



Job Title: Executive Chef

Company: The Quarry Golf Club
www.quarrygolfnaples.com
[8950 Weathered Stone Drive](#)
[Naples, FL 34120](#)

The Quarry Golf Club in beautiful Naples, Florida, is seeking a skilled and hands-on Executive Chef. Our club features a mix of casual and refined dining experiences, with an emphasis on a la carte service. We offer dining at our casual Grille, perfect for relaxed meals, and at Piper's on the Green, where members can enjoy a more sophisticated culinary experience. The high season runs from the end of November through the end of April, with a quieter period from May through October. We seek an innovative and experienced Executive Chef to lead our culinary team year-round.

About The Quarry Golf Club:

The Quarry Golf Club is a prestigious golf club located in beautiful Naples, Florida. We are committed to providing exceptional service and unforgettable experiences for our members and guests. Our dedicated team strives to maintain the highest standards of excellence in all aspects of our operations. The Club was established in 2006 and transitioned to Membership in 2016 and underwent a substantial Clubhouse renovation that was completed in 2022.

The amenities include an 18-hole golf course, one dining room, one mixed Grille, and social spaces for events and gatherings.

A Titleist performance designed fitness room, Locker Rooms, and fully equipped Golf Shop.

The Golf Course was designed by the world-renowned architectural team of Dr. Michael Hurdzan and Dana Fry in 2007. Offering an exceptional golf experience with spectacular views, this Par 72 championship course is a true test for golfers of all levels. The Quarry played host to the PGA Champions Tour ACE Group Classic in 2010 and 2011. Golf Hall of Famers Fred Couples and Bernhard Langer captured the Champions Trophy.

Mission Statement:

The Quarry Golf Club is dedicated to the consistent delivery of superior golf, dining, social experiences and personalized service in a warm atmosphere of camaraderie for its Members, their families and guests.

Vision Statement:

To be one of the most desired private golf clubs in Southwest Florida by being relevant to current and future members through an enduring commitment to our Mission Statement.

The Quarry Golf Club by the numbers:

1. 355 active golf members
2. Full Member Initiation Fee - \$110,000
3. Annual Dues \$14,000
4. F&B minimum annually \$1,200
5. Capital dues annually \$2,000
6. Annual gross revenue \$9,500,000.
7. F&B gross revenue \$1,672,000
8. 90% a la carte, 10% banquet
9. POS system - JONAS
10. 1 Dining Room, that can also be used as a banquet room with a capacity of 180
11. 1 Grill Room that seats 140 (indoor and outdoor terrace)
12. Golf Shop
13. 90 Full time employees

Position Overview:**Job Summary**

The Executive Chef is responsible for all culinary operations at the club, ensuring the highest standards of food quality, presentation, and service. This role involves menu development, staff management, inventory control, and maintaining a consistent, exceptional dining experience for our members. The Executive Chef will also be expected to adapt to seasonal changes in business volume and member preferences.

Key Responsibilities:

- **Menu Development:** Design and update menus for both the casual Grille and the elevated dining restaurant, incorporating seasonal ingredients and member preferences.
- **Culinary Leadership:** Lead, train, and inspire the kitchen team to deliver consistent, high-quality dishes. Foster a culture of creativity, collaboration, and continuous improvement.

- **Quality Control:** Ensure all food is prepared and presented according to the club's standards. Oversee portion sizes, plating, and the overall presentation of dishes.
- **Operational Management:** Oversee day-to-day kitchen operations, including inventory management, ordering, and cost control. Monitor food costs and implement measures to reduce waste.
- **Health & Safety:** Maintain strict adherence to health and safety regulations, ensuring the kitchen meets all food safety standards. Conduct regular inspections and training sessions.
- **Member Engagement:** Engage with members to understand their preferences and feedback, tailoring the dining experience to meet and exceed their expectations.
- **Event Collaboration:** Work closely with the Events Coordinator and Director of Food and Beverage to plan and execute club events, ensuring culinary excellence for both large and small functions.
- **Budget Management:** Develop and manage the kitchen budget, including labor, food, and operational expenses. Monitor financial performance and adjust strategies as needed.
- **Seasonal Adaptation:** Adjust menus and staffing levels to accommodate the seasonal changes in business volume, ensuring efficient and effective operations year-round.

Qualifications:

- Proven experience as an Executive Chef or similar leadership role in high-end Hotels or club environment.
- Expertise in menu development, food preparation, and kitchen management.
- Strong leadership and communication skills, with the ability to inspire and manage a team.
- Comprehensive knowledge of food safety regulations and best practices.
- Ability to manage a kitchen budget and control food and labor costs effectively.
- Flexibility to adapt to seasonal changes in business volume.
- Passion for culinary excellence and a commitment to delivering an exceptional dining experience to club members.

Working Conditions:

- The role requires flexibility to work evenings, weekends, and holidays as needed.
- Must be able to work efficiently in a fast-paced environment, particularly during peak season.
- The position is based in a climate with seasonal fluctuations, requiring adaptability to different levels of business demand. Experience with H2B staff is a plus.

Benefits:

- Competitive salary based on experience
- Performance bonus
- Paid time off
- Comprehensive benefits package that includes, health, dental, vision insurance (1st of the month following 60 days) and 401k – safe harbor (after 1 year of employment).
- Life insurance and Long-Term Disability.
- Opportunities for professional development and advancement
- A supportive and collaborative work environment
- Golf playing privileges during low season, as outlined in the staff handbook.

How to Apply:

Interested candidates should submit a resume and cover letter outlining their qualifications and relevant experience to Markus Rentzing, CCM, at mrentzing@qglnaples.com

The Quarry Golf Club is a drug free, and equal opportunity employer and values diversity in the workplace. All applicants will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.