

THE CALIFORNIA CLUB

Est. 1888 • Los Angeles, California • californiaclub.org

EXECUTIVE CHEF

Full-Time • Exempt • Reports to General Manager

AT A GLANCE

Organization:	The California Club — Invitation-only private club established 1888
Location:	538 South Flower Street, Los Angeles, CA 90071
Membership:	1,100+ members
F&B Revenue:	Annual Food Sales ~\$6.3M; Total F&B ~\$8.1M
Team Size:	45 FT culinary staff, which includes the main kitchen, stewarding, butcher shop, pastry, and employee cafeteria; \$2.16M labor budget
Direct Reports:	1 Executive Sous Chef, 1 Sous Chef, 1 Pastry Chef
Operations:	Open 12 months (closed week of July 4th and Labor Day weekend)

ABOUT THE CALIFORNIA CLUB

The California Club is one of the most storied and prestigious private clubs in the United States. Incorporated on December 24, 1888, it has long served as the gathering place for the civic, cultural, and business leaders who define Los Angeles. The seven-story clubhouse at 538 South Flower Street — designed by Robert D. Farquhar, trained at the École Nationale des Beaux Arts in Paris — has been home to the Club since its completion in 1930.

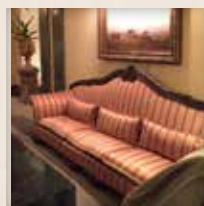
The Club operates a multi-venue dining program spanning the formal elegance of the First Floor Main Dining Room to the relaxed sophistication of the Third Floor, serving members Monday through Friday for breakfast, lunch, and dinner. The Club also maintains 51 overnight guest suites, 22 private event rooms accommodating up to 375 guests, and is renowned for elegant weddings and civic banquets of the highest order.

DINING OPERATIONS OVERVIEW

Venue	Style	Hours	Days
First Floor: Main Dining Room	Formal	Lunch: 12:00–2:00 p.m. Dinner: 6:00–8:30 p.m.	Mon–Fri
First Floor: Main Bar	Formal	10:00 a.m.–9:00 p.m.	Mon–Fri
Third Floor: Dining Room	Casual	Breakfast: 7:00–9:30 a.m. Lunch: 12:00–2:00 p.m. Dinner: 6:00–8:30 p.m.	Mon–Fri
Third Floor: Deck Buffet	Casual	Lunch: 11:30 a.m.–1:30 p.m.	Mon–Fri
Third Floor: Bar	Casual	11:00 a.m.–11:30 p.m.	Mon–Fri



THE CALIFORNIA CLUB



EXCELLENCE AND ELEGANCE

Established in 1887, the California Club is renowned for its notable heritage, rich traditions, and exquisite member experiences. With a reputation as one of the finest clubs in the world, the Club is a welcoming haven in the heart of Los Angeles, offering privacy and tranquility amidst the chaos of downtown LA.

The fine antiques, handcrafted furniture and rich imported fabrics of the interior reflect the substance, sophistication, and splendor of the Club and its members. The Club upholds the highest standards of hospitality, from the shared feeling of decorum and dignity among associates to the unparalleled food and beverage services in the elegant, historic Clubhouse.

The Membership spans generations and industries, made up of exceptional men and women of all backgrounds. With a commitment to enrich member experiences, the Club offers various creative, social and educational programs and hosts private member events annually.

A CULTURAL AMBASSADOR

The Club's success has not been static – it has been a case of excellence maintained through evolution and adaptability. With a clear commitment to uphold the standards of excellence and the Club's original charter, the role of the Executive Chef has been identified as a key position to enhance the culinary excellence and overall member experience

THE CALIFORNIA CLUB | CALIFORNIACLUB.ORG
538 S FLOWER ST, LOS ANGELES, CA 90071 | (213) 622-1391

THE OPPORTUNITY

Following the five-year tenure of Executive Chef Roy Khoo, The California Club is conducting a national search for an Executive Chef who will honor and build upon the Club's extraordinary culinary legacy.

The previous chef before him, Jean-Marc Weber, led the kitchen for 31 years - a testament to the stability and culture that define this institution. The California Club is not looking for a change agent. It seeks a culinary leader of deep experience, refined sensibility, and genuine humility who will invest in the culture, earn the trust of the membership, and uphold the Club's standing as one of the premier dining destinations in Los Angeles.

This is a rare opportunity to lead a storied kitchen at the pinnacle of private club dining - an operation that demands both artistic excellence and high-production precision. The ideal candidate is equally at home designing an intimate wine-paired dinner for the Confrerie des Chevaliers du Tastevin and executing a flawless 375-person holiday gala.

ESSENTIAL FUNCTIONS

Culinary Leadership & Standards

- Maintain and elevate the culinary standards that have defined the Club's reputation across its multi-venue dining operation, from formal first-floor dining to more relaxed third-floor service.
- Develop, document, and enforce recipes, preparation techniques, and plating standards that ensure consistent, exceptional quality across all dining venues and events.
- Lead the culinary program for approximately 15 themed holiday dinners in December as well as year-round special events and private parties for up to 375 guests.
- Serve as culinary director for Confrerie des Chevaliers du Tastevin dinners and other high-caliber wine-paired galas, collaborating closely with the sommelier and event teams.
- Oversee breakfast, lunch, and dinner service across formal and more relaxed dining rooms, private event spaces, and room service for 40 overnight suites.

Team Development

- Lead, mentor, and inspire a team of 29 full-time culinary professionals and 5-6 on-call prep cooks, fostering a culture of excellence, professionalism, and mutual respect.
- Provide ongoing training, coaching, and professional development opportunities; conduct regular performance evaluations with clear expectations.
- Partner with two Sous Chefs (A.M. & P.M.), Pastry Chef, Chief Steward, and Purchasing Manager to ensure seamless daily operations.
- Maintain a calm, even-tempered leadership presence that sets the tone for the kitchen's culture and ensures staff retention and satisfaction.

Member Relations & Visibility

- Be a visible, personable, and engaged presence with members - walking dining rooms, attending committee meetings, and participating in special events.
- Build genuine relationships with members: anticipate and respond gracefully to individual preferences, dietary requirements, and special requests.
- Collaborate with the Food & Wine Committee, providing culinary input on menus, seasonal programming, and event concepts.

Menu Development & Innovation

- Develop seasonal menus that honor the Club's culinary tradition while thoughtfully incorporating contemporary techniques, fresh ingredients, and evolving member tastes.
- Maintain fluency in food and wine pairings: design menus that complement the Club's exceptional wine program and the specific requirements of Burgundy-focused Tastevin events.
- Accommodate a wide range of dietary preferences including gluten-free, organic, and other member-specific requests as a matter of standard practice.

Financial & Operational Management

- Manage a \$2.16M culinary labor budget and oversee food cost to target approximately 47% combined across the 30% a la carte / 70% banquet sales mix.
- Collaborate with the General Manager and Controller on budgeting, financial reporting, purchasing strategy, and cost controls without compromising quality.
- Partner with the Purchasing Manager on vendor relationships, procurement, and inventory management.
- Participate in strategic planning initiatives including upcoming kitchen equipment upgrades and infrastructure improvements.

IDEAL CANDIDATE PROFILE

The California Club seeks a chef who leads with quiet confidence and earns admiration through excellence rather than ego. The right individual brings:

- **A traditionalist's foundation** - classical training and deep respect for technique - combined with the curiosity and creativity to push gastronomic boundaries when appropriate.
- **High-production mastery** - the proven ability to execute flawless dinners for 200 to 375 guests at an uncompromising standard of quality.
- **Private club acumen** - an understanding that members are not customers but stakeholders, and that the dining experience is personal, consistent, and relationship-driven.
- **Emotional intelligence** - the ability to read a room, manage competing demands under pressure, and remain composed and gracious in all circumstances.
- **Humility and patience in transition** - a genuine willingness to listen, observe, and learn the Club's culture before imposing change.
- **Presence and polish** - comfortable in formal settings and at ease with a distinguished membership that includes civic, corporate, and cultural leaders.

QUALIFICATIONS & EXPERIENCE

- Minimum 15 years of progressive culinary leadership experience, with at least 5 years as an Executive Chef in a luxury hotel, private club, resort, or comparable high-end food service operation.
- Demonstrated experience planning and executing large-scale formal events (200-375 guests) with world-class quality.
- Experience with Burgundy or fine wine pairing dinners and/or gala-format culinary programming is highly valued.
- Strong financial acumen including budget management, food cost control, labor management, and vendor negotiation.
- ACF certification or equivalent culinary credentials preferred; Culinary degree from an accredited institution strongly preferred.
- Proven track record of staff development, retention, and building cohesive, high-performing culinary teams.
- Working knowledge of current food trends, dietary accommodations, organic and sustainable sourcing practices.
- Experience with private club culture and the unique dynamics of member-focused hospitality is a strong advantage.



THE CALIFORNIA CLUB

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