

Executive Chef – Private Dining Club

Location: Nassau Club of Princeton, Princeton, New Jersey

Salary: \$110,000 - \$120,000 per year

Job Type: Full-time

About Us

The **Nassau Club of Princeton** is a premier private dining club known for its **exceptional cuisine, personalized service, and exclusive dining experiences**. Nestled within **Princeton University and the Palmer Square area**, we offer our members and guests world-class dining across two distinct restaurants and a thriving private events program.

We are seeking an **Executive Chef** to lead our culinary and stewarding operations, drive innovation, and uphold the highest standards of excellence. This is a unique opportunity for a **visionary chef** who thrives in a creative, service-driven environment. The Executive Chef will also play a key role in an upcoming **kitchen redesign and concept transformation** over the next two years.

Position Overview

The **Executive Chef** will oversee all culinary operations, including our **two restaurants and private events**, ensuring an **exceptional guest experience** through outstanding food quality, presentation, and consistency. This individual will be responsible for **menu development, cost controls, kitchen leadership, and fostering a culture of excellence** within the culinary team.

Reporting directly to the **General Manager**, the Executive Chef will be a **key leader** in shaping the club's culinary identity while maintaining **operational efficiency and financial goals**.

Key Responsibilities

Culinary Leadership & Menu Innovation

Design and execute seasonal, locally inspired menus for both restaurants and private events.

Elevate the private dining and event experience with creative and customized offerings.

Inspire and mentor the team by demonstrating new techniques and culinary trends.

Ensure consistency in quality, flavor, and presentation across all outlets.

Partner with local vendors to curate exclusive in-house events and culinary excursions.

Collaborate with the Activities Committee to develop unique dining experiences for members.

Operational & Financial Management

Manage food costs, labor expenses, and inventory to align with financial goals.
Leverage Avendra programs to maintain top-quality ingredients and cost efficiencies.
Implement and enforce strict food safety and sanitation standards.
Optimize kitchen operations for maximum efficiency and precision.

Team Leadership & Development

Lead, mentor, and develop a skilled culinary and stewarding team, including Sous Chefs.
Foster a positive, team-oriented kitchen culture focused on passion and excellence.
Provide ongoing training in advanced culinary techniques, presentation, and hospitality standards.
Maintain proper staffing levels to meet service demands without compromising quality.

Guest Experience & Club Standards

Engage with club members to personalize dining experiences and exceed expectations.
Maintain a high-touch, guest-focused approach to service excellence.
Respond to member feedback and continuously elevate the club's culinary offerings.
Uphold the prestige and exclusivity of the Nassau Club's dining experience.

Qualifications & Experience

- ✓ **2+ years of experience as an Executive Chef** or **3+ years as an Executive Sous Chef** in a fine dining restaurant, private club, or luxury hotel setting.
- ✓ **Culinary Arts Degree** or equivalent experience preferred.
- ✓ Strong expertise in **fine dining, private events, and high-end menu development**.
- ✓ Proven experience in **cost control, inventory management, and kitchen operations**.
- ✓ Ability to **lead, mentor, and inspire** a high-performing culinary team.
- ✓ Passion for **seasonal, locally sourced ingredients** and **innovative culinary techniques**.
- ✓ **Flexible schedule**, including evenings, weekends, and holidays as needed.

Benefits

Competitive Salary (\$110,000 - \$120,000)
401(k) with Company Match
Comprehensive Health, Dental, and Vision Insurance
Life Insurance
Paid Time Off

**Holiday Fund Gift after One Year
Opportunities for Professional Growth & Culinary Creativity**

Apply Now

If you are a **passionate and visionary chef** with a dedication to culinary excellence, we invite you to join our team at **Nassau Club of Princeton**.

To Apply: Send your **Cover Letter, Resume, and Portfolio** to **Anthony@nassauclub.org**