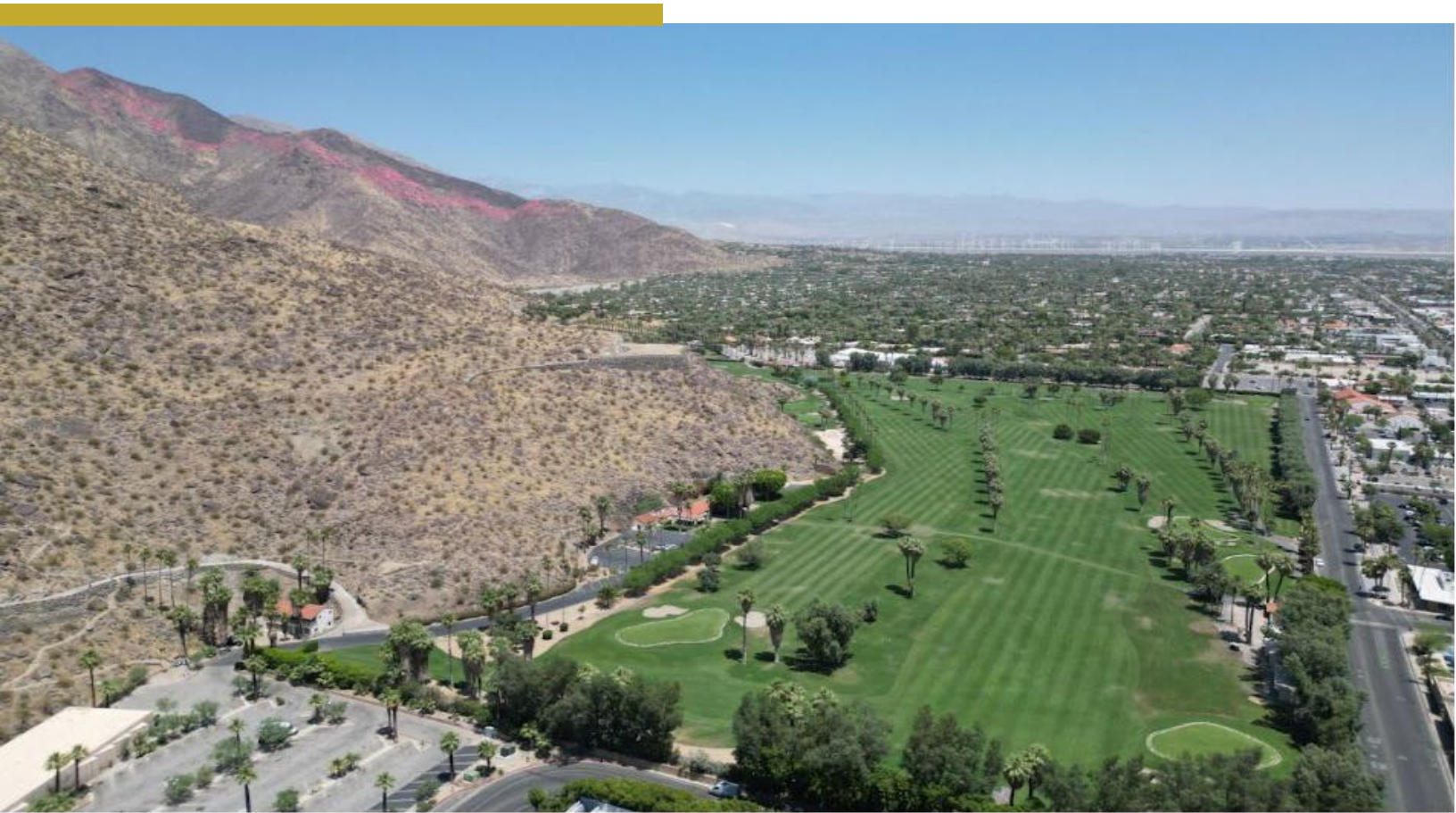




O'Donnell Golf Club
Palm Springs, CA

Executive Chef Candidate
Requirements



Founded in 1929, O'Donnell Golf Club is the oldest golf club in the Coachella Valley and one of the most distinctive private clubs in the western United States. Located in the heart of downtown Palm Springs, the Club combines historic charm, personalized service, and an intimate member experience centered around a beautifully maintained nine-hole golf course recognized on the National Register of Historic Places.

O'Donnell is a member-owned club with a strong culture built on relationships, camaraderie, and exceptional hospitality. Its membership includes accomplished business leaders, philanthropists, and private club members from some of the country's most prestigious institutions, creating a community that values authenticity, attentiveness, and consistency.

The Club features an active social calendar, and more than 80 member events each year, ranging from wine dinners and speaker series to holiday celebrations, tournaments, and community gatherings. While honoring its historic roots, O'Donnell remains focused on thoughtful growth, continuous improvement, and delivering a highly personalized experience for its members.

[View the evolution of the club](#)

Club Amenities

9 Hole Golf Course
Restaurant seating 80 inside and 150+ outside
Additional venue seating 60

Club Overview

Memberships	325 Members
Initiation Fees	\$25 K/ \$7500
Gross Revenue	\$3.4 M
Monthly Dues	\$630 Full Golf
F+B Revenue	\$900 K
F+B Split	75/25
Average Member Age	70
# of Board Members	7



Renovations

\$300k in recent kitchen improvements
Future renovation on the dining building

the position

O'Donnell Golf Club is seeking an Executive Chef to lead all aspects of the Club's culinary operations. This is an opportunity to help shape one of the Coachella Valley's most historic and intimate private clubs.

The Executive Chef will oversee member dining, daily lunch service, wine dinners, themed events, and club functions, while working closely with Club leadership to set standards, build culture, and define the culinary identity. The ideal candidate is a hands-on leader who brings creativity, discipline, and a commitment to consistent, high-quality execution.

O'Donnell is transitioning from operating with a long-standing third party food and beverage model to a fully in-house program. This role offers an accomplished culinary professional the chance to make a meaningful and lasting impact. The individual will build the operation and team from the ground up while working to expand member dining from a 7-month offering to a year-round operation.



*"If you watch a game, it's fun. If you play it, it's a recreation.
If you work at it, it's golf."*

*Bob Hope, an actor and a singer was a member
of O'Donnell for over 40 years*

Personal Traits and Abilities

- A dynamic culinary leader with a proven ability to build a kitchen program from the ground up, establishing structure, systems, and a culture rooted in consistency and excellence.
- Demonstrated success transitioning operations to fully in-house models while driving efficiency, accountability, and high performance.
- Ability to define and execute a clear culinary identity that reflects member preferences, seasonal ingredients, and a balance of comfort, refinement, and creativity.
- A collaborative leader who integrates the kitchen into a unified “Circle of Service,” ensuring seamless communication and exceptional guest experiences.
- Proven expertise in elevating dinner service through curated menus, chef-driven features, and thoughtfully executed wine-paired and specialty dining experiences.
- Skilled in maintaining a strong, efficient, and high-quality lunch program that supports pace of play without compromising culinary standards.
- A passionate mentor dedicated to recruiting, training, and developing a high-performing culinary team with clear expectations and growth pathways.
- Strong leadership presence with the ability to inspire discipline, pride, and consistency across all levels of the kitchen.
- Highly emotionally intelligent with the ability to collaborate effectively in a member-focused, private club environment.
- Extensive experience in both elevated dining and high-volume service, including à la carte, private events, and specialty programming.
- Financially disciplined with a deep understanding of food cost control, inventory management, and operational budgeting.
- Committed to cleanliness, organization, and maintaining the highest standards of kitchen operations and food safety.
- Skilled in creating menus that balance innovation with consistency, aligning with member expectations and club standards.
- Member-focused with a strong appreciation for hospitality and the ability to translate feedback into meaningful culinary improvements.
- Experienced in working closely with leadership, front-of-house teams, and governing bodies to align on strategy, events, and overall dining vision.
- A visible and engaged leader who builds trust with members and staff through consistency, communication, and a commitment to excellence.
- Proven ability to design and implement efficient kitchen systems, workflows, and standard operating procedures that drive consistency and execution.
- Strong focus on timing, communication, and coordination between kitchen and front-of-house to ensure seamless service delivery.
- Ability to create memorable, high-touch dining moments that enhance member engagement and club loyalty.
- Commitment to building a positive, accountable kitchen culture grounded in professionalism and continuous improvement.
- Applied strong technical aptitude and POS system knowledge to manage transactions, troubleshoot issues, and optimize efficiency.

key responsibilities

Qualifications

- ✓ A minimum of 5 years of progressive leadership and management experience in a hospitality environment, private clubs preferred.
- ✓ Executive Sous Chefs with a proven track record considered.
- ✓ 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.
- ✓ This is a full-time year-round position.

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, August 7, 2026**

These documents must be saved and emailed in Word or PDF format (save as “Last Name, First Name, O’Donnell Chef Cover Letter” and “Last Name, First Name, O’Donnell 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