

The  
Everglades  
Club

**Type- Job Title, job description, & employee qualifications.**

Executive Chef, Drew Garms  
ACF 2017 U.S.A.'s Chef of the Year

\*Seasonal employment (October –May)

We are hiring for our 2023/2024 season, talented, hardworking culinarians to fill a number of seasonal positions from Prep Cooks, Line Cooks and Chef de Partie, Dishwashers & Stewarding. Applicants should be reliable and motivated self starters who can execute assigned tasks with minimum supervision.

The Everglades Club has newly designed state of the art kitchens with all the high-tech culinary toys.

The Club's culinary leadership team is extremely diverse, meeting from around the country and the world. Our cuisine is the most authentic.

Applicants should contact us via e-mail.

Location: Palm Beach, Florida  
Compensation: To be determined based on experience

Job Type: Full-time  
Salary: \$20.00 - \$23.00 per hour  
Benefits: Health insurance  
Physical setting: Fine dining restaurant  
Shift: 10 hour shift, 12 hour shift, 8 hour shift ,Day shift, Evening shift, Morning shift, Night shift

Weekly day range: Every weekend, Monday to Friday

Ability to commute/relocate: Palm Beach, FL 33480: Reliably commute or planning to relocate before starting work (Preferred)

Experience: Cooking: 1 year (Preferred)  
Restaurant Experience: 1 year (Preferred)

Language: English (Preferred)

Work Location: On Site

**Contact Name**

Anca Suteu

**Contact Phone**

(561) 820-2640

**Email**

[asuteu@theevergladesclub.org](mailto:asuteu@theevergladesclub.org)