

CANDIDATE PROFILE

Executive Chef

Eau Gallie Yacht Club
Indian Harbor Beach, FL

➤ www.eagyachtclub.com



[Watch a short video on this opportunity here.](#)

The Organization

Eau Gallie is seeking a talented, energetic and creative Executive Chef to lead its culinary team. The successful candidate will be passionate about excellence, service-minded and ready to work closely with the rest of the management and staff, to actively shape an exceptional dining experience for members of one of Florida's most distinguished private yacht clubs. This is an opportunity to bring innovation, consistency and artistry to a Club with a rich legacy and vibrant member community.

Founded in 1907, Eau Gallie Yacht Club traces its roots to Eau Gallie meaning, "rocky water." Established by William H. Gleason in 1870, the area's strategic location near the Eau Gallie River and Indian River made it a hub for boating and trade. The Club's first Commodore, George Paddison, helped secure its original property, and by 1912, a two-story clubhouse was completed.

In 1959, the Club began a new chapter, relocating to its current Indian Harbour Beach location thanks to a generous land donation by the Gleason family. The new clubhouse opened in 1961. By 1982, EGYC became the 25th member of the Florida Council of Yacht Clubs, granting members statewide reciprocity and supporting Florida's yachting community.

Boating is at the heart of the Club's activities. The marina offers deep water access and member slips for yachts up to 65 feet. Services include electricity, water, pump out, showers and transient dockage for yachts up to 85 feet. In addition to the waterfront, members enjoy clay tennis courts, fitness, a beautiful pool complex, themed parties, several social clubs and a beautiful clubhouse which offers several dining and entertaining options. The Harbor Grill, perfectly situated between the pool, the docks and the river is the place to be before and after tennis, boating, swimming or perhaps to watch sports with friends. The popular gathering spot in the clubhouse is the lounge where you can enjoy the same amazing views of the water and marina. There are several different options for parties and events from 8 to 250.

EAU GALLIE YACHT CLUB DETAILS

- Dues: \$2.0M
- Annual Food and Beverage: \$3.4M
- Memberships: 985 (includes all categories)
- Full Initiation Fee: \$25,000
- Board Members: 9
- Standing Committees: 7
- Year-round Staff Members: 68 FTE
- Kitchen: 19 FTE
- Budgeted food cost: 45-48 %
- A la Carte/Banquet Ratio: 65/35
- The Club is open year round

Position Overview

The successful Executive Chef (EC) at the EGYC will be proficient and skilled in culinary leadership, including setting standards, best practices, standardized recipes, team development and member experiences. The EC must be a team player who is committed to the **entire** member experience and not just what goes on behind the kitchen door. The EC must be visible when possible and be comfortable talking with members and staff about preferences, concerns or special events. When not present in all Food and Beverage operations, the EC must organize the flow of work as well as teach, train and install their standards to the point that nobody can tell whether the EC is on property or not.

The EC must demonstrate a non-threatening, open-door, approachable demeanor. The members of EGYC want to use their club multiple times per week. The food offerings at the Club should support that through consistent quality, creativity and change. The old favorite and standard selections must be offered alongside new and trendy options.

The kitchen facilities are generous in size, equipment and capacity. Successful candidates will have experience in leading active a la carte dining programs as well as banquet events simultaneously. The EC role at EGYC truly provides candidates with a platform for trying new programs and helping to raise the bar across all activity areas of the Club. Eagerness to please and a willingness to experiment will be welcomed. Finally, consistency through training, mentoring, communicating, standardized recipes, plating guides, proper food timing, taste and finish is the key characteristic that the Club is seeking in this position.

Responsibilities

- The EC is responsible for ensuring that all food is consistently outstanding – from traditional EGYC favorites to innovative offerings and special events throughout all dining venues.
- Learns and understands Club favorites and traditions.
- Creates the standards for kitchen policies and procedures, communicates these policies and ensures that the policies are adhered to by all BOH staff. The EC leads by example and is very hands-on in all aspects of the operation.
- The EC creates and updates menus often, incorporates daily features, and develops and documents recipes and controls to ensure consistency. Creativity and innovation, not just variety, are essential in planning menus and events for the members.
- The EC must know their numbers, labor costs, sales mix, theoretical cost of each item, yield, breakage, waste and spoilage.

- Creativity in plating and buffet presentation is also important, remembering that people "eat with their eyes" too.
- The EC should have pride in as many fresh and house made items as is feasible, understanding the cost and quality differences in all areas: meat and fish cutting, baking and desserts, handmade HD's and appetizers, dressings and sauces.
- The EC should teach and practice smart purchasing and utilization of all products.
- The EC is responsive to Club member and team member requests and strives to find creative ways to accommodate them, regardless of whether they are related to preference or personal health.
- The EC has a proven track record of controlling food and labor costs. He or she is adept at creating and managing a budget and provides food purchase specifications to control food quality and costs.
- Directs ordering amounts, inventory levels, the timing of orders, receiving, invoice settling and equipment maintenance.
- Enables communication between line staff and the Food and Beverage team. Creates theme menus, decorations, banquets and special events.
- Manages all major Food and Beverage kitchen operating expenses, sets margins and manages against projections.
- Works with the General Manager on the analysis of financial results and budgeting. Ensures that a quality sanitation program is followed throughout the kitchen operation such as ServeSafe or equivalent.
- Responsible for interviewing, hiring, training, planning, assigning and directing work, evaluating performance, rewarding and disciplining associates; addressing complaints and resolving problems. Assures that effective orientation and training are given to each new associate. Develop ongoing training programs.
- Monitors business volume forecasts and plans accordingly in areas of workforce, productivity, costs and expenses.
- Ultimately, the Executive Chef at EGYC is an important and positive face of culinary operations. He or she is an integral part of the overall success of the operation. The responsibility to lead this facet of the organization from a passionate, creative, supportive, progressive and team-focused perspective is of critical importance for long-term success.

Attributes

- An outgoing and friendly personality with a high potential to identify with and embrace the Club's unique culture.
- Leadership skills with the ability to motivate staff with a commitment to quality and excellence. Highly energetic; a self-starter with a "hands-on" approach to management.
- Excellent communication skills at all levels. Even-tempered and respectful. A strong sense of service with proven staff development and training skills.
- The active promotion of the Club's dining program to all members and their families. The Executive Chef is expected to interact with members daily; actively soliciting members' opinions and input as to the Club's dining program.

Requirements

- Must have a degree in Culinary Arts. The ideal candidate will be working towards or will have achieved their Certified Executive Chef (CEC) Certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- 5-10 years of previous experience as an Executive Chef at a private Club, high-end restaurant, resort or hotel. Experience in both catering and a la carte experience is required.
- An Executive Sous Chef with strong training and mentorship in a highly respected food and beverage resort or club will be considered.
- A strong history of verifiable high-end quality food management and an expert in developing food purchase specifications and standard recipes. Quality and consistency are of the utmost importance to the membership.
- A career path marked with stability and professional achievement.
- The successful Executive Chef must possess a passion for providing high-quality member service and a commitment to exceeding members' expectations.
- A person of exceptional character; motivated, energetic, friendly and dedicated to the profession.
- A friendly and outgoing personality with strong communication skills and high visibility with the staff and membership.
- The Executive Chef will possess knowledge of culinary trends and be creative in bringing new ideas to the Club.
- Takes tremendous pride in making members happy, exceeding their expectations and fosters that accountability among the team - both BOH and FOH.
- Excellent verbal and written skills.
- The ability to operate a computer to enter, retrieve or modify data utilizing Microsoft Word, Excel, Outlook, internet and other software programs at a high level of proficiency.
- Impeccable and verifiable references. All candidates will be subject to a thorough background check.

Competitive Compensation

- Competitive compensation/salary and an annual performance-based bonus
- Healthcare, Medical, Disability, 401(k) plan
- Paid time off and work/life balance
- Professional dues (ACF or CMAA), educational allowance expenses, and other expenses per the annual budget
- Relocation assistance (if from outside the area)

To be Considered

To be considered for this outstanding opportunity, all cover letters and resumes should be received by November 21, 2025. All information received will be kept in the strictest confidence.

Professionals who meet or exceed the established criteria are encouraged to send a compelling cover letter addressed to Justin Wright, General Manager / COO outlining their qualifications, experience, interests, and why Eau Gallie Yacht Club and the Space Coast area of Florida will be beneficial for you, your family and your career along with their resume to:



Thomas J. Noyes, CCM, CCE
Principal

 tnoyes@gsiexecutivesearch.com

 941-525-3211



Manny Gugliuzza, CCM, CCE
Principal

 mannyg@gsiexecutivesearch.com

 732-618-8665

