



Bull's Bridge Golf Club

Executive Chef

South Kent, Connecticut

<https://bullsbridgegolfclub.com/>



Bull's Bridge Golf Club, (BB) one of New England's most distinguished private golf destinations, is seeking an engaging, passionate, innovative, and hands-on Executive Chef to lead its culinary program. This is an exciting opportunity for a talented culinarian and strong leader to shape a growing food and beverage experience matching the prestige of the Club's championship golf course and exceptional membership.

Nestled in scenic South Kent, Connecticut, Bull's Bridge Golf Club features an 18-hole Tom Fazio-designed course, the only Fazio course in Connecticut. The Club is consistently ranked among the state's finest by *Golf Digest*. Named after the nearby historic covered bridge spanning the Housatonic River, the Club captures the charm and beauty of New England with understated sophistication.

Since opening in 2003, Bull's Bridge has developed a loyal and discerning membership from across Connecticut, New York, and beyond. In 2023, the Club completed its first major course renovation, extending play to 7,200 yards and further enhancing its strategic design. Bull's Bridge was the first Certified Silver Audubon International Signature Sanctuary in the Northeast and continues its commitment to environmental stewardship and sustainable practices.

Facilities & Recent Enhancements

The Club recently completed a \$6.8 million capital expansion to elevate its hospitality experience. The project included a state-of-the-art kitchen, expanded prep and storage areas, new walk-in refrigeration, and a reimagined dining room designed for seamless service and a more dynamic member experience. A new Golf House featuring upgraded locker rooms and golf shop underscores the Club's continued investment in excellence.

A P R O F E S S I O N A L C O N S U L T A N C Y

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Culinary Program

The culinary program at Bull's Bridge celebrates seasonal New England cuisine, local sourcing, and refined yet approachable presentation. With the new facilities, there is tremendous potential to expand and innovate—creating memorable à la carte menus, intimate member dinners, and catering for large member-guest events. The opportunity exists to create a signature culinary program unique to Bull's Bridge Golf Club.

Open approximately nine months a year, the Club's peak season is from Memorial Day through Labor Day, with breakfast, a vibrant lunch service and a growing dinner program (expanding to two evenings weekly in 2026). Foodservice is available seven days a week during the summer. The scale of operations fosters close relationships between the culinary team and members, allowing for a personalized, high-touch dining experience.

The Opportunity

This role is ideal for an Executive Chef who thrives in an environment valuing craftsmanship, creativity, and direct member engagement. You'll have the opportunity to:

- Lead and inspire a talented culinary team.
- Develop a signature dining experience reflecting the Club's identity and setting.
- Leverage cutting-edge facilities to deliver elevated cuisine and special events.
- Align with the Club's sustainability ethos through thoughtful sourcing and seasonal cooking.

What We're Looking For

- A proven culinary leader with creativity, energy, and vision.
- Strong organizational and leadership skills with a collaborative approach.
- Passion for seasonal, local, and sustainable cuisine.
- Commitment to delivering excellence in a welcoming, member-focused environment.

Surrounded by the natural beauty of Litchfield County, yet within easy reach of New York City, Bull's Bridge offers both a rewarding professional challenge and a high-quality lifestyle. Join Bull's Bridge Golf Club and bring your passion, innovation, and leadership to a setting where excellence is not just expected—it's celebrated.

The Culinary Program

Bull's Bridge Golf Club is committed to continually elevating its culinary experience—offering members exceptional cuisine, warm hospitality, and relaxed sophistication. Members value quality, creativity, and consistency in a welcoming, casual environment which feels distinctly their own.

The next Executive Chef will play a central role in shaping this experience, bringing passion, leadership, and innovation to the kitchen. The Club seeks a chef who will enhance the variety, freshness, and overall quality of dining—infusing every menu and event with thoughtful craftsmanship and inspired flavor.

Members engage with the Club in many ways—whether grabbing a casual bite with family after golf, or enjoying a quiet, scenic lunch on the terrace. The food and beverage program must reflect and anticipate these diverse needs, delivering memorable dining experiences across every occasion.

At Bull's Bridge, the culinary program is expected to evolve and improve continuously, guided by trends, exceptional ingredients, and a commitment to local sourcing. The ideal chef will embrace this opportunity to build on a strong foundation, refining the Club's dining identity and ensuring it remains as dynamic, authentic, and inviting as the setting itself.

ADDITIONAL INFORMATION:

- Total Club Revenue is \$ 6,800,000M
- Total Food & Beverage Revenue is \$ 750,000
- \$600,000 of revenue is from food, \$150,000 is from beverage.
- Membership is 281, (700 individuals)
- Average Member Age – 55
- Culinary Employees – 7

THE POSITION

The Club's Executive Chef must possess the creativity necessary to enhance member dining and be able to develop and execute a superb a la carte program. The Chef's primary responsibility will be to provide a consistent and superb dining experience for the membership and their guests.

The successful candidate will oversee foodservice to include a la carte dining, the halfway house, and events. The ability to multi-task, plan and organize is a necessity. The Executive Chef will be responsible for the administration and management for all food operations. He/She will report directly to the General Manager and will closely collaborate with the Club's Clubhouse Manager and other senior management.

The ideal candidate for the EC position at Bull's Bridge will possess the following **skills**:

1. **Culinary Expertise:** Demonstrated ability to create high-quality, diverse menus catering to members' preferences in a casual yet upscale Club setting.
2. **Leadership Skills:** Strong management capabilities to oversee kitchen staff and operations.
3. **Visibility:** Willingness to engage with Club members and maintain a noticeable presence throughout the Club.
4. **Innovation:** Creativity in developing new culinary offerings which elevate the Club's dining experience while respecting its traditions.
5. **Operational Efficiency:** Ability to manage a busy operation during the Club's season, with particular focus on the peak period from Memorial to Labor Day.
6. **Member Satisfaction:** Commitment to delivering exceptional food quality and timely service.
7. **Adaptability:** Flexibility to handle the seasonal nature of the position and the fluctuating demands of a Club environment.

Key Responsibilities for the Executive Chef at Bull's Bridge include:

1. **Menu Innovation and Seasonal Adaptation:** Develop diverse, ever-changing menus while emphasizing product availability and seasonality
2. **Financial Management:** Implement and maintain food and labor cost control measures while aligning operations with the Club's budget
3. **Human Resources Management:** Oversee recruiting, hiring, and cross-training processes. Conduct timely and meaningful staff reviews and managing staff scheduling effectively.
4. **Quality Control and Consistency:** Establish standardized recipes and specifications, Supervise daily operations to ensure consistent quality
5. **Operational Excellence:** Prioritize cleanliness, organization, sanitation, security, and safety
6. **Engagement:** Actively seek and utilize feedback from members, kitchen staff, and service personnel
7. **Team Leadership and Development:** Foster a cooperative and respectful work environment & conduct daily briefings for culinary and service teams
8. **Administrative Duties:** Attend and contribute to Staff and House Committee Meetings as required
9. **Event Planning and Execution:** Collaborate with Committees, members, and staff. Oversee the planning and execution of both private and Club events

Requirements include:

- A minimum of five years as a Senior Culinarian, (Chef de Cuisine, Executive Sous Chef or Executive Chef) in a Private Club, restaurant, resort, or hotel with F&B revenues in excess of \$2.0 million.
- Private Club experience, while not required, is a benefit.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression, and ongoing professional development.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit is preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

Bull's Bridge will offer an attractive and competitive compensation and benefits package to include:

- A base salary and bonus potential.
- Professional dues and education expenses.
- Full Benefits.

Please send a **STRONG** cover letter and a resume (WORD format) to:

Charles D. Dorn, CCM
Managing Director
The Dorn Group, Ltd.
charles@thedorngroup.com

NO PHONE CALLS PLEASE

Please indicate “BB – Chef Search” in the subject line of your email.