



**Baltusrol Golf Club**  
*Springfield, NJ*

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Executive Chef Candidate  
Requirements



Founded in 1895, located less than one hour from New York City in northern New Jersey, Baltusrol Golf Club remains true to its founder Louis Keller's bold vision to create a world class golf club befitting America's leading city. Baltusrol's two championship golf courses, both ranked among the Top 100 in America by several major publications, have played distinguished roles on the national golf stage since their creation by architect A.W. Tillinghast. The Club has hosted 19 USGA and PGA national championships and will again welcome the world's best golfers when it hosts the 2029 PGA Championship. In 2014, Baltusrol was designated a National Historic Landmark in recognition of its legacy in American golf.

Over the course of its 131-year history, Baltusrol has also distinguished itself as an international leader in hospitality. In 2019, the clubhouse at Baltusrol was recognized as one of the greatest classic clubhouses in America by *Golf Digest*. Baltusrol has been ranked #2 Platinum Golf Club in America by Club Leaders Forum since 2019 and was ranked the #5 Platinum Golf & Country Club in the World in 2025.

[Visit the website](#)



### Recent Recognitions and Achievements

- #2 ranked Platinum Club of America by Club Leaders Forum
- #5 ranked Platinum Club of the World by CLF
- #2 ranked Classic Clubhouse in America by Golf Digest (2019)
- Golf Kitchen's "Culinary Excellence Award" recipient in 2021
- Named one of America's best locker rooms by Golf Digest (2026)
- Two golf courses ranked in the top 100 in America by Golf Digest and Golf.com
- Designated a National Historic Landmark in 2014 (1 of 5 clubs in America)

# Club Amenities

Two nationally-ranked golf courses

Driving range with two teeing areas, two short game practice facilities, long iron range, four practice putting greens

Performance Center with four teaching bays, simulators, fitting room, SAM putt lab, and puttview technology

Fitness Center open year-round for individual and group training

Two halfway houses for on-course refreshments

80,000 square foot clubhouse with seven dining venues, five bars, ample banquet and meeting space, men's and women's locker rooms, and employee workspaces

32 overnight lodging rooms

Golf Shop open year-round with over \$4M in annual gross revenue

Employee housing on property for up to 65 employees

Full laundry service

Agronomy complex with seven facilities, employee housing, dining and workspaces, and storage for the Club's \$4M equipment fleet

Robust wine program of 7,500 bottles with a value of \$750k managed by a dedicated sommelier.

## Club Overview

Memberships	1,267 Members
Gross Revenue	\$35.8 million
Revenue, Food & Beverage	\$6.3 million
Revenue, Food & Beverage Split	Ala Carte – 52% Events – 48%
Gross Payroll	\$12.3 million
No. of Employees	102 Year-round 250 In season
Average Member Age	58
No. of Board Members	18

## Recent and Upcoming Improvements

- 2019 - Clubhouse Fire Recovery, \$15M
- 2020 - Lower Course Restoration (Gil Hanse), \$17M
- 2021 - Grill Room Renovation, \$1M
- 2024 - Upper Course Restoration (Gil Hanse), \$23 M
- 2025 - Play Deck/Entrance Project, \$5M
- 2025 - Grounds Storage Building, \$0.5M
- 2026 - Golf Shop Renovation, \$1.3M
- 2027 - Employee Dining Facility, \$3M

## VISION STATEMENT

The strategic vision of Baltusrol Golf Club is that it is acknowledged as a club where the member and guest experience is flawless in every respect, and it is recognized as one of the premier golf clubs in America

# the position



**Baltusrol Golf Club** is seeking an Executive Chef who will lead all aspects of the culinary operations with passion, professionalism, and a commitment to flawless delivery. The position leads multiple member dining venues and a robust events program, delivering consistent, high quality culinary experiences for members and guests.

The role requires a visionary leader who blends traditional club dining with contemporary culinary trends, while maintaining the highest standards of quality, cost control, and staff development. This individual should foster a culture of learning, collaboration and excellence that expands both their own skills and that of their team.

Baltusrol serves a sophisticated and discerning membership with high expectations for culinary excellence. This role offers an accomplished, collaborative culinary leader the opportunity to make a meaningful and enduring impact on one of the nation's most prestigious golf clubs.



## Personal Traits and Abilities

- A true professional with a passion for the culinary industry.
- The ability to nurture culture, leading by example to coach and mentor the department.
- A skill set that enables you to hire, train, motivate and develop a high performing team in a fast-paced environment who are dedicated to a shared vision.
- The ability to build trust with the culinary team by actively engaging, observing, and listening to their experiences, insights, and operational needs.
- Display exceptional leadership by providing a positive work environment, counselling employees as appropriate and demonstrating a dedicated and professional approach to management.
- Establish, uphold, and strengthen operating standards within areas of responsibility, while regularly evaluating staff knowledge, comprehension, and execution of those standards.
- Develop, document, and maintain standardized recipes and preparation techniques to ensure consistency, quality, and presentation excellence.
- Serve as a disciplined and objective evaluator of personnel, ensuring high standards of appearance, hospitality, service, and kitchen cleanliness.
- Possess a mind for innovation and action with an ability to act as a thought partner with leadership.
- Calm and organized under pressure, able to manage large-scale events and daily operations simultaneously.
- Oversee menu pricing and maintain a thorough understanding of food cost and alignment with member value and budget.
- Demonstrate creativity in menu design, exhibiting an appreciation for the Club's culinary traditions, while exploring fresh and innovative culinary trends.
- The ability to communicate effectively, both verbally and in writing.
- Exhibit disciplined follow-through to ensure the vision and goals of the Club come to fruition.
- Earn members' confidence through consistent operational excellence, visible leadership, and meaningful interaction.
- Work closely with Director of Catering and F&B managers to ensure a cohesive experience that continually exceeds expectations of members and guests.
- Effectively develop, manage and adhere to operational and capital budgets.
- The desire to maintain high level of visibility among members and staff as the face of the Club's Culinary Program.
- The ability to perform and deliver at the highest level, delivering the finest dining experience in the area.



key responsibilities

## Qualifications

- ✓ A minimum of 5 years of progressive leadership and management experience in a hospitality environment, private clubs preferred.
- ✓ Major Tournament or event experience a plus.
- ✓ Food Safety Certification
- ✓ A degree from a post-secondary culinary arts program a plus.
- ✓ Certification from American Culinary Federation or other hospitality association a plus.

## Salary and Benefits

Salary is open and commensurate with qualifications and experience. The Club offers an excellent bonus and benefit package and exceptional quality of life.



## IMPORTANT

Interested candidates should submit résumés along with a detailed cover letter which addresses the qualifications and describes your alignment/experience with the prescribed position **by Friday, March 13<sup>th</sup>, 2026**

These documents must be saved and emailed in Word or PDF format (save as “Last Name, First Name, Baltusrol Chef Cover Letter” and “Last Name, First Name, Baltusrol Chef Résumé”) respectively to:

[Careers@thedeloziergroup.com](mailto:Careers@thedeloziergroup.com).

All requested information, along with references, should be emailed to the address above.

## Search Executives



Patrick DeLozier  
Managing Partners  
(843) 707-5210  
[lpdelozier@thedeloziergroup.com](mailto:lpdelozier@thedeloziergroup.com)



Scott Craig  
Search Executive & Consultant  
(704) 617-7021  
[scraig@thedeloziergroup.com](mailto:scraig@thedeloziergroup.com)



 DeLozier  
Group

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