

Executive Chef

Job Location
New England, US

Description

Executive Chef to lead a high-volume, multi-outlet culinary operation at a premier New England destination resort. This role oversees seven distinct dining venues and a robust banquet program supporting over 40,000 sq. ft. of meeting and event space. Upscale New England Resort with 400+ Acres, featuring 7 Restaurants and 40,000 sq. ft. event space

Key Responsibilities:

- Lead all culinary operations, including restaurants, banquets, and in-room dining.
- Develop seasonal, regionally inspired menus that elevate the guest experience.
- Manage, mentor, and inspire a large culinary team across multiple outlets.
- Drive financial performance through strong cost controls and labor management.
- Ensure consistency, quality, and presentation at all levels of service.
- Partner with F&B and Sales teams to execute exceptional group and event experiences.
- Position reports directly to the General Manager

Qualifications:

- Executive Chef or senior culinary leadership experience in a luxury hotel or resort
- Proven success managing multi-outlet and high-volume banquet operations.
- Strong business acumen, leadership, and organizational skills
- Passion for seasonal cuisine and locally sourced ingredients