

KOPPLIN KUEBLER & WALLACE

EXECUTIVE CHEF PROFILE ABERDEEN GOLF & COUNTRY CLUB BOYNTON BEACH, FL

THE EXECUTIVE CHEF OPPORTUNITY AT ABERDEEN GOLF & COUNTRY CLUB

Located in one of the country's most desirable areas, the Executive Chef position at Aberdeen Golf & Country Club offers the opportunity to join a stable, well-led club as it begins a significant renovation of its kitchens and expanded member amenities. The successful candidate will be a hands-on culinary leader with a proven ability to build cohesive, collaborative teams dedicated to delivering excellent culinary experiences across all dining venues. This professional will lead and oversee the Club's culinary operations with the member experience guiding every decision and detail of execution. The Executive Chef is responsible for all food preparation and service, including à la carte dining, member events, private functions, tournaments, special events, and employee meals. The role works closely with the General Manager, Food & Beverage leadership, service teams, and other departments to ensure clear communication and seamless service. Success will be measured not only by food quality, but also by the ability to consistently provide timely, polished, and memorable dining experiences for Aberdeen members and their guests.

[Click here to view a brief video about this opportunity.](#)

ABOUT ABERDEEN GOLF & COUNTRY CLUB AND COMMUNITY

Aberdeen Golf & Country Club is a member-owned, full-service country club set within a vibrant residential community of 18 contiguous villages and more than 1,600 homes. The community includes condominiums, single-family homes, villas, coach homes, and estate residences, many overlooking the Club's lakes and golf course. With an active, engaged membership that uses the Club year-round, Aberdeen serves as a central hub for recreation, dining, social connection, and community life.

The expansive, modern clubhouse is central to the membership experience, offering a variety of dining and social venues. Beginning in Spring 2027, Aberdeen will undergo an extensive renovation that will reposition the Club as a complete lifestyle destination, with significant improvements to both front- and back-of-house spaces. In today's FB service model, the Panache Dining Room offers lunch, Sunday brunch, evening dining, and special events, while the Sunset Lounge provides a relaxed setting for bar bites, cocktails and conversation. Outdoor dining features views of the golf course and bocce courts, and the Oasis Café, located in the Fitness Center, offers a distinctive menu, cocktails, and a scenic veranda overlooking the surrounding landscape.

Golf is a cornerstone of the Aberdeen experience, anchored by an 18-hole Jim Fazio-designed course that is both challenging and approachable for players of all skill levels. Seven sets of tees, recently renovated practice facilities, and a first-class pro shop support an exceptional golf program. The Club's racquet and recreation amenities include 14 Har-Tru tennis courts, six pickleball courts, organized bocce, and a fully equipped tennis pro shop with stadium viewing. The state-of-the-art fitness facility offers modern equipment, personalized audio/visual technology, personal instruction, and daily studio classes, while the multi-tiered aquatics complex features three pools, cabanas, tropical landscaping, and a cascading waterfall. A robust year-round social calendar—including live entertainment, concerts, family celebrations, charitable events, and organized outings—creates an engaging environment and reinforces the strong sense of community that defines Aberdeen's membership.

ABERDEEN GOLF & COUNTRY CLUB BY THE NUMBERS:

- Approximately 1148 Memberships
- Average age of membership: 60's-70's
- Total Annual Gross Revenue: \$23.8M
- Food Revenue: Approximately \$2.4M
- Beverage Revenue: Approximately \$586,000
- Food Cost: 85% budget

- Labor Cost – Kitchen: 2.3 million
- À la carte 95% Catering 5%
- Individual FB Outlets (3) - (Oasis-Sunset Lounge-Panache)
- Kitchens (2) – (Clubhouse – Oasis)
- Member Events are extensive (included in the à la carte percentage)
- Covers per year: 108,000
- Kitchen Staff 40 FTE with 10 seasonal staff members (direct & indirect)
- Club POS: Club Essentials

ABERDEEN GOLF & COUNTRY CLUB WEBSITE: www.aberdeencountryclub.com

FOOD & BEVERAGE OPERATIONS: (Current Dining Space before the renovation)

Panache: Lunch daily and dinner buffet on selected nights; the restaurant has a total seating capacity of 216. This is divided between the indoor 148 and outdoor patio 68 seats.

Sunset Lounge: Evening à la carte with a seating capacity of 90. The dining space is divided between table seating for 90 and soft casual seating for 30. Perfect for pre-dinner drinks and gathering. For special seasonal events, the Sunset Lounge utilizes the adjacent Panache indoor dining room and outdoor seating areas for their member celebrations.

Oasis: Breakfast and lunch during the seasonal months of high demand. The dining space is divided between indoor seating for 48 seats and an outdoor patio for 44 seats and is located in the fitness center, separate from the main clubhouse.

Major Club Events: Defined by member participation and private status, these events have traditional significance, featuring specific themed, member-centric celebrations. Key themed events include (Mother's Day, Holiday Events, as well as club favorite Seafood Nights and 4th of July BBQ). These successful members' celebrations regularly reach 750+ and extend into several areas of the clubhouse and outdoor spaces.

EXECUTIVE CHEF JOB OVERVIEW

The Executive Chef at Aberdeen Golf & Country Club will balance two important responsibilities: leading today's culinary operation while helping plan for the Club's future. In the current 2026 environment, the Executive Chef oversees the daily leadership and execution of all culinary operations, working closely with the culinary team and Club leadership. This hands-on leader will mentor and develop kitchen staff, establish clear standards, systems, and expectations, and foster accountability, teamwork, and pride in execution. The Executive Chef will play a visible, integral role in delivering a consistent and memorable dining experience for members. At the same time, the Club is preparing for extensive back-of-house and restaurant renovations, including complete kitchen renovation and replacement. The ideal candidate will have experience managing culinary operations during renovations and an understanding of the logistics of maintaining service in that environment. Working closely with the General Manager, the Executive Chef will be proactive in planning, staffing, and capital budgeting for this exciting transformation. After the renovations, Aberdeen will have a significantly different design, service model, and member expectations, and the successful candidate must be prepared to grow with those evolving needs.

LEADERSHIP

- Provide visible, hands-on leadership to lead, develop, and inspire the culinary team, creating a culture of hospitality, accountability, teamwork, professionalism, and pride in delivering an exceptional member experience.
- Establish strong communication practices within the kitchen and the leadership teams to deliver exceptional member experiences.
- Recruit, train, mentor, and develop culinary team members while identifying opportunities for growth and advancement within the department. Hold regular team meetings, line-ups, and pre-service communication to ensure the team is prepared for daily operations, member needs, special requests, and upcoming events.
- Collaborate with the General Manager and leadership team on departmental goals, staffing strategies, and long-term culinary initiatives.
- Serve as the culinary and operational liaison to the Food & Beverage Committee, providing culinary leadership and operational insight to support the Club's culinary direction, dining programs, and food and beverage initiatives.

- Involve team members in the decision-making process of how "work gets done" and create a work environment of mutual respect in which people want to come to and participate every day.
- Be an active and dynamic recruiter of team members and someone who inherently enjoys developing and building their team and leading them to significant, positive membership satisfaction outcomes.

OPERATIONS

- Oversee all culinary operations, including member dining, special events, tournaments, private functions, and other club food ventures.
- Improve, establish, and maintain standardized recipes, preparation procedures, plating standards, and production guidelines.
- Conduct and maintain appropriate inventory levels in collaboration with the Director of Purchasing, while establishing and maintaining effective procedures for receiving, storage, labeling, and product rotation.
- Evaluate kitchen equipment and make recommendations regarding repairs, replacement, and capital improvements.
- Participate in planning and execution of major club events, tournaments, holidays, member functions, and special culinary experiences.
- Maintain safety training programs. Manages OSHA-related aspects of kitchen safety and maintains MSDSs in an easily accessible location.

MEMBERSHIP

- Be highly visible and engaged with Membership throughout the F&B outlets and events and have an intuitive feel for where to be and when.
- Engage with members and use member feedback as an opportunity to improve the culinary experience.
- Maintain a strong understanding of the Club's membership, dining preferences, expectations, and evolving needs.
- Develop creative culinary offerings for member events, themed dinners, wine dinners, holiday celebrations, tournaments, and other club programming.
- Respond professionally and proactively to member feedback regarding food quality, service, menus, or dining experiences. Support the Club's overall goal of delivering distinctive and personalized member experience.

FINANCIAL

- Develop and manage the culinary department's operating budget in partnership with the General Manager and Food & Beverage leadership.
- Maintain appropriate food cost and labor cost targets while protecting quality and member experience.
- Monitor food purchasing, pricing, portion control, waste, and inventory to maximize profitability.
- Analyze menu item profitability and make recommendations for menu pricing and product mix.
- Establish effective purchasing practices and maintain strong relationships with vendors and suppliers.
- Evaluate product quality, pricing, availability, and value when selecting vendors and ingredients.
- Review departmental financial performance and identify opportunities to improve efficiency and profitability.
- Participate in capital planning for kitchen equipment, facility improvements, and future culinary needs.
- Balance financial responsibility with the Club's commitment to quality, hospitality, and member satisfaction.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Participation in the new renovation task force team, with leadership and membership.
- Set transitional standards and game plan for operations during extensive renovations of the club's kitchen.
- Establish menus, concepts, and operational delivery for the new restaurant concept in partnership with the General Manager and front-of-house leadership.
- Set a Culture of Quality and Pride: Establish clear expectations around food quality, cleanliness, and execution, and ensure that member favorites and special offerings are prepared with care, consistency, and attention to detail.
- Focus on Consistency and the Fundamentals: Prioritize doing the basics well every day, strong organization, sound systems, and reliable execution so that members can count on a consistently positive dining experience.

CANDIDATE QUALIFICATIONS

- Five years' experience in a similar role with exposure to luxury hospitality, or large multi-outlet operations with both busy à la carte and banquets. At least 10 years of culinary leadership experience.
- Renovation and concept development is a plus, while not required, appreciated.
- Experienced with and embraces new technology, as it relates to future kitchen needs and wants.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- A bachelor's degree is preferred with a focus on Hospitality Management or Culinary.
- In lieu of the degree, substantial culinary or hospitality experience will be considered.
- Has achieved or is working towards Certified Executive Chef (CEC) certification is appreciated
- Food Safety Certified

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package, including association membership.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter in the order listed using the link below. When prompted by them during the online application process, you should have your documents fully prepared to attach. Please be sure your image is not on your resume or cover letter; it should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to the **Aberdeen Golf & Country Club General Manager, Mr. Jeffrey Riegler**. Clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why AG&CC and the Boynton Beach, FL area will benefit you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible, but **no later than October 1st**. Candidate selections will occur **early October**, with the first Interviews expected in **late October and the second interviews a short time later**. The successful candidate should assume their role in **early December**.

IMPORTANT: Save your resume and letter in the following manner: (These documents should be in Word or PDF) "Last Name, First Name - Resume" & "Last Name, First Name - Cover Letter - Aberdeen"

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor: bethany@kkandw.com

LEAD SEARCH EXECUTIVES

Annette Whittle, CCM | Hospitality Consultant, Trainer & Search Executive

O: (833) KKW-HIRE, ext. 721

M: (561) 827-1945

annette@kkandw.com

Lawrence McFadden, CMC, ECM | Search & Consulting Executive

O: (833) KKW-HIRE, ext. 715

M: (239) 963-6888

lawrence@kkandw.com