



EXECUTIVE CHEF

Davenport Country Club | Pleasant Valley, Iowa

Davenport Country Club is seeking an accomplished Executive Chef to lead our culinary operation and continue building a culture of culinary excellence, teamwork, and hospitality.

Founded in 1924, Davenport Country Club is a premier private member-owned club located in the Quad Cities. The Club offers exceptional golf, dining, swimming, tennis, pickleball, and social amenities in a beautiful setting near the Mississippi River.

This is an excellent opportunity for a culinary professional who wants to make a meaningful impact at an established private club while leading a talented team and developing the Club's culinary program.

THE OPPORTUNITY

The Executive Chef reports to the General Manager/COO and oversees approximately 30 culinary employees across three kitchens serving approximately 40,000 covers annually.

The culinary operation includes:

- **Mulligan's** – casual dining with 120 indoor seats and 80 seasonal outdoor seats
- **Colt & Alison** – fine dining with seating for approximately 72
- **Pool Snack Bar** – seasonal operation with approximately 200-person deck capacity
- **Banquets & Special Events** – including weddings, member events, and Club-wide functions of up to 500+ guests

The Club generates approximately \$1.1 million in annual food revenue and \$600,000 in beverage revenue, with a mix of approximately 62% à la carte and 38% banquet business.

KEY RESPONSIBILITIES

- Lead, mentor, recruit, and develop the culinary team.
- Build a positive, respectful, and collaborative kitchen culture.
- Develop and execute high-quality menus for à la carte, fine dining, pool, and banquet operations.

- Balance innovation and current culinary trends with the traditions and expectations of a private club.
- Maintain consistent standards for food quality, presentation, recipes, sanitation, and cleanliness.
- Work closely with front-of-house leadership to deliver an exceptional member and guest experience.
- Develop strong relationships with members through visibility, communication, and engagement.
- Manage food and labor costs, purchasing, inventory, payroll, and budgeting.
- Maintain strong food safety and workplace safety practices.
- Remain hands-on and visible during high-volume service and major Club events.

IDEAL CANDIDATE

The successful candidate will:

- Have 5+ years of experience as an Executive Chef, Executive Sous Chef, or comparable culinary leader in a private club, luxury hotel, resort, or similar operation.
- Have strong experience in both à la carte and banquet operations.
- Be a passionate culinary professional and strong people leader.
- Have a proven record of recruiting, training, and developing culinary teams.
- Be highly organized and capable of managing multiple outlets and events simultaneously.
- Demonstrate success with food cost, labor management, purchasing, inventory, and budgeting.
- Be creative and innovative while respecting established culinary traditions.
- Enjoy interacting with members and building strong relationships.
- Possess strong communication and computer skills, including Microsoft Word, Excel, and Outlook.
- ClubEssential experience is a plus.

EDUCATION & CERTIFICATIONS

- Culinary arts degree preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification preferred.
- Food safety certification required.

COMPENSATION & BENEFITS

Salary & Bonus: Competitive and commensurate with qualifications and experience, with a target total compensation opportunity of \$120,000-\$150,000 annually, including base salary and performance-based bonus.

Davenport Country Club offers a competitive benefits package, including professional development opportunities.

HOW TO APPLY

Interested candidates should submit a cover letter and resume to:

John Panek
General Manager/COO
Davenport Country Club
jp@davenportcc.com

Davenport Country Club is an equal opportunity employer.

Employment eligibility verification is required upon hire in accordance with federal law.