



Position: Executive Chef
Facility: Muskoka Lakes Golf & Country Club
Location: Port Carling ON
Close Date: February 12, 2026

Muskoka Lakes Golf & Country Club is seeking to find its next Executive Chef. The selected candidate will enjoy the challenge of the culinary diversity that member golf clubs offer. This opportunity offers the ability to showcase a wide range of options, from elevated comfort food to refined fine dining, to innovative themed events. The successful candidate will bring passion, creativity, and a commitment to exceed member expectations through exceptional cuisine and memorable experiences.

More about the Club & Area –

Nestled in the heart of Ontario's picturesque Muskoka region in Port Carling, Muskoka Lakes Golf & Country Club is a seasonal, member-owned club dedicated to enhancing the enjoyment of its Members, their families, and guests during their time in Muskoka. The Club fosters lasting friendships and strong traditions as a multi-generational family club, intentionally sized to promote membership cohesion and personal recognition by both staff and fellow Members, while offering facilities and programming that meet the expectations of a premier private club.

Founded in 1919, Muskoka Lakes Golf & Country Club is a Stanley Thompson–designed, par-70, 18-hole golf course measuring 6,031 yards, widely believed to be Thompson's first solo design. The Club offers a balanced lifestyle experience that includes golf, sailing, tennis, children's programming, and a vibrant social calendar, all central to its family-oriented culture.

The Club's picturesque lakeside clubhouse features a main dining room seating over 150 for à la carte dining, member events, and banquets, complemented by a waterfront veranda seating 30, a beautiful pavilion, and a lakeside patio accommodating up to 90 guests. These facilities are regarded among the most scenic event venues in the region. The clubhouse is currently undergoing renovations to its dining areas and kitchen facilities, reflecting the Club's commitment to thoughtful innovation and the continued evolution of club life while respecting its rich heritage.

THE POSITION

The Executive Chef is responsible for the Club's culinary experience throughout the Club. Supervising and mentoring the culinary team and the food production for all outlets including restaurant, banquets, grill room and halfway service. Currently the annual food and beverage sales are approximately \$1.4 million. The position hires, trains, and supervises to assure that the quality of food and service consistently exceeds the wants and needs of club members and their guests.

The club is looking for a passionate, energetic, natural leader. Striving to provide the highest quality dining experience possible, the Executive Chef must enjoy working in a fast-paced kitchen, have excellent communication skills and a great attitude. Must be willing to engage with the membership by going tableside often and accept feedback. They must also be a mentor to the younger staff.

DESIRED SKILLS & CORE DUTIES

- Strong leadership and mentorship capabilities - *Providing effective team leadership, giving direction to staff and motivating and supporting them to achieve individual and team objectives*
- Good communication skills and a member facing style – *in addition, collaborate with the management team to develop special events*
- Skills in creating support documents to accompany menu creation (recipes, spec sheets, prep lists, etc.)- *Develop and execute creative menu's for the opening of all F&B Outlets. This will include menu engineering to ensure food costs are in control.*
- Supporting the F&B Manager regarding food concept and design - *Development and continuous review of standard operating procedures to ensure maximum member satisfaction.*
- Oversee the care and maintenance of all physical assets of the kitchen - *Assure operational compliance with current legislation. Maintain a clean and organized kitchen environment, adhere to safety and sanitation standards.*

KEY RESPONSIBILITIES

- Member Satisfaction
- Financial Management
- Staff Management
- Kitchen Operations
- Collaboration
- Safety

REQUIREMENTS

- Minimum of 5 years' experience of Executive Chef or Sous Chef in a fine dining restaurant, private club, or comparable upscale hospitality environment
- Demonstrated success in an executive-level culinary leadership role
- In-depth knowledge of food safety regulations and industry best practices
- Proven ability to perform in fast-paced, high-pressure environment
- Exceptional organizational, multitasking, and problem-solving skills
- Passion for culinary innovation and dedication to deliver superior member and guest experiences
- Proficiency in inventory management, cost control, and budget oversight
- Provide a high-profile and hands-on image. Remaining current on culinary trends and the industry as a whole.

SALARY:

Muskoka Lakes Golf & Country Club offers an attractive compensation package commensurate with the experience and quality of the successful candidate: Includes living accommodations, bonus program based on performance, and a comprehensive benefit package, professional association dues and development opportunities.

APPLICATION PROCESS

Muskoka Lakes G&CC has utilized the services of FG Club Solutions to assist with the search for Executive Chef. Inquires should be directed to Jason Clarke – Lead Recruiter for this position at Clarke_je@yahoo.com and applications should be submitted by [clicking here to apply directly online](#). Please do not contact any of the existing staff. All questions should be directed through Jason. **Closing Date scheduled for February 12th however the search and interviews will start immediately.**