



Position: Executive Chef
Facility: Pinebrook Golf & Country Club
Location: Calgary, AB
Close Date: December 18, 2025

Pinebrook Golf & Country Club is seeking to find its next Executive Chef. One that 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. The next Executive Chef for Pinebrook Golf & Country Club must have a true passion for cuisine.



PINEBROOK GOLF & COUNTRY CLUB

House on the Hill - One of Canada's truly iconic clubhouses

More about the Club & Area –

The vision for Pinebrook Golf & Country Club was started by the May Family in 1947 and became the Club it is today when the members purchased the Club in 1980. The Clubhouse has been updated in recent years to accentuate the best elements of its design. Pinebrook's clubhouse offers members incredible vistas of the Rocky Mountains and the stunning golf course. A summer evening on the terrace with the majesty of the mountains, tremendous food and drink, with friends for company, is a truly wonderful way to spend your

time. The club boasts that what makes it special are: great people, outstanding golf & tremendous facilities.

The Clubhouse has two main dining areas with a 180+ banquet room and the ala carte dining and patio seating up to another 180 seats. The club features one of the most picturesque patios in western Canada. The facilities are regarded as some of the most scenic facilities to host events and while the clubhouse has had major renovations to keep the innovation and evolution of club life relevant to today's member, it retains the charm of the original Gordon Atkins design.

The club is located west of downtown Calgary off the 201 Highway and on the banks of the Elbow River valley. It has spectacular views of the Rocky Mountains. The location while convenient to access for most residents of Calgary, feels like a natural oasis away from the busy city only minutes away.



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, lounges and halfway hut. Currently the annual sales are roughly 2.5 million in F&B total sales. 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 great 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 3 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
- Flexibility to work evenings, weekends, and holidays as required

SALARY:

A competitive compensation will be offered and includes a comprehensive benefit package.

DIRECT REPORT

- Reports to the Food & Beverage Manager.

APPLICATION PROCESS

- Pinebrook G&CC has utilized the services of FG Club Solutions to assist with the search for Executive Chef. Inquires should be directed to Scott Kolb – Co-Lead Recruiter for this position at [scott @vbgolf.ca](mailto:scott@vbgolf.ca) 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 Scott or Carmen Derricott. **Closing Date scheduled for December 18 however the search and interviews will start immediately.**