recreate the GVC Dining Experience across three distinct venues:**

*Armstrong Grill & Pub, for come-as-you-are dining and drinks*

*Red Grill, for a smart-dress speakeasy and cocktail lounge*

*Green Porch, for the area’s best formal dining in our renowned GVC tradition*

#### **Hire an experienced and convivial sommelier to:**

*Engage members in wine education and experiences*

*Cultivate a value and quality based wine program*

*Curate a top-tier wine list*

*Manage the beverage purchasing function*

#### **Identify and consistently monitor and evaluate the GVC dining experience against national and international benchmarks, including:**

*Platinum Club of America*

*Michelin Guide*

*Club Management Association of America (CMAA)*



**EXECUTIVE CHEF**  
**GENESEE VALLEY CLUB**  
 Rochester, NY



<https://www.gvalleyclub.org/>

**About the Club:** The Genesee Valley Club was conceived in the Powers Block, Room 49 at the office of Hobart F. Atkinson (the Club's first president) on January 22, 1885. Invitations had gone out "to meet, for the purpose of organization, your associates interested in the new Social Club" at 8 pm on Thursday, January 22, 1885. The idea for such a club had long been entertained by men of means who held important positions in the growing community on the Genesee River.

**Position Specific:** Genesee Valley Club is looking for a hands-on working Executive Chef managing daily production and consistency, presentation and quality, mentoring staff, executive management administration and periodically meeting with membership detailing special private events. The ideal candidate will be culinary degreed coupled with a proven and stable record of culinary excellence at recognized properties, ideally an active ACF member at a CEC level.



**Armstrong Grill Pub**

GVC has great opportunity for F&B growth. They have numerous dining outlets that provide casual, upscale casual and formal dining. Maintaining its status as a Platinum Club of America, while providing the best formal dining in Rochester. The Genesee Valley Club is their members home away from home and continuing to enhance and streamline the member experience is priority.



**Armstrong Grill**

The Genesee Valley Club is committed to providing its members, their families and guests an inviting and rewarding membership experience through its fine programs and environment for social and business dining, private functions, racquet sports, fitness and other athletic activities. Membership is by invitation to men and women of affability, good character and reputation who are deemed acceptable on their individual merits.

**Initial Priorities:**



**Stunning Private Rooms**

Genesee Valley Club has nine (9) private rooms that can accommodate 1 to 250 guests and seated functions up to 500 (on lawn under tent).

1. **Consistently deliver elite culinary experiences in all dining areas** - The Club is looking to continue its food elevation and is looking for a visionary leader with the personal and professional skill set to lead this traditional, yet forward-thinking culinary operation. A high level of consistency will be a key area of focus upon joining the team.
2. **Build a Culinary Team and culture of 'growth and excellence'** – Exhibit a proactive approach and work with a strong work ethic, honesty all while maintaining a positive attitude. Support and encourage career development in the culinary team.
3. **Actively engage membership/high presence** - Be visible at all food outlets and events. Receptive to member feedback and engagement.
4. **Lead by Example** - Set the example for professionalism when working and communicating within the culinary team and all departments.
5. **Financial Results** – Prepare data for budget, project annual food and labor costs; check financial results and take corrective action as necessary to help assure financial goals are met.



**The Green Porch**

**Job Requirements & Requested Traits:**

- This is a hands-on working position managing daily production and consistency, presentation, and quality, mentoring staff, executive management and periodically meeting with membership creating special private events.
- Display exceptional leadership by providing a positive work environment, counselling employees as appropriate and demonstrating a dedicated and professional approach to management and service staff.
- Help to prepare the annual operating budget, with recommendations for needed capital expenditures.
- Competent in organizational and time management skills. The ability to demonstrate good judgment, problem solving and decision-making skills.
- The Executive Chef attends Food & Beverage Committee Meetings to discuss menu concepts and listen to feedback.
- The Chef is visible in dining areas, authors quarterly newsletter and develops culinary cooking videos for members.
- Ensure that the highest standards of sanitation, cleanliness, and safety are maintained throughout all food service areas at all times.

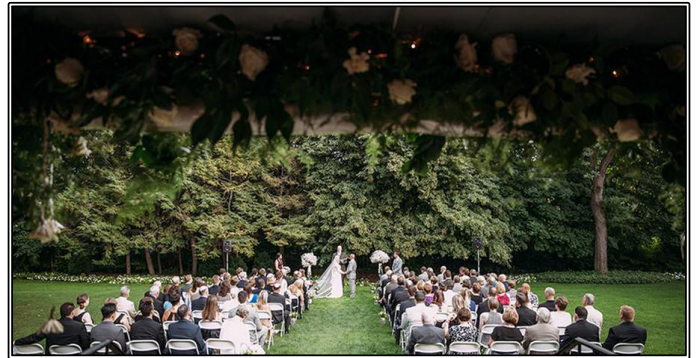


**Celebrating Events in Style**

A compensation package that will include base salary and performance bonus. Excellent benefits including 100% paid medical insurance, life & dental insurance, 401K, vacation and ACF Dues. A (CEC) is preferred. A relocation allowance is available. 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 \$ 2,209,165; Total F&B Sales \$ 3,119,353.
- The Club currently maintains a 42% food cost. Sales are a mix of approximately 45% a la carte and 55% banquet. Food Cost Goal 40%
- There are (15) culinary employees and (8) stewards supported by a \$909,013 labor budget.
- There are (2) Sous Chefs, a Pastry Chef, Banquet Chef and Receiving Steward.
- There are (2) Kitchens. Casual Kitchen (New 2016) Formal/Banquet Kitchen. Note: *Casual kitchen is in great condition (new dishwasher and Combi oven in 2021) Formal Kitchen needs improvement.*
- There is one (1) 80,000 sq. ft Clubhouse for 620 members whose average age is 59.
- The Club operates twelve months annually. Food service is available six days week and seven days a week during the summer months. Busy months are June & Dec; however, pretty steady year-round.
- The Executive Chef reports to the General Manager/COO and works with the Hospitality Manager, Catering Manager, Controller, Building Services Manager, Sports & Wellness Director and Director of Membership.
- The previous Executive Chef was employed by the Club for (5) years.



**The Club is known for Exclusive Weddings**

**A la Carte Dining:**

**Green Porch** – Formal with 40 seats, serving Dinner only Tues - Sat.

**Red Grill** – Formal with 24 seats, serving Dinner only Tues - Sat.

**Terrace** – Formal with 60 seats, serving Dinner only Tues - Sat.

**Armstrong Grill & Terrace** – Casual with 60 seats, serving Breakfast, Lunch and Dinner Monday – Friday and Dinner only on Saturday

**Armstrong Grill Pub** – Casual with 30 seats, serving Breakfast, Lunch and Dinner Mon – Fri and Dinner only on Saturday.

**Armstrong Grill Pool** – Casual with 80 seats, serving Lunch & Dinner Mon – Sun (Snack Bar)



**Bill Schulz, MCM, Senior Culinary Consultant**  
 Email: [bill@meyersassociates.com](mailto:bill@meyersassociates.com)  
 Phone: 713-252-2753

**David Meyers, President**  
 Email: [david@meyersassociates.com](mailto:david@meyersassociates.com)  
 Phone: 512-388-4100

**Dan Hugelier, CMC, Culinary Specialist**  
 Email: [dan@meyersassociates.com](mailto:dan@meyersassociates.com)  
 Phone: 810-569-1275

**Paul Sorgule, MS, AAC, Culinary Specialist**  
 Email: [paul@meyersassociates.com](mailto:paul@meyersassociates.com)  
 Phone: 518-524-5906

**Jason D. Hall, CMC, Culinary Specialist**  
 Email: [jason@meyersassociates.com](mailto:jason@meyersassociates.com)  
 Phone: 704- 617-2874

**Denise Zanchelli, MBA, CHE, Senior Culinary Associate**  
 Email: [denise@meyersassociates.com](mailto:denise@meyersassociates.com)  
 Phone: 203-258-6855

ADDITIONAL PICTURES

GENESEE VALLEY CLUB

