



CORDEVALLE

## Executive Chef

- **General Information**

- Job Title:  
Executive Chef
- Location:  
1 CordeValle Club Dr, San Martin, CA 95046, United States
- Base Pay:  
\$140000.00 - \$180000.00 / Year
- Relocation Expense Covered:  
Yes
- Employee Type:  
Exempt
- Job Category:  
Culinary, Hospitality, Country Club
- Maximum Experience:  
4 Years

- **Contact information**

- Name:  
Marlene DaRosa
- Email:  
humanresources@cordevalle.com

- **Description**

CordeValle is seeking an accomplished, highly visible **Executive Chef** to lead all culinary operations across our luxury golf club and resort. This is a hands-on leadership role for a chef who thrives in a member-driven environment, excels at high-level banquet execution, and enjoys being present in the kitchen and engaging with members.

### **About CordeValle**

CordeValle is a premier destination featuring a private, member-oriented golf club alongside a boutique hotel and a strong corporate and social events business. Culinary excellence and personalized service are central to the CordeValle experience.

### **Position Overview**

The Executive Chef is responsible for setting the culinary vision and overseeing execution across multiple food outlets on property, including member dining, banquets and events, and hotel food service. This role requires close collaboration with members, leadership, and operations teams to deliver a consistently exceptional experience.

### **Key Responsibilities**

- Lead all culinary operations across multiple outlets on property



## CORDE VALLE

- Maintain a strong, visible presence with club members; engage directly to understand preferences and elevate the dining experience
- Oversee extensive banquet and event operations, including weddings, corporate events, and large-scale functions
- Actively cook alongside the team as a hands-on chef while setting high standards for execution and presentation
- Develop seasonal menus that balance creativity, member expectations, and operational efficiency
- Recruit, train, mentor, and retain a high-performing culinary team
- Collaborate closely with Food & Beverage, Events, and Hotel leadership to deliver seamless service
- Manage food costs, labor, purchasing, and inventory while maintaining premium quality
- Ensure compliance with all health, safety, and sanitation standards
- **Requirements**
  - Proven experience as an Executive Chef or senior culinary leader in a private club, luxury resort, or fine-dining environment
  - Significant banquet and high-volume event experience required
  - Strong member-facing skills with a hospitality-first mindset
  - Hands-on leadership style with the ability to motivate and develop teams
  - Solid financial acumen, including budgeting and cost control
  - Excellent communication and organizational skills
- **Summary**

### Compensation & Benefits

- Annual Incentive
- Comprehensive medical, dental, and vision insurance
- 401(k) retirement plan with employer participation
- Paid time off and holidays
- Golf privileges where applicable
- Professional development and growth opportunities within a premier hospitality environment

### Why CordeValle

- Competitive executive-level compensation
- Opportunity to lead a diverse, multi-outlet culinary program
- Highly engaged membership and dynamic events business
- Collaborative leadership culture in a luxury setting

Interested candidates are encouraged to apply and share their culinary philosophy and leadership approach.