



Executive Chef

Columbia Club, Indianapolis

We are looking for an Executive Chef to join our team. The Columbia Club is Located on the historic Monument Circle in Downtown Indianapolis.

This is a great opportunity for a current Executive Chef and or an up-and-coming Sous Chef who has been mentored by a great chef at a great club or resort and is ready for their first opportunity as the Executive Chef.

Primary Responsibility:

Lead and develop a professional culinary team with an emphasis on scratch cooking based on classic cooking principles. The Executive Chef directs and manages the kitchen operation of our Platinum Awarded City Club. Our grand clubhouse will be 100 years old next year. The Club has been a prominent pillar in the community since 1889. Key responsibilities include menu development, inventory management, effective purchasing, and cost control. The Executive Chef must have strong a la carte and banquet acumen with an emphasis on creating and updating menus to maximize profits. Additional requirements and experience will include demonstrating a wide degree of creativity and latitude in exploring new culinary offerings. Monitors member satisfaction and adapts appropriately. Requires an understanding of federal, state, and local food handling requirements and sanitation regulations. Relies on extensive experience and judgment to plan and accomplish goals. Leads and directs the work of others. Must have a wide degree of creativity and latitude is Competent computer skills a must. The Executive will work with other department leaders and must be a great collaborator and is team focused. The Club offers Lunch and Dinner Monday through Friday. On Saturday the club is open for a la carte dinner service and events. The club is also closed on Sundays. We promote quality of life and service excellence.

Executive Chef reports to the Chief Operating Officer/GM.

Salary and compensation

We offer a very competitive salary and bonus program that is in alignment with a club of our size and stature. Excellent benefits that include health insurance, 401K, (after six months and up to a 4% match) PTO, educational opportunities, career advancement and a positive work environment based on teamwork, professionalism, learning and excellence!

About the club, in 1888, a contingent of Indianapolis' most distinguished residents united their efforts to help elect Benjamin Harrison as the nation's 23rd president, the only Hoosier to occupy the White House.

The current clubhouse is a beautiful ten-story architectural showpiece located on Monument Circle. It was dedicated in October of 1925. The property was listed on the National Register of Historic Places in

January of 1983. The club has two ballrooms, two restaurants, three bars, and lounges along with a seasonal outdoor patio for a total of 14 meeting and event rooms throughout the club's 220,000 square feet. The club also has 62 in-suite guest rooms. The F&B Departments Catering and Event Sales are in the range of \$2.5 million dollars, and this is rapidly trending upward.

Please send a detailed cover letter and your resume via email to Mr. Travis Dale COO/ GM
tdale@columbia-club.org