



# Glen Ridge Country Club.

Elegant dining and events.



# Teeing Up Culinary Excellence.

“When I first started, the membership would say, ‘Oh, we used to just come to the club to use our minimum.’ Now we’re the busiest restaurant in town.”

James Haberstroh, Executive Chef,  
Glen Ridge Country Club.



With winding green fairways that offer gorgeous views of the Manhattan skyline, Glen Ridge Country Club is one of New Jersey's oldest private clubs. It caters to families with children, and the clubhouse and 18-hole golf course are flanked by tennis courts, pool, pro shop and outdoor verandas. The membership roster is growing, having added new members before and during the pandemic.

During peak times, the club serves about 2,000 à la carte meals a week at multiple venues (dining room, pool, bar, golf course), plus another 3,000 meals at banquets, weddings, and events, for about 5,000 meals weekly. There are approximately 50 culinary employees and another 150 food and beverage employees.

In 2016, the club embarked on a \$12 million renovation, an initiative that was a driving factor in Executive Chef James Haberstroh taking a job there. He had the opportunity to build new à la carte and banquet kitchens, as well as rebrand the entire member dining experience. Having used RATIONAL equipment in previous roles at some of the country's most prestigious clubs, he knew he wanted it at Glen Ridge.

Today he is at home in the club's kitchens cooking with five RATIONAL units, including the iCombi Pro and iVario Pro. To Chef Haberstroh, consistency is key. He and his team use RATIONAL to prepare most food items, from meats and seafood to pastas, vegetables, and broths and stocks. The iVario Pro replaced their old tilt skillet, and they use it for their award-winning chili, risotto, sauces, and potato latkes. Using the iCombi Pro with the VarioSmoker, he created a popular smoked cauliflower. Team members also use the club's combi-ovens to prepare roasts, prime rib and other soft cooking overnight.



**Industry:**  
Club and resort

**Core business:**  
Fine dining and banquets

**Location:**  
Glen Ridge, New Jersey



# Tested, perfected and replicated.

“Not having to start turkeys at four or five in the morning for a brunch has really increased the work-life balance for my sous chefs and me, and those are key challenges, especially with the staffing shortage,” Chef Haberstroh says.

The RATIONAL combi's steaming function allows one of the menu's stars to shine. “We cook 80 to 90 pounds of octopus at one time in the 20-pan. Everyone asks, ‘How did you get it so tender?’ Well, I put it in the RATIONAL, put the probe in, add our marination and spices and pull up the cooking path—that’s all I do.”

When it comes to desserts, they use the iCombi Pro for à la carte desserts and some banquet pastries. The club recently hired a pastry chef who does most of the baking in the mornings, prior to the club's busy dinner shift. The club is working to build a full baking program, with everything from bread to wedding cakes, and it can do so without purchasing additional equipment.

Menus change every three or four weeks, and recipes are tested, perfected, and stored using ConnectedCooking so they can be perfectly replicated.

Chef Haberstroh appreciates how much his RATIONAL equipment helps increase consistency, speed and efficiency, so vitally important during the pandemic when at times it was just him and his sous chef in the kitchen by themselves.

“Not everybody golfs, but everybody eats,” he says with a smile.



## The challenge:

- › Rebranding a club's dining program, turning it into members' preferred place to dine.

## The solution:

- › 1x iCombi Pro 6-half
- › 1x iVario Pro 2-S
- › 1x SelfCookingCenter® 20-full
- › 2x SelfCookingCenter® 6-full

## Customer benefit:

- › iDensityControl: intelligent climate management for optimal cooking.
- › ConnectedCooking: digital kitchen management.
- › iCookingSuite: intelligent cooking that learns from you.
- › iCareSystem: automatic cleaning leaves the unit hygienically clean.



Chef James Haberstroh (left) and his RATIONAL-infused banquet kitchen (above).

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