



Spring Brook Country Club
Morristown, NJ

Executive Chef
Candidate Requirements



Established in 1921, Spring Brook Country Club is a warm, family-focused community that marries timeless tradition with a relaxed, welcoming environment. The atmosphere is easygoing yet refined, with a focus on year-round fun, meaningful connections, and members of all generations enjoying the club together.

Perched on a hill with expansive views of the golf course and Armstrong Pond, the clubhouse provides an elegant but comfortable setting for everything from casual get-togethers to special celebrations.

Life at the club is lively and centered around families, offering activities for every age—from junior sports academies and swim teams to beloved holiday events and social evenings. Golfers, racquets players, food enthusiasts, and young families all find their place in a friendly culture that honors tradition while embracing new experiences, creating a close-knit community where relationships grow around sports, dining, and shared celebrations in a genuinely inviting membership.



Recent Tournaments Hosted

- New Jersey State Open - 1955, 1958, 1965, 1973, 2010, 2021
- New Jersey State Amateur - 1991, 2004
- US Open Qualifying - 2000
- US Senior Women's Open Qualifying- 2025

Club Amenities

28,000 Sq. Ft. Clubhouse
Member Dining
- Travis Tavern, Main Dining Room,
Armstrong Room, Grille Room
18 Hole Golf Course
Halfway House
Swimming Pool
Pool Pavilion & Restaurant
3 Tennis Courts
4 Padel Courts
4 Pickleball Courts

Club Overview

Memberships	499
Initiation Fee	\$70,000
Dues Revenue	\$6.2 million
Gross Revenue	\$10.5 million
F&B Revenue	\$2.7 million
F&B Split	
- Ala carte	\$1.7 million
- Events	\$1 million
Gross Payroll	\$5.05 million
No. of Employees	100 year-round 170 in season
Average Member Age	56
Board Members	11



Recent and Upcoming Improvements

- ✓ 2016 Pool Pavilion Renovation
- ✓ 2024 Racquet Facility Renovation
- ✓ 2025-2026 Full Renovation of the Grill Room, Grill Room Terrace, Locker Rooms, Main Floor Terraces, and Grill Room Kitchen
- ✓ 2026-2027 Main Dining Room Renovation

MISSION STATEMENT

Spring Brook Country Club is a family oriented, private Club dedicated to providing an outstanding golf course and excellence in social and other sporting activities in a welcoming, friendly atmosphere while preserving the rich history of the Club.

the position



Spring Brook Country Club is looking for an Executive Chef to oversee every facet of its culinary program with energy, polish, and an unwavering focus on execution. This leader will direct all member dining outlets and a busy schedule of club events and celebrations, ensuring memorable, consistently excellent food for members and their guests.

The position calls for a creative culinarian who can respect classic club staples while introducing fresh, modern ideas that resonate with all demographics. The Executive Chef will be accountable for product quality, financial performance, and the growth and mentoring of a cohesive kitchen team, nurturing an environment of professionalism, curiosity, and shared success.

As a welcoming, family-centered club with a long history and engaged membership, Spring Brook offers an exceptional platform for a culinary professional who enjoys being visible, member-focused, and collaborative. The role provides the chance to shape the club's dining identity and leave a lasting mark on a storied private club known for its friendly atmosphere.

[Visit the website](#)

Personal Traits and Abilities

- A genuine personality and a passion for the culinary industry.
- Ability to hire, train, motivate and develop a high performing team who are dedicated to achieving consistent excellence.
- A positive and professional individual with a natural leadership style, that is willing to continually challenge themselves and their staff.
- The ability to cultivate a healthy workplace culture, embracing creativity and instilling excitement in their team.
- The ability to build, implement, and follow up on standard operating procedures and recipes within their department to ensure consistency and quality in the operation.
- A mind for innovation and action with an ability to act as a thought partner with the General Manager and other department leaders.
- Exhibits an appreciation for the Club's culinary traditions, while exploring fresh and innovative culinary trends.
- Remains composed and solutions-oriented during peak service and complex events, making clear decisions and communicating effectively with the team.
- Disciplined follow-through to ensure the vision and goals of the Club come to fruition.
- Ability to cultivate a high-level of member satisfaction through consistency and speed in the dining experience.
- A strong understanding of top-notch food and beverage experiences for Club members and guests.
- Maintains a high level of safety and sanitation in food preparation among their department through education and follow through.
- Effective fiscal management through delivery of actual operational and capital results in alignment with approved budgets.
- The desire to maintain high level of visibility among members and staff as the face of the Club's dining programs.
- An individual adept in problem solving and conflict management, resolving issues, complaints, and feedback in a timely manner.
- Effective time management, balancing and prioritizing multiple outlets simultaneously.
- Prioritizes understanding member preferences, dietary needs, and feedback, and consistently tailors offerings and experiences to strengthen satisfaction and loyalty.

qualifications



Qualifications

- ✓ A minimum of 5 years of progressive leadership and management experience in a hospitality environment, private clubs preferred.
- ✓ 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, April 24, 2026**.

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

Careers@thedeloziergroup.com.

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

Search Executives



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