



**Executive Chef**  
**BELLE MEADE COUNTRY CLUB**  
 Nashville, TN

<http://bellemeadecc.org>

**About the Club:** Belle Meade Country Club (BMCC) was founded in 1901 and moved to its present location in the Belle Meade area of Nashville in 1915. It is a private, member-owned Club with an exceptional history and culture, as well as a multi-generational membership, a great number for whom the Club plays a special part of their social and recreational lives. BMCC is clearly considered one of the top clubs in the country, not only for the quality of its membership, but for the quality of its golf operation, food and beverage program, and other recreational amenities, programs and overall quality of its physical plant and highly dedicated staff. Special to Belle Meade is the refined and dignified culture and the way in which people--members, staff, guests and other constituencies providing support to BMCC--are treated and engaged throughout the organization.

Golf is clearly the primary amenity for BMCC, but as the club world has changed in the past many years, so has BMCC. Consistent with its focus on providing a family friendly environment, the club has evolved demographically and physically the past several years, updating most of its other amenities as well.



**Ballroom**

While situated in the most sought after neighborhood in the vibrant city of Nashville, Belle Meade has one of the finest culinary operations in the area, and is consistently regarded as the "default" choice for the dining by its membership. Updating dining options, including the hugely successful Deer Park Grill, have added to that support in the past few years.

BMCC members, who total over 1,200, use their Club and are highly collegial with one another, and appreciate the Belle Meade staff, many of whom have been with the club for multiple generations of member families. The overall operation generates revenues in excess of \$14.0M. Club is open 6 days per week, 12 months per year.

**Position Specific:** The Club has high expectations to find a quality leader who is a good communicator, detail-oriented, highly-organized, is fiscally responsible yet maintains flexibility. This individual is a dynamic, infectious "foodie" always looking for new ideas and concepts, has a deep passion for quality products (especially local) and stays up-to-date with food and market trends. The ideal candidate will have a proven and stable record of culinary excellence earned at recognized quality club, restaurant and hotel/resort environments.



The position of Executive Chef at BMCC is extremely viable. It will be important that the new professional align him or herself with, and embrace the Club's culture that values respect and good fellowship.

The Club requires a visionary leader with the personal and professional skill sets appropriate to a fast-paced and complex foodservice operation. The Executive Chef will always look for improvement while continuing to maintain the high standards of excellence already instilled into the kitchen operation

**Initial Priorities:**

- The previous Chef was with the Club for 12 years, is well-liked and has done a great job for the Club. Orchestrate a smooth seamless transition.
- Fit-in and learn the employees and systems in place.
- Build and develop a strong culinary team that is quality driven and works with a sense of urgency.
- Understand member dining preferences and continue to develop the culinary program and offerings to meet and/or exceed their needs.
- Become a respected member of the management team.
- The Executive Chef is looking at the position as a long-term commitment.

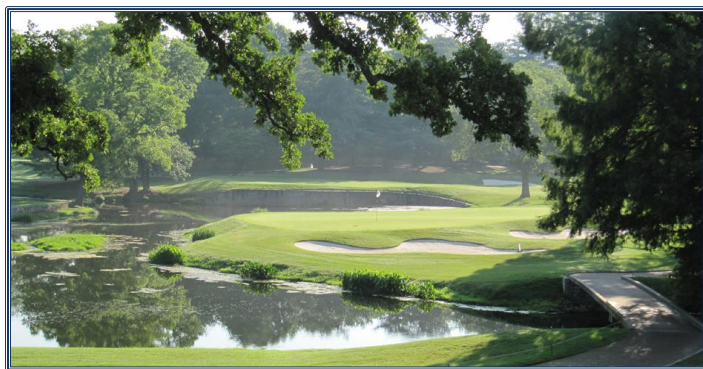




**Well-equipped Kitchen**

**Key Expectations and Goals:**

- Responsible for all food and pastry production for restaurants, banquet functions and extensive Gourmet Take-out food operation.
- The Executive Chef serves as role model and sets the standard for all employees to maintain high-quality and consistent member service.
- The successful candidate will be a motivator committed to professionalism and staff development through hands-on training and coaching.
- The new Chef must be able to produce varying styles and presentations including traditional Southern foods, contemporary American, ethnic-influenced cuisines as well as elaborate detailed events such as Wine or Board dinners.
- Ensures that high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas at all times.
- Serves as the food expert to the membership through a column in the newsletter and visits to the dining rooms with the members.
- Works with Catering Director meeting with members for wedding tastings and offering menu ideas.
- Responsible for creating food side of the Food and Beverage Department budget, working in conjunction with the Director of Clubhouse Operations.



**World-class 18 Hole Golf Course**

*The Club offers a competitive compensation plan including a competitive base salary based on experience and skill, ACF dues and Convention, health & life insurance, dental insurance, 401k and other standard perks. Relocation available and is negotiable. Interested individuals should send resumes, a well-conceived cover letter, and supporting information. (A Personal Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:*



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**Additional Information:**

- Annual food sales \$3,318,456; total F&B Sales \$4,576,782.
- Food cost at 41% sales mix of 65% a la carte and 35% banquet.
- 30 kitchen employees supported by a \$1,092,428 labor budget.
- The Club maintains three (3) kitchens and well-maintained through a viable capital budget.
- The Executive Chef is supported by four (4) Sous Chefs, a Pastry Chef and Purchasing Manager.
- The Clubhouse is 110,000 sq. ft. and supported by 1,220 members whose average age is 56.
- The Club operates 12 months annually, no off-season.
- The Executive Chef reports to the Director of Clubhouse Operations and works closely with Food and Beverage Manager, Service Manager, Banquet Manager, Catering Manager, Head Golf Professional, Director of Tennis, Director of Facilities Maintenance, Controller, Director of Communications, Deer Park Grill Manager and Locker Room Manager.



**Backside of Clubhouse**

**Dining Facilities: (8 Ala' carte Outlets)**

**Iroquois Room** – 64 seats; formal. Lunch & dinner six days a week.

**Iroquois Bar** – 37 seats; formal. Lunch & dinner six days a week.

**Calcutta Room** – 58 seats; Club Casual. Lunch & dinner six days a week.

**The Grill** – 61 seats; Club Casual. Lunch & dinner six days a week.

**Deer Park Grill** – 65 seats; Casual. Lunch & dinner six days a week.

**Iroquois Patio** – 52 seats; Club Casual. Lunch & dinner six days a week.

**9 1/2 Hole Patio** – 52 seats; Club Casual. Lunch & dinner six days a week.

**Paddock Porch** – Club casual. Operates 7 days a week Memorial Day - Labor Day

**Special Events** – BMCC has ten (10) private rooms that can accommodate 12 to 250 guests. (650 sit-down at largest banquet.)