



TALISKER CLUB

Storied Management LLC – an affiliate of Storied Development, LLC, an established development, marketing and sales organization with private club communities throughout the continental U.S., Hawaii, the Caribbean and Mexico – is seeking an Event Chef for its luxury, private residential, mountain golf and ski community in Park City, Utah – Talisker Club.

Talisker Club is Park City's only four-club, one-membership private home community presenting an incomparable collection of Mountain, Main Street, Backcountry, and Country Clubs. It is situated in Utah's Wasatch Mountain Range, from the slopes of Deer Valley Ski Resort to the valleys surrounding the Jordanelle Reservoir. Please visit our website – www.taliskerclub.com to learn more.

POSITION:	Event Chef
DEPARTMENT:	Food & Beverage
STATUS:	Full-Time, Year-Round
UNDER THE DIRECTION OF:	Executive Chef

PURPOSE OF POSITION

Create memorable culinary experiences in a remote, intimate, and serene location.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

- Responsible for managing all day-to-day culinary operations for the outpost location. Dinner service can be 8 to 15 people.
- Responsible for reviewing events at the outpost and developing menu items and recipes with the Executive Chef and Event Manager.
- Oversee setup, execution, and breakdown of banquet service, including off-site catering when required.
- Lead banquet kitchen operations for weddings, member events, tournaments, and private functions.
- Have good knowledge of who the members and guests are for each event.
- Ensure food quality is of a high standard.
- Responsible for all food ordering and preparation.
- Direct staff with the preparation and execution for each event.
- Implement new formats as needed and continue to grow.
- Organize any equipment needed for each event.
- During the event, socialize with the members and guests.
- Transport food prep, needed cooking equipment, utensils, plates, silverware, glassware, etc. Winter Season: Transport is by snowcat or snowmobile.
- At the end of each event, transport all dirty dishes, glassware, linens, trash, etc. to the clubhouse.
- Prioritize and manage time well to ensure events run smoothly.
- Help maintain the outpost to ensure cleanliness.
- Coordinate with the Activities team.
- Event Chef is seen as a role model and appropriate behavior must be demonstrated.
- Uphold plating and portioning standards.
- Enforce proper sanitation standard operating procedures.
- Ability to work and drive in winter conditions.

- You will have the drive to own the menu, the kitchen, and the event as your own to make your mark, implement and try new formats, and continue to help us grow.
- Other duties as assigned.

EDUCATION, EXPERIENCE, OTHER QUALIFICATIONS:

- 5 years of culinary experience.
- Experience working in a yurt/remote location is a plus.
- Possess strong knowledge and love of food.
- Good understanding of an events/catering environment.
- Good organizational and communication skills.
- Must have a positive, can-do attitude.
- ServSafe Certified.
- Must be a creative thinker.
- Ability to problem-solve and strategically handle any obstacles and challenges that arise while maintaining good outcomes and results.
- Ability to work holidays, evenings, and weekends.
- Possess a good driving record.
- Willing to drive in winter conditions, along with driving a snowcat and snowmobile.
- Ability to lift up to 50 lbs.

BENEFITS AND PERKS

All-Inclusive Benefit Package Offered:

Medical	Vision	Flexible Spending Account
Dental	Health Savings Plan	Supplemental Insurances; i.e., Accident, Hospital Indemnity, Critical Illness

Paid Time Off:

Vacation and PTO Package	Holiday Pay	Designated Holidays
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401(k) Retirement Plan With Employer Match

Discretionary Bonus Program

Ski & Snowboarding Passes

Golf Privileges

Employee Meal Program

Reward and Recognition Programs

Discounts on Retail

Education and Tuition Reimbursement Program

Discounts at Courchevel Bistro

Employee Spa Pricing

Interested candidates please visit <https://www.taliskerclub.com/careers/> and submit resume associated with position of interest.