



Cattail Creek Country Club

Glenwood, Maryland | Executive Chef

About the Club

Founded in 1988 by a group of 46 Howard County golf enthusiasts, Cattail Creek Country Club was created to offer championship golf, strong family values, and elevated hospitality in one exceptional setting. With guidance from renowned architect Willard Byrd, the Club selected a scenic 168-acre site defined by rolling terrain and natural water features. The golf course opened for play in July 1993, under the leadership of the Golf Course Superintendent and the hands-on dedication of the founding members.

Today, Cattail Creek is a premier, full-service, family-focused private club consistently recognized as one of Maryland's top golf destinations. The Club supports both social connection and business entertaining in an environment that feels refined yet welcoming. Ongoing investment in facilities, programming, and leadership reflects an engaged Board and a membership that values quality and experience.

Cattail Creek offers a dynamic culinary environment where the Executive Chef leads across both casual and refined dining. Members enjoy approachable meals in a relaxed setting alongside elevated, special-occasion dining that highlights technique, presentation, and thoughtful service. This structure allows the Executive Chef to demonstrate range and creativity while maintaining consistency and approachability.

Menus evolve seasonally, reflecting current culinary trends while remaining grounded in member preferences. Food plays a central role in the Club's social culture, with frequent family-focused events, adult culinary programming, wine and spirits dinners, and themed experiences throughout the year. Private entertaining is a significant part of Club life, with members hosting family celebrations, business events, and off-premise functions catered by the Club, providing ongoing visibility and creative opportunity for the culinary team.

The Club at a Glance

- 805 memberships on a 168-acre property
- 18-hole, par-72 Willard Byrd–designed golf course measuring 6,680 yards
- Governed by a 15-member Board of Directors
- Approximately \$12 million in annual gross revenue
- \$3 million in Food and just shy of \$1 million in Beverage revenue
- Private events represent roughly 35% of Food and Beverage revenue
- Approximately 20 private events annually serving 100+ guests
- Operates year-round and is open six days per week



Facilities & Amenities

- 26,000-square-foot clubhouse renovated through an \$8 million capital project completed in 2021
- Multiple dining environments supporting both casual and elevated experiences
- Main Restaurant and Bar offering relaxed, family-friendly dining
- Founders Reserve provides a refined, special-occasion dining setting
- Three state-of-the-art kitchens, including a seasonal pool kitchen
- Five Har-Tru tennis courts and seven pickleball courts
- Olympic-size pool with diving well, kiddie pool, and expansive pool patio
- 1,500-square-foot fitness center
- 54-member wine lockers
- Two on-course beverage and snack stations
- Year-round calendar of junior and adult sports, clinics, leagues, camps, and social programming

About the Position

The Executive Chef reports directly to the General Manager and leads all culinary operations across dining outlets and private events. You shape the Club's culinary identity while delivering consistent quality, operational excellence, and strong financial performance. Working closely with Front of House leadership and the senior management team, you help create a member-focused dining experience that reflects the Club's values and long-term vision.

This is a chef-driven opportunity to lead a highly visible, well-resourced culinary program at a respected private club with modern facilities, an engaged membership, and a culture that values food, family, and community. As Executive Chef, you play a central role in shaping daily dining, special events, and the future of food at Cattail Creek Country Club.

What You'll Do

- Define and execute the Club's culinary direction, developing creative, seasonal menus for a la carte dining, private events, and special programming
- Maintain a proactive, year-round approach to menu planning
- Establish and enforce standardized recipes, techniques, and quality standards
- Oversee all food purchasing, receiving, storage, and vendor relationships
- Maintain a strong, visible presence in the kitchens, especially during peak service
- Provide hands-on supervision of complex preparations and conduct ongoing quality evaluations
- Recruit, train, supervise, and develop the entire culinary team consisting of 26 total staff members
- Foster a culture of professionalism, accountability, and continuous learning



- Collaborate with Front of House leadership on service execution and staff training
- Partner with the General Manager on annual operating and capital budgets
- Forecast food and labor costs and manage to establish financial targets
- Maintain adequate cost controls and coordinate inventories
- Collaborate on menu pricing and submit weekly payroll
- Maintain an approachable, member-facing presence in dining areas
- Engage members and guests to solicit feedback and build relationships
- Participate in menu planning with committees
- Support private event tastings and execution
- Address food-related concerns promptly and professionally
- Present annual culinary highlights and goals at the Club's Annual Meeting
- Enforce the highest standards of sanitation, safety, and regulatory compliance
- Ensure compliance with all health department regulations
- Oversee food safety training and certification
- Manage kitchen maintenance and inspection programs
- Ensure compliance with OSHA and workplace safety requirements

What You'll Bring

- At least 10 years of progressive culinary leadership experience in high-volume, multi-outlet environments
- Experience with both a la carte dining and private event execution
- Equal strength in banquet and à la carte production
- Proven ability to lead, develop, and retain high-performing culinary teams
- Strong financial acumen in food cost control, labor management, purchasing, inventory, and budgeting
- Collaborative leadership style with a calm, professional demeanor
- Comfort engaging with members, staff, and committees
- Formal culinary education
- Required food safety certification

Apply for This Position

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration to DENEHY Club Thinking Partners at <http://denehyctp.com/apply-for-a-position/>. If you have any questions or would like to recommend a candidate, please contact Karen Alexander at karen@denehyctp.com.