



Boca Grande Club
Boca Grande, Florida

Executive Chef
Candidate Requirements



Founded in 1978 by four prominent Floridians, Boca Grande Club is a private, gated beach and tennis club on the north end of Gasparilla Island in Boca Grande, Florida. Set across 65 acres of lush tropical grounds and pristine white-sand beaches along the Gulf of America, the Club was created as an exclusive retreat where members can enjoy the natural beauty of the island alongside a refined coastal lifestyle.

At the heart of the Club is a welcoming clubhouse that serves as a social center for dining, gathering, and relaxation. Members can enjoy fine dining, casual meals, and scenic outdoor spaces that overlook the Gulf, while the pool area and surrounding amenities create a setting that feels both relaxed and elevated. The Club's beachside location adds to its appeal, offering direct access to one of Florida's most distinctive coastal environments.

Boca Grande Club is also known for its strong recreational focus, especially its tennis amenities, which have long been part of its identity as a beach-and-tennis retreat. With a gated entrance, 24-hour security, and membership-based access, the Club emphasizes privacy, comfort, and an intimate member experience. That balance of exclusivity and hospitality has helped define its character for decades.

[Visit the website](#)



Club Mission and Vision

Mission: The Boca Grande Club will provide an exceptional coastal living experience for our members through superior facility and activities, unparalleled hospitality, and vibrant sense of community.

Vision: Provide excellence each and every day.

Club Amenities

- Food and Beverage Amenities:
 - Tiki Bar
 - Upper Deck Lounge
 - Main Dining Room
 - Gulf Deck and Verandah
- Resort Style Pool
- Over half a mile of Private Beach
- 8 Clay Tennis Courts
- Fitness Center
- Personal Training and Group Exercise



Club Overview

Memberships	1050 Members
Initiation Fee	\$50 K/\$75 K
Dues	\$4,200
Gross Revenue	\$12 M
F+B Revenue	\$1.9 M
F+B Split	Food- \$1.2 M Beverage- \$700 K
Gross Payroll	\$3.7 M
# of Employees	90
Average Member Age	70
# of Board Members	7



The Boca Grande Club's culture revolves around friends and family, offering a space where you can be as active or relaxed as you prefer. It's a social hub where you'll encounter fascinating individuals and expand your circle of friends. Count on our dedicated and welcoming team to go above and beyond to ensure your experience at the Club is truly delightful.

the position



Boca Grande Club is seeking an Executive Chef who will lead all aspects of the Club's culinary operations with passion, professionalism, and a commitment to exceptional delivery. This position is a key member of the leadership team and oversees all culinary operations across the Club, including menu development, food preparation and presentation, staff training and mentoring, and the consistent delivery of dining experiences that exceed member expectations.

The role requires a creative and collaborative leader who blends tradition with innovation while maintaining the highest standards of quality, cleanliness, sanitation, and safety. Working closely with the General Manager, Clubhouse Manager, and Front-of-House staff across all venues, the Executive Chef helps ensure seamless service and exceptional hospitality throughout the Club.

Boca Grande Club presents a fulfilling opportunity for a seasoned culinary professional to leave a lasting mark on a respected club known for elevated dining, genuine hospitality, and a strong sense of community.

Personal Traits and Abilities

- A true professional with a passion for culinary excellence and a strong commitment to the Club experience.
- Possess the ability to nurture culture, leading by example to coach, mentor, and develop the culinary department.
- Demonstrate the skill to recruit, hire, train, motivate, and retain a high-performing culinary team, including Sous Chefs, Cooks, Prep Staff, and Dishwashers.
- Build trust with the culinary team by actively engaging, observing, and listening to their experience, insight, and operational needs.
- Display exceptional leadership by fostering a positive work environment, counseling employees as appropriate, and maintaining a dedicated and professional approach to management.
- Establish, uphold, and strengthen operating standards while regularly evaluating staff knowledge, comprehension, execution, and overall performance.
- Develop, document, and maintain standardized recipes, menus, and preparation techniques to ensure consistency, quality, and presentation excellence.
- Create, plan, and execute seasonal, member-focused menus that reflect the Club's identity, while developing special menus for events, holidays, banquets, and themed evenings.
- Incorporate new food trends and modern techniques while balancing the Club's traditional member favorites, ensuring all menu items are presented attractively and consistently at the highest level of quality.
- Serve as a disciplined and objective evaluator of personnel, ensuring high standards of appearance, hospitality, service, and kitchen cleanliness.
- Possess the ability to manage daily operations and large-scale events simultaneously while remaining calm, organized, and solution-oriented under pressure.
- Oversee all kitchen operations across outlets, ensuring timely, consistent service while maintaining kitchen facilities, equipment, safety, and cleanliness.
- Demonstrate the ability to communicate effectively with staff, leadership, and members while working closely with Clubhouse Manager and front-of-house leadership to ensure a cohesive experience.
- Effectively develop, manage, and adhere to budgets for food, labor, and operating supplies while monitoring costs, conducting inventory, and maintaining accurate records.
- Interact directly with members to gather feedback, accommodate dietary needs, support events and traditions, and ensure overall dining satisfaction.
- Train and develop staff through onboarding, culinary skill development, safety training, cross-training, and leadership development, while providing ongoing evaluation, coaching, and mentorship.
- Establish the Boca Grande Club kitchen as a benchmark for culinary excellence, teamwork, and member satisfaction.

Qualifications

- ✓ A minimum of 5 years of progressive leadership and management experience in a luxury hospitality environment.
- ✓ Private Club and multiple outlet experience preferred.
- ✓ Food Safety Certification
- ✓ A degree from a post-secondary culinary arts program a plus.
- ✓ CEC (Certified Executive Chef) Certification from the American Culinary Federation or equivalent certification.

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 Wednesday, July 15th, 2026**

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

Careers@thedeloziergroup.com.

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

Search Executives



Patrick Delozier
Managing Partner
(843)-707-5210
lpdelozier@thedeloziergroup.com



Scott Craig
Search Executive and Consultant
(704)-617-7021
scraig@thedeloziergroup.com

inquiries



www.thedeloziergroup.com