

**EXECUTIVE CHEF  
HUNTINGTON CRESCENT CLUB  
HUNTINGTON, NEW YORK**

**THE CLUB**

Huntington Crescent Club (HCC) is a premier destination located on the Gold Coast of Long Island, nestled in the heart of the vibrant community of Huntington, New York. Established in 1884, the Club boasts a rich history and a tradition of excellence in providing unparalleled experiences for members and guests. Huntington Crescent Club's crown jewel is its 18-Hole newly renovated Championship Golf Course. Situated on lush, meticulously manicured grounds spanning over 175 acres, the 18-hole course, designed by renowned architects Devereux Emmet (1914), Alfred H. Tull Perry Maxwell (1939) and Stephen Kay, presents a challenging yet rewarding landscape for players of all levels. With strategic newly designed bunkers, undulating fairways and stunning distant views of the Long Island Sound, the course promises an unforgettable round every time.

Since its inception nearly a century ago, Huntington Crescent Club has been a cornerstone of the community, fostering connections and creating memories for generations of members. Steeped in tradition, the Club honors its heritage while embracing modern amenities and services to meet the evolving needs of its members.

Beyond the greens, Huntington Crescent Club offers a wealth of amenities designed to enhance the quality of life for HCC members. A heated pool area equipped with full bar and snack bar on site, 16 tennis courts of which seven are highly prized grass courts, and a newly re-decorated Club House in the style of old-world Edwardian elegance.

Complete with elegant dining options and spaces for private events, every aspect of the Club is crafted to provide an exceptional experience. The Club's tennis courts, brand new pickleball courts, swimming pool and various social events throughout the year ensure there's always something for everyone.

The Huntington Crescent Club staff is upholding the legacy of exceptional service and creating unforgettable moments for our valued members and guests. The team is committed to the Club's Mission Statement:

**“The Huntington Crescent Club is a private country club whose purpose is to create uniquely satisfying experiences for both Member & Guests. We pride ourselves in values related to being a family-oriented Club, offering opportunities in a wide range of recreational activities. Whether it be Golf, Racquets or Social, our goal is to provide an unpretentious environment with outstanding service and fiscally responsible management.”**

## **HUNTINGTON CRESCENT CLUB DETAILS:**

- Approximate Membership: 480
- Dining Outlets: Seven, including formal and casual spaces
- Gross Revenues: \$11M
- Annual F&B Revenues: \$2.75M
- Food Costs 41% | Beverage Costs 31%
- Employees: 72 Full-Time / 130 Seasonal
- Average Age of Membership: 56
- Open six days per week, in season, Closed January & February
- POS/Accounting System: Jonas
- Board Members: 13 | Serving 3-Year Terms
- Website: [www.huntingtoncrescentclub.com](http://www.huntingtoncrescentclub.com)

## **THE ROLE**

Huntington Crescent Club is seeking a talented, visionary and hands-on Executive Chef to lead its culinary program. This is a key leadership position for a chef with a proven track record in banquets and large-scale event execution, high-quality à la carte dining and an unwavering passion for member satisfaction.

The Executive Chef will be responsible for the overall culinary direction of the Club, including seven distinct dining outlets and a robust banquet and events operation. This leader will focus on delivering consistently exceptional dining experiences for members and guests, elevating the culinary brand of Huntington Crescent Club, and ensuring that every event, from intimate dinners to large-scale celebrations, is executed at the highest standard of quality, creativity and service.

The Executive Chef will work closely with the Assistant General Manager, Director of Catering, Director of Food and Beverage and senior leadership team to align the culinary program with the Club's strategic goals, culture and traditions, while continually innovating to meet evolving member expectations.

## **KEY RESPONSIBILITIES**

- Provide overall leadership and direction for all culinary operations, including à la carte dining, banquets, special events and member experiences across seven dining venues.
- Design, plan and execute banquets, tournaments, weddings and member events with a focus on impeccable timing, presentation and service coordination.
- Develop and maintain a member-focused culinary culture, consistently seeking feedback and using it to enhance menus, offerings and service standards.
- Create, implement and update seasonal à la carte menus, banquet menus and special event offerings that reflect quality, creativity and value.

- Ensure the highest standards of food quality, consistency, portion control and presentation in all outlets and events.
- Lead, mentor and develop the culinary team, fostering a culture of professionalism, teamwork, accountability and continuous improvement.
- Partner closely with the Assistant General Manager, Director of Catering, Director of Food & Beverage and leadership team to ensure seamless front-of-house and back-of-house coordination, especially for banquets and events.
- Oversee all aspects of kitchen operations, including scheduling, production, prep, execution and opening/closing procedures.
- Establish and enforce standards for food safety, sanitation, cleanliness and safe working conditions in accordance with local, state and federal regulations.
- Manage food cost, labor cost and kitchen-related expenses, including ordering, inventory control, vendor relations and waste reduction.
- Develop and maintain banquet production systems, event BEO review processes and post-event P & L's and evaluations to continuously improve quality and efficiency.
- Recruit, hire, train, evaluate and retain top culinary talent; provide ongoing coaching, performance feedback and professional development.
- Maintain a visible presence in the Club, interacting with members during key events and busy dining periods to build relationships and understand preferences.
- Collaborate on long-term culinary strategies, capital needs and equipment planning to support the Club's future growth and standards of excellence.

## **QUALIFICATIONS**

- Minimum of 7–10 years of progressive culinary leadership experience, with at least 3–5 years as an Executive Chef or equivalent in a private club, luxury hotel/resort or fine dining environment.
- Demonstrated expertise in banquets and high-volume event execution, including menu design, production planning and service coordination for large functions.
- Proven track record of elevating member or guest satisfaction, supported by strong feedback, repeat business and relationship-building with stakeholders.
- Culinary degree or formal culinary certification preferred.
- Strong knowledge of classical and contemporary cooking techniques, global flavors and current culinary trends.
- Exceptional leadership, team-building and mentoring skills with the ability to inspire and hold staff accountable to high standards.
- Excellent organizational, planning and communication skills; detail-oriented with a focus on consistency and execution.
- Ability to thrive under pressure in a fast-paced, service-driven environment while maintaining a calm, professional demeanor.
- Proficiency with inventory systems, food and labor cost management and basic kitchen-related financial reporting.
- Commitment to strict food safety, sanitation and cleanliness standards; ServSafe Certification required.
- A positive, professional and approachable personality with a member-first mindset and passion for hospitality.

## **COMPETITIVE COMPENSATION**

The Club offers an attractive and competitive compensation and benefits package to include:

- Competitive salary based on experience
- Performance bonus
- Health, dental and vision insurance
- 401(k) plan with club match
- Paid vacation and holidays
- Professional dues and development opportunities
- Complimentary meals and uniforms
- Supportive club culture

## **HOW TO APPLY**

To be considered for this exceptional opportunity, candidates are encouraged to submit their materials as soon as possible, but no later than January 31, 2026.

Qualified professionals who meet or exceed the stated requirements should submit a compelling cover letter, current resume and portfolio, outlining their qualifications, culinarian experience, leadership and interest in the position.

All resumes and cover letters will be handled with the utmost discretion and kept in strict confidence.

Please direct all correspondence in PDF format to:  
Search Committee at [hr@huntingtoncrescentclub.com](mailto:hr@huntingtoncrescentclub.com)