



O'Donnell Golf Club
Palm Springs, CA

**Food & Beverage Director
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

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 a Food & Beverage Director to lead all aspects of the Club's dining and hospitality operations. This is an opportunity to play a central role in shaping the member experience at one of the Coachella Valley's most historic and intimate private clubs.

The Food & Beverage Director will oversee front-of-house operations, member dining, special events, service standards, and staff development, while working closely with the General Manager/Chief Operating Officer and Executive Chef to ensure operational excellence and consistency across all touchpoints. This role is fully accountable for financial performance, strategic direction, and the ongoing advancement of the Club's food and beverage program, including expanding dining operations from seven months to a year-round offering.

O'Donnell serves a discerning membership with high expectations for quality, service, and personal connection. The ideal candidate is a visible and engaged leader who brings professionalism, warmth, and a commitment to creating exceptional experiences. This individual will act as an ambassador of hospitality throughout the Club, fostering strong relationships with members and cultivating a culture where both members and staff feel valued and welcomed.

The Club is transitioning from a third-party food and beverage model to a fully in-house operation. This is a unique opportunity for a hospitality professional to make a meaningful and lasting impact, building the operation and team from the ground up.



*"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 hospitality leader with a proven ability to build food and beverage programs from the ground up, establishing systems, standards, and a culture of excellence.
- Demonstrated success transitioning operations from third-party to fully in-house models, driving accountability, efficiency, and performance.
- Ability to define and implement a cohesive “Circle of Service” that unifies front-of-house, culinary, and leadership teams.
- Relationship-driven with a strong focus on understanding club culture, traditions, and member expectations to deliver personalized experiences.
- Highly visible and approachable leader who builds trust through engagement, feedback, and consistent presence.
- Proven expertise in elevating service through clear standards, structured training, and accountability.
- Skilled in creating elevated dining experiences, including high-touch service, curated features, wine dinners, and seasonal programming.
- Strong operational focus with the ability to deliver a consistent, efficient, and high-quality daily lunch program.
- Passionate about team development, with success in mentoring, coaching, and building high-performing teams.
- Exceptional communicator who strengthens alignment across front-of-house, culinary, and leadership teams.
- Extensive experience in à la carte dining, member events, and private functions within private club or luxury hospitality environments.
- Financially disciplined with expertise in budgeting, forecasting, labor management, and operational performance.
- Detail-oriented and organized, with a strong ability to implement systems that improve efficiency and execution.
- High emotional intelligence with the ability to build trust across members, staff, and leadership.
- Member-focused with a passion for hospitality and creating memorable experiences.
- Knowledgeable in wine and beverage programs, enhancing the overall dining experience.
- Committed to a culture of accountability, continuous improvement, and service excellence.
- Proven ability to assess organizational structure and implement strategic staffing models that support service standards and long-term operational success.
- Skilled in developing communication systems and workflows that enhance coordination, efficiency, and execution across all departments.
- Applied strong technical aptitude and POS system knowledge to manage transactions, troubleshoot issues, and optimize efficiency.

Qualifications

- ✓ A minimum of 5 years of progressive leadership and management experience in a luxury hospitality environment, private clubs preferred.
- ✓ Bachelor's degree in Hospitality Management, Business Administration, or related field preferred.
- ✓ CMAA, WSET, Court of Master Sommeliers, or similar professional development credentials are considered beneficial.
- ✓ 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 F+B Director Cover Letter” and “Last Name, First Name, O’Donnell F+B Director 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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