



## **Ridgewood Country Club | Danbury, Connecticut**

### **Executive Chef**

#### **About the Club**

Founded in 1920, Ridgewood Country Club is a private, member-owned country club serving the Greater Danbury community for more than a century. The Club is rooted in tradition, collegial membership, and a welcoming, family-oriented culture defined by understated elegance and strong member engagement.

Located on rolling, wooded terrain in Fairfield County, Ridgewood's 18-hole golf course was designed by noted architect Devereux Emmet and reflects classic early-American golf principles emphasizing strategic shot-making, walkability, and natural landforms. The course has been thoughtfully updated by Geoffrey Cornish and Roger Rulewich, preserving its original character while meeting modern standards.

Ridgewood operates as a full-service country club offering tennis, swimming, dining, and year-round social programming. Food and beverage play a central role in the member experience, supporting daily dining, family-focused programming, club traditions, and a robust private events calendar. The Club values consistency, hospitality, and quality delivered in a refined yet approachable environment.

The clubhouse is open from March through December 31.

Ridgewood has invested significantly in enhancing operations and the member experience. Improvements include renovations to the pool complex, resurfacing and new furniture, Har-Tru tennis court renovations completed in 2021, new hard courts completed in 2025, a new kitchen line installed in 2024, a Pub Room addition and clubhouse refresh completed in 2024, an outdoor firepit area completed in 2014, and ongoing golf course improvements.

#### **Metrics at a Glance**

- Total Gross Revenue: \$6.8M
- Annual Dues Revenue: \$4.3M
- Total Food Revenue: \$1.1M
- Total Beverage Revenue: \$700K
- Percentage of F&B Revenue from Private Events: 40%
- 100+ Person Private Events Annually: 16
- Employees in Season: 130
- Number of Board Members: 13
- Total Memberships: 400
- Kitchens: Main Kitchen and Snack Bar



## **Amenities Overview**

- 34,000 square foot clubhouse
- 18-hole Devereux Emmet–designed golf course (Par 71)
- Four tennis courts with pickleball capability
- Swimming pool
- Active, year-round social calendar
- Multiple dining venues supporting social, family, and business entertaining
- Pub Room offering fine cuisine in a relaxed, member-focused setting
- Patio dining overlooking the golf course
- Outdoor fireplace patio and firepit gathering areas
- Terrace Room and Banquet facilities supporting weddings, celebrations, charity events, and business functions
- Seasonal snack bar supporting pool and outdoor operations

## **About the Position**

The Executive Chef reports to the Chief Operating Officer and leads all culinary operations at Ridgewood Country Club. This role is responsible for shaping the culinary vision, executing consistent and high-quality food across all dining outlets and events, and building a strong, accountable kitchen culture.

The Executive Chef partners closely with the General Manager and senior leadership on budgeting, financial performance, and long-term planning. Success in this role requires hands-on leadership, strong operational discipline, and the ability to balance creativity with well-executed classics aligned with member expectations.

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## **What You'll Do**

### **Culinary Operations**

- Define and deliver a superior culinary experience across a la carte dining, banquets, and



club events

- Develop creative, seasonal menus aligned with member preferences and industry trends
- Maintain consistent execution through documented recipes, portion controls, and station standards
- Balance creativity with recognizable, well-executed classics
- Execute a la carte and banquet production simultaneously with consistency and control
- Maintain a visible, hands-on presence in the kitchen during service
- Oversee purchasing, receiving, inventory, storage, and waste control
- Plan and manage the employee meal program
- Uphold the highest standards of sanitation, organization, and kitchen discipline

### **Leadership and Team Development**

- Recruit, train, supervise, and retain a high-performing culinary team
- Establish structured onboarding, training, and cross-training programs
- Foster a respectful, professional, and accountable kitchen culture
- Mentor and develop internal talent with clear growth pathways
- Conduct performance reviews and manage discipline appropriately
- Build systems that allow the kitchen to operate effectively in your absence

### **Financial Management**

- Manage food cost, labor controls, inventory accuracy, and waste reduction
- Collaborate on annual operating and capital budgets
- Monitor financial performance and take corrective action as needed
- Lead menu pricing and menu engineering in partnership with the General Manager
- Coordinate monthly inventories and submit accurate payroll

### **Member and Guest Engagement**

- Maintain a visible, approachable presence in dining rooms and at events
- Build and sustain member confidence through consistency and engagement
- Collaborate with committees on menu planning and culinary programming
- Participate in tastings, event planning, and high-profile club functions
- Address food-related feedback quickly and professionally

### **Safety and Sanitation**

- Enforce food safety and sanitation standards across all kitchen operations



- Train staff in safe food handling and regulatory compliance
- Maintain kitchen equipment, facilities, and safety programs
- Manage OSHA requirements and safety documentation

### **What You'll Bring**

- Proven success as an Executive Chef in a high-end, multi-outlet private club or comparable environment
- Demonstrated strength in both a la carte dining and large-scale banquet production
- A strong track record of hiring, developing, and retaining culinary talent
- Hands-on leadership style with calm, controlled execution under pressure
- Strong financial acumen, including food cost control, labor management, and budgeting
- Ability to balance culinary creativity with operational discipline
- Clear, confident communication with staff, leadership, members, and committees
- Systems-driven mindset supported by documented standards and procedures
- ServSafe certification or equivalent and deep knowledge of sanitation regulations
- Professional maturity, stability, and progressive career growth

### **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 if you would like to recommend a candidate, please contact Carolyn Kepcher at 203-319-8228 or by email at [carolyn@denehyctp.com](mailto:carolyn@denehyctp.com).