



Echo Lake Country Club | Westfield, New Jersey Executive Chef

About the Club

Echo Lake Country Club (ELCC), founded in 1921 through the merger of the Cranford Golf Club and the Westfield Golf Club, boasts over a century of rich heritage. Initially established in 1899, the Cranford Golf Club featured a Willie Dunn-designed 9-hole course, producing notable golfers and tennis players. In 1913, the club relocated to its current site in Westfield, engaging Donald Ross to design its acclaimed 18-hole course.

The Westfield Golf Club, founded in 1900, expanded its course in 1910 and then merged with Cranford after membership challenges post-WWI. Together, they formed ELCC, named for its scenic Echo Lake setting and broad recreational vision. With a course that has remained largely unchanged for 75 years, ELCC hosts prestigious championships and inspires golfers of all levels. Echo Lake Country Club embodies the enduring spirit of golf and the vision of its founders, seamlessly blending a rich history with a forward-thinking commitment to excellence.

Dining at Echo Lake is a highlight, offering breathtaking golf course views and the New York City skyline. Members and guests enjoy an upscale menu paired with an extensive wine selection, served in spectacular indoor and outdoor settings, including elegant dining rooms and versatile banquet spaces.

From March through January, the club has invested significantly in its facilities, including a state-of-the-art kitchen in 2017 and a stunning new clubhouse in 2022.

With total gross revenue of \$10.8 million—\$3.5 million of which comes from Food and Beverage (including \$1.5 million in food revenue)—private events account for 22% of F&B income. Supported by a dedicated team of 21 kitchen staff across two kitchens, Echo Lake continues to deliver exceptional culinary experiences for its 718 members and their guests

About the Position

The **Executive Chef** reports to the General Manager/COO and leads all culinary operations, including a la carte dining, special events, and private functions. This role is responsible for defining and executing ELCC's culinary vision, ensuring excellence in food quality, innovation, and service while upholding the highest cleanliness and safety standards.

Key Responsibilities:

- **Menu Development:** Design innovative, member-focused menus for dining and events, incorporating culinary trends and member preferences.
- **Team Leadership:** Recruit, train, and lead a high-performing culinary team, fostering collaboration and growth.
- **Operational Excellence:** Standardize recipes, manage food costs, oversee ingredient sourcing, and coordinate banquet and a la carte production.
- **Member Engagement:** Maintain a visible presence in dining areas, engaging members and gathering feedback to enhance experiences.
- **Financial Oversight:** Develop and monitor budgets, track performance, and optimize efficiency.
- **Sanitation Standards:** Ensure strict adherence to cleanliness and food safety protocols.

The Executive Chef works closely with the General Manager/COO and is integral in creating exceptional culinary experiences for members and guests.

About the Ideal Candidate

The ideal candidate is a visionary leader passionate about culinary excellence and innovation. He/she will inspire a talented team, craft exceptional dining experiences, and maintain ELCC's reputation for excellence.

Key Qualifications:

- Proven success in high-volume, multi-outlet private club culinary operations.
- Expertise in diverse cuisines, culinary trends, and menu innovation.
- Strength in banquet and a la carte production, with experience executing high-quality, large-scale events.
- Strong leadership, team-building, and training abilities.
- Financial acumen in budgeting, cost management, and waste reduction.
- Commitment to sanitation, safety, and top-tier cleanliness standards.

The successful candidate will thrive in a dynamic, member-focused environment, consistently exceeding expectations through creativity, organization, and proactive leadership.



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 want to recommend a candidate, please contact Carolyn Kepcher at 203.319.8228 or by email at carolyn@denehyctp.com.