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Club Advisors came through for Sand Valley Golf Resort after a key culinary staff member departed to pursue his dream of owning his own restaurant. The response time, professionalism and execution of Chef Keith Dary greatly assisted San Valley Golf Resort in completing a successful 2019 peak season.

GLEN MURRAY
General Manager,
Sand Valley Golf Resort,
Rome, Wisconsin



Culinary can be an unpredictable aspect in the private club industry. Unexpected and sudden personnel changes at any culinary position and especially at the Executive Chef position can lead to conditions unsavory to the private club atmosphere. Our Interim Executive Chefs can solve these issues immediately.

“Toss the keys” to our Interim Executive Chefs and experience immediate positive changes. Our Chefs excel in assisting Clubs work through transition. With food service staff, the General Manager, Food and Beverage Director and Board Members, our Chefs have a proven record of successes.

IMMEDIATE AND EFFECTIVE

Our Chefs remove anxiety and worry from the management, culinary and service staff along with board members through effective leadership and seasoned administrative skills.

CONVENIENCE IN CANDIDATE PLACEMENT

With our Chefs onboard you have more time to accurately review new candidates and more time to get the proper professional for your Club.



To learn more and discuss how we can assist your Club please contact us at:
(480) 685-1054
Advisors@ClubAdvisors.com
www.clubadvisors.com



CLUB ADVISORS

INTERIM EXECUTIVE CHEFS

Let Our Culinary Professionals Enhance Your Food Programs

Get Cooking With Our Interim Executive Chefs!

- Our interim executive chefs' credentials include Certified Master Chef, Certified Executive Chef, Certified Executive Sommelier, American Academy of Chefs, CIA Pro Level III and winners of over a dozen culinary awards from the Culinary Olympics and World Cup competitions.
- We can have an experienced private club professional on the "next plane out" to assist during the transition and help the team enhance food operations.
- Our fees are comparable to the fees you would normally expect to pay for this level of professional or your current Executive Chef position.
- Our Chef will hit the ground running and add energy and enthusiasm to your current food service staff.
- Our Chefs can help you place ads, draw on networking, set up cooking interviews to help you obtain a new Executive Chef and alleviate placement cost.



We will work hard for you while on the ground and help with any administrative and strategic matters that you may require to ensure successes in your transition.

OUR CHEFS



Joel Corwin

Joel is a two-time Club Chefs of America exchange winner, winning top honors back to back for wild game as well as salad competitions.
JCorwin@ClubAdvisors.com



Travis Smith

Travis is a Fellow in the American Academy of Chefs and the winner of six gold and three silver medals in Culinary Olympics and World Cup competition.
TSmith@ClubAdvisors.com



Keith Dary

Keith has never met a private club kitchen he didn't like. He is classically trained and is most happy when fully absorbed in running Country Club BOH/FOH F&B Operations.
KDary@ClubAdvisors.com



Pall Gudmundsson

Pall began cooking aboard a merchant marine fleet at the age of 15. He attended the Culinary Institute of Iceland, and studied under the great European Master Chef, Hilmar Jonsson.
PGudmundsson@ClubAdvisors.com

IN A FIX WITH UPCOMING EVENTS?

LET US MAKE YOUR EVENTS A GREAT SUCCESS!

**WEDDINGS
BANQUETS
MEETING
PARTIES
CONFERENCE
TOURNAMENTS**

