



Chechessee Creek Club
Okatie, SC

Director of Food and Beverage
Candidate Requirements



about the club



At Chechessee Creek Club, golf is the centerpiece of an exceptional club experience. Home to South Carolina's only course designed by Bill Coore and Ben Crenshaw, the layout rewards strategy, precision, and short game just as much as power and distance. Experienced caddies enhance each round, guiding members through a scenic Lowcountry landscape of majestic live oaks, long-needle pines, and sweeping marsh views.

Beyond the course, Chechessee Creek Club's amenities and hospitality reflect a dedication to creating a truly memorable visit. Ideally located between the historic town of Beaufort and the resort destination of Hilton Head Island, the club sits in the heart of the Lowcountry. Since opening in 2000, Chechessee Creek Club has established itself as one of the Southeast's premier private national golf clubs.

[Visit the website](#)



Club Amenities

- Bill Coore and Ben Crenshaw-designed 18-hole Golf Course
 - Short Course with F&B Outlet- Coming in 2026
 - Golf Performance Center
 - Pro Shop
 - Caddie Program
 - On-site Overnight Accommodations
- Food and Beverage Amenities:
 - Main Dining Room
 - Oak Room- Private Dining
 - Performance Center Dining
 - Food Truck
 - Coffee Truck
 - Logistics Center



Club Overview

Initiation Fee	\$30,000
Dues Volume	\$7.9 M
Memberships	795
Gross Volume	\$21 M
F&B Volume	\$3.6 M
Gross Payroll	\$4 M
Employees	125
Average age	46

Mission and Vision

At Chechessee Creek Club, we strive to achieve a high-performance work environment through the active involvement of all employees. Our employees are the most valued assets of our company – essential participants with a shared responsibility in fulfilling our mission:

To provide a level of service to our existing and prospective members that enhances their perceived and real property value.

THIS IS CHECHESSEE. THIS IS PURE GOLF.

the position



Chechessee Creek Club is seeking a committed, proactive, and passionate Food & Beverage Director to lead all aspects of its food and beverage operation within an exciting private club environment. This individual must be able to inspire and motivate a talented team to deliver exceptional, diverse, and personalized experiences for the membership.

The Food & Beverage Director will provide day-to-day leadership, vision, and execution across all club dining and beverage operations, introducing fresh programming and innovative offerings. Working closely with managers and staff, this leader will help ensure a high-touch, service-driven experience for members and guests.

This role is ideal for a confident, people-first leader who leads with kindness and respect, earns trust through consistency and follow-through, and brings strong financial acumen to a complex, multi-venue operation. The successful candidate will step into a role supported by a strong existing foundation and a dedicated team, with a thoughtful transition period designed to promote continuity of service, culture, and standards.

Key Characteristics and Traits

- A positive and enthusiastic personality with passion for the club industry
- Ability to hire, train, motivate and develop a high performing team in a top tier seasonal private club.
- A natural leadership style which promotes an engaged, motivated staff.
- A mind for innovation and action with an ability to act as a thought partner with leadership.
- The individual should have experience developing engaging member programming and events for all member demographics.
- A hands-on leader that has the ability to nurture and grow a team.
- The ability to communicate effectively, both verbally and in writing.
- An individual that has the ability to think strategically to continually move the Club towards attaining a further level of excellence.
- 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 in services and amenities.
- A strong understanding of top-notch food and beverage experiences for Club members and guests.
- Effective fiscal management through development and 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 Food and Beverage operations.
- A sense of urgency and ability to balance multiple areas of responsibilities simultaneously.
- Collaborate with the other Department Heads, communicating thoroughly and frequently.

qualifications



- ✓ A minimum of 5 years of progressive leadership and management experience, preferably in a private club.
- ✓ A Bachelor's degree in hospitality or business management a plus
- ✓ ServSafe Certification preferred
- ✓ The position is available immediately.

Salary and Benefits

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



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, June 26, 2026**.

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

Careers@thedeloziergroup.com.

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

Search Executive



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www.thedeloziergroup.com