

EXECUTIVE CHEF PROFILE ADDISON RESERVE COUNTRY CLUB DELRAY BEACH, FL

THE EXECUTIVE CHEF OPPORTUNITY AT ADDISON RESERVE COUNTRY CLUB

The Executive Chef role at Addison Reserve Country Club is an exceptional opportunity to lead the culinary program at one of South Florida's most prestigious private club communities. Known for its refined atmosphere, world-class amenities, and vibrant lifestyle, Addison Reserve continues to invest in enhancing its culinary offerings and overall member experience. The incoming Executive Chef will be the creative and operational leader of a talented culinary team, overseeing all aspects of the food operation across multiple dining venues. This position is central to delivering the quality, consistency, and innovation that members expect, and is also highly visible and interactive. The successful candidate will thrive by being present, approachable, and responsive, engaging regularly with both members and team members to foster connection, trust, and continuous improvement. The membership is sophisticated, and discerning, and holds high expectations for culinary excellence. As such, the Executive Chef must be passionate about hospitality, dedicated to craftsmanship, and energized by the opportunity to serve a community that deeply values dining as a core part of their club experience. This is a career-defining opportunity for a highly accomplished and collaborative culinary leader looking to make a meaningful impact in one of the most desirable regions of the country.

[Click here to view a brief video about this opportunity.](#)

ABOUT ADDISON RESERVE COUNTRY CLUB

Addison Reserve Country Club is one of South Florida's most prestigious and vibrant private communities. A Distinguished Elite Club with *BoardRoom* magazine and *Forbes* travel since its inception is also recognized among the number 4 ranked Platinum Clubs of America and number 23rd ranked Platinum Clubs of the World, Addison Reserve offers a distinguished lifestyle where timeless elegance meets modern luxury. Opened in 1995, nestled in Delray Beach, this member-owned sanctuary features three pristine 9-hole championship golf courses — Trepidation, Redemption, and Salvation — providing players of all levels an exciting and enriching golf experience. Beyond the fairways, Addison Reserve delivers an unparalleled lifestyle centered around wellness, recreation, and community. The award-winning Lifestyle Complex, ranked #1 in Fitness and Wellness by *Club + Resort Business*, includes a state-of-the-art fitness center, spa, resort-style pools, and impeccably maintained sports courts. Members enjoy a full calendar of engaging events, family-friendly programming, and endless opportunities to stay active, social, and inspired in a setting designed to enhance everyday life. Addison Reserve is a celebration of style, service, and community — a place where tradition and innovation come together to create one of the most sought-after club lifestyles in the world.

ADDISON RESERVE COUNTRY CLUB BY THE NUMBERS:

- Members: 1490 (approx. 700 families)
- Average age of the membership: 73
- Total Annual Gross Volume \$5.7M
- Annual Food Volume Approximately \$4.6M
- Annual Beverage Volume Approximately \$847k
- A la carte 80% Banquets 20%
- 3 Kitchens – (Production, Main & Grille in Lifestyle Complex)
- Total Number of FB Outlets: 4 plus private dining spaces and banquet spaces
- Covers per a year 155k
- 3-8 Weddings a year
- Target food cost: 57%
- Annual Kitchen Gross Payroll Approximately \$3.2M

- 65 direct/indirect reports
- The Club uses Jonas POS

ADDISON RESERVE COUNTRY CLUB WEBSITE: www.addisonreserve.cc

FOOD & BEVERAGE OPERATIONS

Addison Reserve offers a diverse and dynamic culinary program with a variety of dining venues and experiences tailored to its engaged and discerning membership.

The Grill - A popular destination for casual dining, The Grill is open for both lunch and dinner six days per week during season and services the pool area. During the season the club offers theme buffets to support the pool business. Additionally, a Continental breakfast is available to members seven days a week, offering a relaxed and convenient morning option.

STYR Lounge - STYR is the Club's lively cocktail lounge, offering a full menu that includes Sushi and bar bites along with extensive hors d'oeuvres and full cocktail service Wednesday through Saturday. It serves as a vibrant social hub for members looking to unwind in a sophisticated yet comfortable setting.

Taste – Serving Lunch and Dinner, Taste offers a beautifully designed lunch menu and buffet area complete with action station selections, salad bar, and desserts. For Dinner, Taste delivers a refined culinary experience. Open six days per week, it offers an ever-evolving menu and service style that reflects the club's commitment to excellence and innovation in food and wine.

The Vault – A private dining room that is used to host Chef driven wine dinner experiences.

Addison Eatz the club's food truck provides a casual, al fresco lunch option Monday through Saturday. It's a member favorite for a quick and relaxed meal with friends, especially during peak daytime hours.

Private Events and Special Functions - Addison Reserve features a collection of private dining rooms and elegant event spaces ideal for personalized celebrations, member functions, and private parties. The Club prides itself on delivering bespoke experiences that reflect the tastes and preferences of its members.

Signature Events & Seasonality - The Club's largest and most iconic event is its annual **New Year's Eve Street Fair and Dinner**, held on December 31st. This landmark celebration serves over 1,500 members and guests, showcasing the full strength and creativity of the culinary and service teams. Other major holidays, including the Jewish Holidays, are also busy event days at Addison Reserve, reflecting the Club's vibrant social calendar and deep community traditions.

Operational Calendar - The Club's **peak season** runs from **October through May**, when all dining venues are fully active, and member engagement is at its highest. During the **summer months**, beginning in June, the Club closes on **Mondays**.

Employee Dining – The club serves up to 400 meals daily in the employee dining room and the quality and variety of this offering is essential to the success of all team members on property.

EXECUTIVE CHEF JOB OVERVIEW

The Executive Chef (EC) at Addison Reserve Country Club is responsible for all food production, including *a la carte*, banquets, and other outlets. He or she develops daily menus, food purchase specifications, and recipes; trains, mentors, and supervises production staff; monitors and manages food and labor costs for the department; and maintains the highest professional food quality and sanitation standards.

The EC leads, manages, motivates, and directs kitchen staff (Including an Executive Sous, Chef De Cuisine, Sous Chefs, Pastry Chef, Production Chef and Purchasing Manager) to achieve the objectives set by the GM/CEO. The EC creates the standards for kitchen policies and procedures, communicates these policies, and ensures that the policies are adhered to by all BOH staff.

The EC is responsible for ensuring that all food is consistently outstanding. The EC knows that quality and consistency are essential to successful culinary operations and understands that consistently producing the best "Club Burger" is just as important to the member experience as producing an elegant, five-course wine dinner. The EC is responsible for ensuring that the culinary team takes pride in the meals that they produce and approaches each item on the plate with equal motivation and focus.

The EC and his or her team create and update menus daily, incorporate daily features, and develop and document recipes and controls to ensure consistency. Creativity, not just variety, is essential in planning menus and events for the members of Addison Reserve Country Club. With excellent resources at the culinary team's disposal, thinking "outside the box" for member dining experiences and events is welcomed and encouraged!

The EC leads the BOH initiative relative to accident prevention, training and retention of staff, and sanitation and safety standards. The EC pays sharp attention to detail, enforces the highest standards of sanitation and safety, and ensures that all BOH staff approach the standards with the same level of focus. With the multitude of *a la carte* and banquet events taking place at the three clubhouses every day, the EC, the staff, and the kitchen must be extremely organized and clean at all times: from walk-ins to *mise en place*.

The EC stays current on all culinary trends and is well-versed in accommodating a wide variety of food allergies and intolerances. The EC incorporates gluten-free items on the menu and trains all staff in the proper handling of gluten-free dishes and requests.

The EC is the face of culinary operations and needs to be comfortable conversing and interacting in both the kitchen and dining rooms as he or she interfaces with multiple and diverse constituencies (members, staff, vendors, etc.) throughout the day. The EC is visible and approachable.

The EC is responsive to club members' and team members' requests and strives to find creative ways to accommodate reasonable requests. He or she welcomes others' opinions yet holds his or her ground to maintain the highest level of quality and standards. They welcome feedback, constructive criticism, and suggestions from members and staff. He or she also understands that the club is continuously evolving and can deliver on the changing desires of the membership.

The EC is a hands-on team builder who mentors kitchen staff, trains and develops a pipeline of talented and creative individuals and interns by building upon its reputation as an excellent learning and training ground for up-and-coming culinarians. The EC shows a genuine interest in the future and personal growth of the staff.

The EC leads a trained and respectful staff. He or she teaches and mentors the staff but is also teachable. The EC realizes that he or she can learn from every team member (kitchen and FOH staff). The club also fully supports ongoing education and participation in ACF competitions and other culinary or leadership programs for its EC and culinary team.

The EC has a proven track record of controlling food and labor costs. He or she is adept at creating and managing a budget and provides food purchase specifications to control food quality and costs. They will be responsible for leading the product knowledge training for FOH personnel through daily pre-meal meetings and special food knowledge training programs.

The EC works as a strategic and operational partner with the managers and staff of Addison Reserve Country Club to develop information sharing, good communication, superior internal and external customer relationships, and high-performance teamwork in order to achieve club objectives.

Ultimately, the Executive Chef of Addison Reserve Country Club is an important and positive face of culinary operations. He or she is an integral part of the overall success of the operation and is a strong influencer on each constituency he or she interfaces with while performing his or her duties. The responsibility to lead this facet of the organization from a passionate, creative, supportive, progressive, and team-focused perspective is of critical importance for long-term success. The EC is a team player that is interested and engaged in making Addison Reserve Country Club among the best places in the world for staff to work, vendors to supply, and members to play!

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Excellence is the standard of Addison Reserve therefore the new Executive Chef should evaluate and set appropriate and necessary standards of operation, execution, and delivery within the culinary operation, taking ownership for the entire experience from production to final delivery of end product, while working closely and positively with the FOH leadership team.

- Learn members' names and culinary and dining preferences. Understand the members to meet their requirements and understand what matters most to them. Earn member trust by instilling confidence through continued enhanced operations and visibility.
- Gain the staff's trust, as well as evaluate and continue to develop, train, and mentor the culinary team while promoting fairness and consistency within. Within this a renewed focus on the employee dining program will be a key area focus.
- Provide new and exciting culinary experiences for Addison Reserve Country Club members and guests in *a la carte* and member and private dining events.
- After observing and understanding member and staff needs, define culinary direction, evaluate and update menus daily, and deliver new and creative menu options.

EDUCATIONAL CERTIFICATION & CANDIDATE QUALIFICATIONS

- Has a Culinary Arts degree from an accredited school and/or is an apprentice program graduate.
- Has a minimum of 10 years' prior culinary management experience at luxury resorts, hotels, and/or clubs.
- Must be certified in food safety.
- Has expert knowledge of various cooking methods, preparation of soups, sauces, and stocks; butchering; product identification; food purchasing functions; garde manger; advanced pastry and baking; and can perform all functions of the cooks, leading and training by example.
- Has solid computer skills, including but not limited to Microsoft Outlook, Word, and Excel.
- This position requires technical skills to effectively manage multiple restaurants in multiple locations.

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package, including association membership.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter, in that order, using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to the Michael McCarthy ECM, Chief Executive Officer/General Manager **Addison Reserve Country Club**. Clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why ARCC and the Delray Beach area will benefit you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible, but no later than Monday May 19th. Candidate selections will occur late May, with the first Interviews expected in early June and the second interviews a short time later. The successful candidate should assume his/her role in mid-late July.

IMPORTANT: Save your resume and letter in the following manner:

"Last Name, First Name - Resume" &

"Last Name, First Name - Cover Letter Addison Reserve Country Club"

(These documents should be in Word or PDF format.)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor: bethany@kkandw.com

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