



**EXECUTIVE CHEF**  
**THE PORT ROYAL CLUB**  
 Naples, FL



<https://www.portroyalclub.org>

**About the Club:** Nestled along the sparkling blue waters of Southwest Florida's Gulf Coast, the Port Royal Club represents the finest in a private club experience. Established in 1959, the Port Royal Club continues its tradition of bringing neighbors, friends and families together to create memories and a strong sense of community.

Port Royal began as a vision of John Glen Sample as early as 1938. Mr. Sample, a pioneer in radio advertising, acquired two square miles of marshland and eventually developed six hundred single family building lots with deep water access to the Gulf of Mexico and the Ten Thousand Islands.



**South Terrace**

Through its commitment to excellence, its exceptional facilities and uncompromising service, the Port Royal Club consistently creates a gracious atmosphere that enhances the neighborhood. Whether enjoying a relaxed sunset dinner, participating in a special event or building a sand castle on the beach, members, as well as their family and friends, enjoy the finest in quality and service.



**Swimming Pool**

**Position Specific:** Port Royal Club is looking for an Executive Chef (EC) who will communicate and work hands-on with staff and members. The membership is very well-travelled and they expect very high quality and diversity. The Club is looking for a complete fresh approach to the Club's culinary offerings. The new Executive Chef should be visible, personable, passionate, people-orientated, creative, humble, and patient. The new EC will challenge the status quo and energize the culinary experience at the Club.

The Executive Chef will always look for improvement while continuing to maintain the high standards of excellence already instilled into the kitchen operation. The ideal candidate will have a proven and stable track record of culinary excellence. Previous club experience a plus.



**South Patio**

**Initial Priorities:**

- **Build Trust and Integrity with Culinary Team and Management** - The EC has a "leadership by example" mentality and earns the confidence of the members and the respect of the staff. Maintain and promote positive relationships with all staff and members.
- **Menu Diversification and Creativity** - Evaluate menus and develop the culinary program with evolving menu programming that piques member interest in à la carte dining and member events.
- **Evaluate Current Operations and Controls** - The new Executive Chef is expected to evaluate current operations, staffing and provide recommendations for enhanced systems, controls, products, and services in all areas.
- **Sanitation and Hygiene** - The Executive Chef will ensure proper food handling and storage. He/she will conduct daily walkthroughs of the kitchen, walk-in coolers and store rooms inspecting equipment and facilities for cleanliness.



**Welcome Back Crab & Jazz Event**

**Job Requirements:**

- With this appointment the Club is looking to evolve and elevate the Club's food programs and culinary experience and take the Club to a higher level.
- The ideal candidate is a seasoned Club Chef who understands the members' diverse preferences and the ideology that Food and Beverage is an amenity. He/she should have high-end experience.
- The new Executive Chef will have a Board and GM very supportive of change and will have a very healthy capital budget.
- The Executive Chef will develop the kitchen labor and expense budget and projects revenues together with Management.
- The Executive Chef will actively engage with the membership through newsletter articles, cooking classes, walking the dining rooms and providing commentary at food related events.
- The Executive Chef must have the ability to lead the culinary team through vision and passion and align the culinary team with Club goals. He/she must oversee the development of subordinates and further strengthen the culinary team.
- The Executive Chef attends House Committee meetings to provide a brief overview of any upcoming menu changes and/or staffing updates.
- The Club is looking for a long-term commitment and stability in the position.



**Kitchen Back**

The Club offers a generous compensation package including a base salary based on experience and skill, performance bonus based on pre-agreed goals and objectives, health, dental & life insurance, 401k with match, dining allowance, ACF dues and convention plus other standard perks. Relocation allowance negotiable. 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:



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**Additional Information:**

- Member Initiation Fee: \$175,000 non-refundable. Dues: \$11,000
- Annual food sales \$3M; Total F&B Sales \$4.2M.
- Annual combined food cost 42% with a sales mix of 88% à la carte and 12% banquet. (Food Cost Goal: 42%)
- There are 34 kitchen employees supported by an \$1.4MM labor budget.
- The Club maintains two (2) kitchens, one main kitchen for à la carte, the other for prep and banquets. Management rates the kitchen a 3.5 out of 5. Capital Plan in place.
- The Club has three (3) Sous Chefs; (AM / PM and Banquet), Pastry Chef, and has a Purchasing Manager.
- There is one (1) 40,000 sq. ft. Beachfront Clubhouse supported by 675 members whose average age is 71. In addition, there is a 7,500 sq. ft. Fitness and Spa Facility and 9 HarTru Clay Tennis Courts.
- The Club is open 11 months annually. (Closed the month of August) The busy months are November to April.
- The Executive Chef reports to the General Manager and works closely with Assistant General Manager, Catering Manager and CFO.
- The previous Chef was employed by the Club for 10 years.



**Kitchen Front**

**Club Dining Venues:**

**The South End** – Casual with 400 seats, serving Breakfast, Lunch & Dinner, Tuesday – Sunday.

**Private Rooms** – The Club has four (4) Private Rooms with seating capacity ranging from 20 to 200 guests. The Club can accommodate up to 350 for a private sit-down event or up to 900 for a large member event taking up the entire club.

**Mission Statement**

*“The mission of The Port Royal Club is to be an outstanding family beach club with excellent facilities for dining, tennis, swimming and fitness, which members will be proud to use for their personal and entertainment needs”*