



Abenaki Country Club | Rye Beach, New Hampshire

Executive Chef

About the Club

Established in 1903, Abenaki Country Club is a private, member-owned club located in Rye Beach on New Hampshire's scenic seacoast. The Club combines tradition with modern amenities, providing members and their guests with exceptional golf, racquet sports, dining, and social experiences. The clubhouse features elegant dining rooms, a full-service lounge, spacious event venues, and an outdoor veranda overlooking the course. The 18-hole Arthur Harris Fenn-designed course hosts more than 23,000 rounds each year, and in Spring 2026, the Club will unveil a new \$8 million Golf House with simulators, locker rooms, a lounge, and a new golf shop. Additional amenities include four Har-Tru tennis courts, professional golf and tennis shops, a card room, and robust junior golf and tennis programs, making Abenaki a vibrant seasonal community for its members.

Dining and hospitality are central to the Abenaki member experience. Members enjoy multiple dining environments, including the Member Dining Room, Member Deck, Family Dining, and the 1903 Room, along with private event spaces such as the Ballroom, Abenaki Room, and Veranda. Throughout the season, the Club hosts member dining, private celebrations, business meetings, and social gatherings supported by a personalized culinary program known for exceptional hospitality and attention to detail.

Club at a Glance

- Founded: 1903
- Location: Rye Beach, New Hampshire
- Membership: 728 total (364 Full Privileged)
- 125-member waitlist
- Average Member Age: 64
- Board of Governors: 9 members
- Total Gross Revenue: \$6.9 million
- Annual Dues Revenue: \$3.94 million
- Food Revenue: \$1.25 million
- Beverage Revenue: \$637,000
- Approximately 35 private events annually
- 18-hole championship golf course
- Seasonal Staff: Approximately 170 employees



Facilities

- 18-hole Arthur Harris Fenn-designed golf course
- New Golf House opening Spring 2026 featuring golf simulators, locker rooms, lounge, and golf shop
- Dining options include:
 - Member Dining Room (50)
 - Member Deck (75)
 - Family Dining (25)
 - 1903 Room (70)
 - Ballroom (220)
 - Abenaqui Room (60)
 - Veranda/Patio (75/60)
- Four Har-Tru tennis courts
- Golf Pro Shop
- Tennis Pro Shop
- Card Room
- Junior golf and tennis programs

About the Position

The Executive Chef reports directly to the General Manager and serves as the culinary leader for all dining outlets, member dining experiences, and Club and private events. This individual is responsible for shaping the Club's culinary program through creative menu development, exceptional food quality, operational excellence, and outstanding leadership of the culinary team. The Executive Chef partners with the General Manager on annual budget development while overseeing purchasing, inventory, staffing, scheduling, food production, sanitation, and financial performance.

The culinary program supports a variety of dining experiences across multiple venues, from casual family dining and outdoor deck service to elegant clubhouse dining and private events in the Ballroom, Abenaqui Room, and Veranda. The Executive Chef oversees culinary operations supporting multiple member dining venues while leading food production for approximately 35 private and member-sponsored events annually, ranging from intimate gatherings to large ballroom functions.

This role requires a visible, hands-on leader who is committed to delivering consistent, high-quality dining experiences while fostering a collaborative and professional kitchen culture. It is an outstanding opportunity for a culinary leader who enjoys balancing refined à la carte dining with an active banquet and private event operation. The Executive Chef will have significant influence over the Club's culinary identity while collaborating with Club leadership to continually elevate menus, member dining experiences, and special events.



What You'll Do

- Lead all culinary operations for a la carte dining, member events, and private functions.
- Lead culinary operations across multiple dining venues and event spaces while delivering exceptional member and banquet experiences.
- Develop creative seasonal menus that reflect culinary trends and member preferences.
- Maintain recipe standards, food quality, consistency, portion controls, and presentation.
- Oversee food purchasing, inventory management, receiving, storage, and vendor relationships.
- Recruit, train, mentor, schedule, and evaluate the culinary team.
- Foster a positive teaching and learning environment while developing internal talent.
- Partner with the General Manager on budgeting, forecasting, menu pricing, and financial performance.
- Monitor food and labor costs while maintaining budget objectives.
- Work collaboratively with Club leadership, committees, and front-of-house teams to deliver exceptional member experiences.
- Participate in menu planning, tastings, and private event execution.
- Maintain the highest standards of sanitation, food safety, kitchen organization, and OSHA compliance.
- Maintain a visible presence in dining areas and actively engage with members and guests.

What You'll Bring

- Executive Chef experience leading multi-outlet, high-volume private club culinary operations.
- Demonstrated success developing innovative menus and culinary programming.
- Strong banquet and a la carte production experience.
- Proven leadership in recruiting, developing, mentoring, and retaining culinary teams.
- Strong financial management skills, including budgeting, forecasting, purchasing, inventory management, menu engineering, and cost controls.
- Excellent communication and collaboration skills with members, staff, management, and committees.
- Experience managing organized, efficient, and safe kitchen operations.
- Ability to balance creativity with operational consistency and execution.
- Knowledge of food safety, sanitation, and ServSafe or similar certification.



- High standards of professionalism, integrity, and hospitality.

About the Ideal Candidate

The ideal candidate is a seasoned culinary leader with a proven track record of achievement, progressive leadership, and employment stability. They are passionate about creating exceptional dining experiences through innovative menu development, thoughtful culinary programming, and consistently outstanding food quality. Equally comfortable leading refined à la carte dining and banquet operations, they bring a calm, approachable leadership style and a genuine passion for hospitality.

This individual is a collaborative team builder who recruits, develops, mentors, and inspires culinary professionals while fostering a culture of accountability, professionalism, and continuous learning. They are highly visible with members, communicate effectively across all levels of the organization, and embrace feedback as an opportunity for growth. Financially astute and operationally disciplined, the successful candidate combines creativity with strong business acumen to continually enhance the member dining experience while honoring the traditions and standards that define Abenaki Country Club.

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 Carolyn Kepcher at carolyn@denehyctp.com.