



EXECUTIVE CHEF/F&B DIRECTOR

THE CHICAGO GOLF CLUB

Wheaton, IL

“The 18-Hole Birthplace of Golf in North America”

<http://www.chicagogolfclubfdn.org/>



The Chicago Golf Club, Wheaton, IL was founded in 1892 by Charles Blair Macdonald and other prominent Chicagoans who wanted to play the game they had experienced during their travels to Scotland. The USGA recognizes the Club’s original course as the first 18-hole course built in the United States. To its credit, Chicago Golf is one of the original five founding clubs that established the United States Golf Association (USGA). The Club, its golf course and purpose in industry are historic based on sound traditions. The grounds and facilities are exceptionally maintained and relevant. Always an attraction to true golf advocates as continual golf course improvements along with its beautifully maintained clubhouse keep membership full and thriving as a business.

The Executive Chef/Director of Food & Beverage is very much a relationship position in a very family like environment and must be very hands-on and capable of wearing many hats. Being the “FACE of the Club’s F&B Brand” is the expectation of the position. In the role of the Chef, he/she will be responsible for every aspect of the department, including menu writing and features, staff recruitment and development, purchasing and product specifications (using only the best from scratch executions), food and labor cost management within budget, best sanitation standards and is State-certified and more - including possessing an ownership mindedness with running a high performing foodservice business.

Concerning the Food and Beverage duties, The Chef&B is expected to have a tactful influence and further develop an existing, loyal and member-regarded core FOH team. Other expectations in this capacity includes keeping beverage service relevant while respectful of Club traditions, purchasing all beverage products along with restaurant supplies and maintaining proper inventories and cost controls, attending periodical committee meetings, and being directly involved in the planning of all Club-produced and most private events.

Programming Specifics/Additional Information:

- Projected Annual Food & Beverage Sales for year 2022 is \$400,000. It is property subsidized to maintain service levels and product standards.
- The Chef&B Director will contribute to annual budgets.
- The Culinary Team is small, with four (4) year-round employees, a Sous Chef, and supplemental seasonal workers.
- Front of the House Core team is comprised of four (4) nicely experienced professionals. The Club supplements service needs as outsourced workers for larger events, Guest Days, and other operational needs.
- The Club has one new and nicely equipped main kitchen which services the Grille and Lounge areas and the Locker Room for breakfast, lunch, and dinner service when in season. A busy meal period is 40 covers, and an average service is 25 covers.
- Annually, the Club hosts few distinguished groups for Monday Golf Outings along with producing remarkable Member-Guest golf events! The Club also hosts a few member-wedding-events (up to 150 seated guests), family anniversaries, and other private and special gatherings (up to 300 with stations).

<p>Schedule May 1 through October 31 Breakfast & Lunch, Tues – Sun / Dinner Wednesday– Sat Sunday Cookouts each Sunday - Memorial Day to Labor Day</p>	<p>Off-Season Schedule (November 1 through April 30) Breakfast & Lunch Wed – Sun / Dinner Thurs – Sat</p>
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This is a relationship position requiring a mature, composed, and well-organized professional capable of running daily operations and leading the team, DAILY & Beyond! Equally important is one’s character and purpose, understanding the nature of the Club’s needs and culture, coupled with the required experiences, skillset and dedications required to elevate a respected Club’s unique F&B program.

The Club offers remarkable, largely club-paid health benefits, a 401K program with 4% match, education, and competitive dining experience allowances - and mostly, the opportunity to make this your home! Interested individuals should send resume, a well-conceived cover letter and supporting information. Please submit your Portfolio in strict confidence. [Click Here](#) to upload your information.

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