

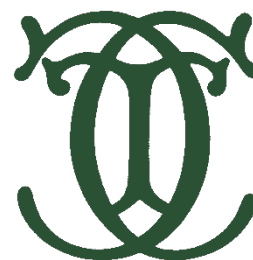
The Country Club of Brookline

Location: Brookline, MA (Greater Boston)

Title: Executive Chef

Entity Type: Member Owned

Tax Status: Non-Profit – 501(c)(7)



Membership Total: 1,400

Club Established: 1882

Total annual Gross revenues: \$30M

Annual Food & Beverage revenues: \$4.8M

% of F&B revenues generated from private events: 19%

Club Technology Platforms: Jonas Encore, ChefTec

Current Number of Kitchens: 2

Workforce:

- Total # of Kitchen Staff: 41
- # of Year-Round Kitchen Staff: 28
- # of Seasonal Kitchen Staff: 13

THE OPPORTUNITY

Founded in 1882 and located just outside Boston in historic Brookline, Massachusetts, The Country Club is one of the oldest and most iconic private clubs in the United States. A founding member of the USGA, the Club has played host to 17 USGA national championships—more than all but one other club in the country—and continues to serve as a stage for golf's most memorable moments. From Francis Ouimet's legendary 1913 U.S. Open victory that helped ignite America's passion for golf, to the unforgettable U.S. comeback at the 1999 Ryder Cup, and most recently the 2022 U.S. Open, the Club's legacy is deeply woven into the fabric of the sport.

Beyond golf, The Country Club offers a robust year-round experience with facilities for tennis, paddle, swimming, curling, fitness, skeet shooting, and winter sports. The iconic yellow clapboard clubhouse, originally built around an 1860 farmhouse, is a centerpiece of tradition and hospitality, blending timeless charm with modern amenities.

THE POSITION

Reporting to the Director of Culinary Operations, the Executive Chef will oversee all day-to-day culinary operations at The Country Club. It is understood that the Executive Chef will work as a team with the Director of Culinary Operations to oversee 25-30 culinary professionals across multiple outlets including a la carte restaurants, banquet events, employee cafe,

stewarding, seasonal operations and the bake shop – ensuring exceptional seasonal cuisine and member satisfaction. Working closely with the operations team and culinary leadership team, the Executive Chef will foster a strong working relationship to ensure the delivery of quality and innovative offerings to members and guests. In addition to culinary creativity, the Executive Chef will collaborate with the Director of Culinary Operations on budgeting, cost control and financial planning while maintaining strict sanitation and safety compliance in kitchen environments. This role requires a proactive, visible leader who cultivates a positive kitchen culture and upholds the Club's commitment to excellence in all areas.

With the Club currently undergoing a multi-phase renovation, including the upcoming Stables Center and a main clubhouse renovation fully reopening in 2028—the Executive Chef will be integral in overseeing daily culinary operations and supporting the opening throughout this transformational period of the Club. The Executive Chef will initially serve in a hands-on leadership role at the Stables Center (opening October 2025) which will act as transitional and semi-permanent culinary facilities which will include a fully functional production kitchen, and Restaurant, the Food Truck, Grab-n-Go offerings, and the Employee Dining Room; as well as be the staging area for seasonal outlets such as the Pool Cafe, Trap and Skeet, Shot Rock Cafe, Paddle and Tennis, and the 9th Hole Paddock. The operations will support up to 750 daily covers and serve as the operational hub during the main clubhouse renovation.

Main clubhouse service will cease on March 1, 2026, to prepare for renovations and will reopen April 2028.

THE CANDIDATE

The ideal Executive Chef for The Country Club is a talented culinary leader with a passion for excellence and a deep appreciation for both tradition and innovation. With 7–10+ years of progressive leadership experience in high-end private clubs or luxury hospitality settings, this individual brings a proven ability to lead complex, multi-outlet operations while maintaining the highest standards in food quality, consistency, and member satisfaction.

They are well-versed in both à la carte and banquet execution, with a talent for menu development that blends New England culinary heritage with modern dining trends. Comfortable managing seasonal and transitional venues, the ideal candidate demonstrates creativity, flexibility, and precision under pressure—bringing a collaborative, solutions-oriented mindset to a fast-paced, service-driven environment.

A high level of emotional intelligence and strong interpersonal skills are essential. The successful candidate is a calm, composed, and approachable presence in the kitchen and

across the Club—someone who inspires trust, builds cohesive teams, and thrives on member engagement. Experience leading teams through renovation, change, or operational evolution is highly desired.

They will be expected to foster cross-departmental collaboration with events, beverage, front-of-house, and HR, while also maintaining an unwavering commitment to sanitation, safety, and compliance. A Certified Executive Chef (CEC) designation, formal culinary training, and relevant certifications (ServSafe, HACCP, allergen, first aid) are strongly preferred.

Culturally, the ideal candidate is humble, highly accountable, and eager to invest in the long-term vision of TCC. They see this opportunity not only as a job, but as a chance to build a lasting culinary identity for one of the most iconic clubs in the country—one that honors tradition, reflects the evolving tastes of its membership, and defines excellence for years to come.

THE SALARY

This position pays a competitive salary (\$115,000 - \$130,000) and standard benefits package. The salary is negotiable based on the candidate's qualifications and experience.

THE HIRING PROCESS

If you would like to propose a candidate for consideration, please contact tCC partner, David Chag or Director of Recruitment, [Alison Savona](#). Interested candidates may apply by visiting our [website](#) or by submitting your information directly to tCC Recruiting Coordinator: [Kathleen Donovan](#). Should you have any questions regarding submitting your information, please contact Kathleen.

Any distribution or reproduction of this document or its contents is strictly prohibited. The information presented in this position/club description is subject to change, and both the description and accompanying information may be amended by the Club and The Club Council at any time. While prepared in good faith by The Club Council, LLC, it may require verification or correction.