

Country Club 100

The Chef-Driven Private Club Hit List · LI · Westchester · NJ · Upstate NY · FL

One hundred private and semi-private country clubs across the Northeast and Florida, targeting the F&B Director and Executive Chef who own the member-dining P&L. Every entry includes address, phone, and a ready-to-send opening email. Built for Chad.

100

Total Clubs

17

Hot

25

Warm

58

Cold

For
Chad Villaflor
Business Development Specialist

Vertical
Private Country Clubs
NY · NJ · CT · FL

Buyer
F&B Director / Exec Chef
Multi-venue upsell to Auto Pilot

How To Use This Book

This book has three tiers by rating. **Hot (17)** and **Warm (25)** get full detail cards with a prominent subject line, a personalized opening email, and pitch angle. **Cold (58)** gets a compact table so you can scan and dial through. Ratings are driven by whether we found a named F&B Director, Executive Chef, or GM, and by venue count — clubs running 2+ dining outlets under one roof are the best multi-location upsell story.

The play: Work Hot first for the week — F&B Director and Exec Chef both influence tech decisions, so ask for whoever answers. Book meetings. Log every touch in Zoho. Private clubs run high-volume, chef-driven kitchens with premium dues funding the food budget — the Founder's 50 program locks Core at two hundred and ninety-nine dollars a month for life on the first fifty operators nationwide.

Note on contacts: Where a club did not publicly list a staff email, the email field is left blank rather than guessed — call the main club line and ask for the F&B Director or Executive Chef by name.

Hot — 17 Priority Targets

Call this week. Book meetings. Log every touch.

1. Piping Rock Club

Locust Valley, NY • Private country club • 2 venues

HOT

PHONE

516-676-2000

ADDRESS

600 Piping Rock Rd, Locust Valley, NY 11560

KEY CONTACTS

GM: Megan Spies, CCM / Chef: Exec Chef in transition (recruiting 2024-25; prior chefs Brian Walsh/Blake Verity)

RECOGNITION / SOURCE NOTES

One of America's most prestigious clubs; GM Megan Spies CCM since Aug 2023 (LinkedIn); club recruiting new Exec Chef per 2024 posting (dzallc.com)

PITCH ANGLE

Top-tier prestige club, Gold Coast LI, high food spend

OPENING EMAIL • SUBJECT

For Megan Spies at Piping Rock Club — kitchen ops in one place

Hi Megan,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Piping Rock Club. Running 2 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

3. Meadow Brook Club

Jericho, NY • Private country club • 2 venues

HOT

PHONE

516-935-6500

ADDRESS

999 Jericho Tpke, Jericho, NY 11753

KEY CONTACTS

GM: Frank Argento Jr. / Chef: Fred Newland (Exec Chef since 1995)

RECOGNITION / SOURCE NOTES

GM Frank Argento Jr. since Jan 2026 (LinkedIn); prior GM Dennis Harrington CCM CCE; Exec Chef Fred Newland 30-year tenure (LinkedIn)

PITCH ANGLE

Historic top-100 club, long-tenured culinary leadership

OPENING EMAIL • SUBJECT

For Fred Newland at Meadow Brook Club — kitchen ops in one place

Hi Fred,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Meadow Brook Club. Running 2 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

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Buddy Foy
Co-Founder, PlatePrep

17. Westchester Country Club

Rye, NY · Private country club (multi-venue) · 10 venues

HOT

PHONE

914-967-6000

ADDRESS

99 Biltmore Ave, Rye, NY 10580

KEY CONTACTS

Chef: Carey Favreau, Director of Culinary Operations (since Mar 2023)

RECOGNITION / SOURCE NOTES

One of the most prestigious multi-venue clubs in the country; historically ~10-14 F&B venues; prior culinary leaders Edward Leonard CMC and Max Knoepfel; Director of Culinary Ops Carey Favreau confirmed via LinkedIn

PITCH ANGLE

10 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Highest multi-venue upsell potential in Tier 1 — 10+ dining outlets under one roof

OPENING EMAIL · SUBJECT

Quick idea for Westchester Country Club's kitchens (10 venues, one system)

Hi Carey,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Westchester Country Club. Running 10 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

18. Sleepy Hollow Country Club

Scarborough, NY · Private country club · 2 venues

HOT

PHONE

914-941-8070

ADDRESS

777 Albany Post Rd, Scarborough, NY 10510

KEY CONTACTS

GM: Paul Brock, GM/COO (since Jan 2022) / Chef: Carlo Bigi (Michelin-trained; per Club+Resort Business); Chef de Cuisine Richard Rojas

RECOGNITION / SOURCE NOTES

GM Paul Brock confirmed via LinkedIn, previously GM at Westchester CC; website also references GM/Dir. of Golf Kurt Paisely — verify current title on first call

PITCH ANGLE

Storied Westchester club, strong culinary program

OPENING EMAIL · SUBJECT

For Carlo Bigi at Sleepy Hollow Country Club — kitchen ops in one place

Hi Carlo,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Sleepy Hollow Country Club. Running 2 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

19. Century Country Club

Purchase, NY · Private country club

HOT**PHONE**

914-949-4069

ADDRESS

12 Clearbrook Rd, Purchase, NY 10577

KEY CONTACTS

GM: John Tieng, CCM, CSW (since Apr 2023) / Chef: Gerard Resnick (Exec Chef since Apr 1995)

RECOGNITION / SOURCE NOTES

GM promoted from F&B Manager (LinkedIn); Exec Chef 30-year tenure; prior GM Burton Ward

PITCH ANGLE

Long-tenured culinary team, easy internal champion via GM's F&B background

OPENING EMAIL · SUBJECT

For Gerard Resnick at Century Country Club — kitchen ops in one place

Hi Gerard,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Century Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

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Buddy Foy
Co-Founder, PlatePrep

20. Bonnie Briar Country Club

Larchmont, NY · Private country club

HOT

PHONE 914-834-1512	ADDRESS 808 Weaver St, Larchmont, NY 10538	KEY CONTACTS Chef: Christopher Reveron, CEC, WCEC, Exec Chef/Dir. of F&B (since Apr 2022)
RECOGNITION / SOURCE NOTES Chef bio confirmed on club website (bonniebriar.org/chef-s-bio); previously Exec Chef at The Apawamis Club		
PITCH ANGLE <i>Credentialed chef with combined F&B director role — single decision-maker</i>		
OPENING EMAIL · SUBJECT For Christopher Reveron at Bonnie Briar Country Club — kitchen ops in one place		
Hi Christopher, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Bonnie Briar Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		

49. Lakewood Ranch Golf & Country Club Lakewood Ranch, FL · Private country club (multi-clubhouse) · 3 venues		HOT
PHONE 941-907-4700	ADDRESS 7650 Legacy Ct, Lakewood Ranch, FL 34202	KEY CONTACTS GM: Ryan Glenn, GM / Chef: Rob McKinley, Exec Chef / F&B: Ryan Glenn, Dir. of F&B
RECOGNITION / SOURCE NOTES Acquired by Heritage Golf Group Mar 2024; three venues: Main Clubhouse, The Lodge, The Legacy ([Your Observer])(https://www.yourobserver.com/news/2024/mar/08/heritage-golf-buys-lakewood-ranch-country-club/)		
PITCH ANGLE <i>3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Multi-clubhouse Heritage Golf Group property, strong multi-location upsell</i>		
OPENING EMAIL · SUBJECT Quick idea for Lakewood Ranch Golf & Country Club's kitchens (3 venues, one system)		
Hi Ryan, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Lakewood Ranch Golf & Country Club. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		

50. Esplanade Golf & Country Club at Lakewood Ranch

HOT

Lakewood Ranch, FL • Private country club (Troon-managed) • 3 venues

PHONE

941-254-1717

ADDRESS

5222 Loyola Dr, Lakewood Ranch, FL 34211

KEY CONTACTS

GM: Joe Sucato, GM/COO / Chef: Jeffrey Parson, Exec Chef

RECOGNITION / SOURCE NOTES

Troon-managed; \$900/yr F&B minimum per member confirms spend-tracking need ([esplanadelwr.com/food-and-beverage])(https://esplanadelwr.com/food-and-beverage))

PITCH ANGLE

3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Troon portfolio club with enforced F&B minimum spend

OPENING EMAIL • SUBJECT

Quick idea for Esplanade Golf & Country Club at Lakewood Ranch's kitchens (3 venues, one system)

Hi Jeffrey,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Esplanade Golf & Country Club at Lakewood Ranch. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

51. Lakewood National Golf Club

HOT

Lakewood Ranch, FL • Private golf club (Icon-managed) • 3 venues

PHONE

941-777-7030

ADDRESS

17111 Championship Dr, Lakewood Ranch, FL 34202

KEY CONTACTS

GM: Warren Lee, GM / Chef: Radames Febles, Exec Chef / F&B: Kristin Hickey, F&B Director

RECOGNITION / SOURCE NOTES

Icon Management; hosts LPGA-level tournament traffic ([lakewoodnational.net/contact])(https://lakewoodnational.net/contact))

PITCH ANGLE

3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Icon Management portfolio, high-volume tournament host

OPENING EMAIL • SUBJECT

Quick idea for Lakewood National Golf Club's kitchens (3 venues, one system)

Hi Kristin,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Lakewood National Golf Club. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

55. River Strand Golf & Country Club

Bradenton, FL · Private country club (Icon-managed) · 4 venues

HOT

PHONE

941-708-3617

ADDRESS

6600 River Strand Blvd, Bradenton, FL
34212

KEY CONTACTS

GM: Joe Rassett, GM / Chef: Tony Riley, Exec Chef

RECOGNITION / SOURCE NOTES

Icon Property Management; four distinct outlets — Main dining, 19th Hole Bar, Terrace Bar & Patio, pool bar
([riverstrandgolf.com/Home/About/Staff](https://www.riverstrandgolf.com/Home/About/Staff))

PITCH ANGLE

4 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Four-outlet multi-POS complexity — strong PlatePrep multi-location fit

OPENING EMAIL · SUBJECT

Quick idea for River Strand Golf & Country Club's kitchens (4 venues, one system)

Hi Tony,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like River Strand Golf & Country Club. Running 4 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

60. The Field Club

Sarasota, FL · Private tennis/yacht/social club · 3 venues

HOT

PHONE

941-924-1201

ADDRESS

1301 S Orange Ave, Sarasota, FL
34239

KEY CONTACTS

GM: Robert Papazian, GM / Chef: E. Bryce Baird, Exec Chef /
F&B: Justin Combs, F&B Director

RECOGNITION / SOURCE NOTES

Both exec chef and separate F&B director on staff — textbook target structure
([thefieldclub.com/management])(<https://www.thefieldclub.com/management>)

PITCH ANGLE

3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Historic bayfront club, textbook dual-decision-maker structure

OPENING EMAIL · SUBJECT

Quick idea for The Field Club's kitchens (3 venues, one system)

Hi Justin,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like The Field Club. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

65. TPC Prestancia

Sarasota, FL · Private golf club (Heritage Golf Group) · 2 venues

HOT

PHONE

941-922-2800

ADDRESS

5900 Symphony Woods Way, Sarasota,
FL 34238

KEY CONTACTS

GM: Bill Wickboldt, GM (since June 2025)

RECOGNITION / SOURCE NOTES

Owned by Heritage Golf Group; acquired adjacent Sarasota Sports Club July 2025, multi-million-dollar renovation underway ([The Golf Wire])(<https://www.thegolfwire.com/developers-of-saravella-luxury-condominium-forge-ground...>)

PITCH ANGLE

Heritage Golf Group property mid-renovation, 36 holes

OPENING EMAIL · SUBJECT

For Bill Wickboldt at TPC Prestancia — kitchen ops in one place

Hi Bill,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like TPC Prestancia. Running 2 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

66. The Oaks Club

Osprey, FL · Private country club (member-owned) · 3 venues

HOT

PHONE 941-966-2161	ADDRESS 355 Bob Gilbert Way, Osprey, FL 34229	KEY CONTACTS GM: Holly Farrell, CCM, GM/COO / Chef: Saravanan Appadurai, Exec Chef / F&B: Mark Anthony Leo, F&B Manager
RECOGNITION / SOURCE NOTES GM led \$12M capital project incl. new venue and kitchen (The Overlook); three restaurants — The Oaks Room, The Overlook, The Tavern ([PR Newswire](https://www.prnewswire.com/news-releases/the-oaks-club-names-holly-farrel...))		
PITCH ANGLE 3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Three-outlet club with GM who just led major kitchen capital project		
OPENING EMAIL · SUBJECT Quick idea for The Oaks Club's kitchens (3 venues, one system)		
Hi Mark, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like The Oaks Club. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		

67. Longboat Key Club Longboat Key, FL · Private club + resort (Opal Collection) · 6 venues		HOT
PHONE 941-387-1661	ADDRESS 301 Gulf of Mexico Dr, Longboat Key, FL 34228	KEY CONTACTS Chef: Edward Geyfman, Exec Chef / F&B: Robert "Bob" Weil, Dir. of F&B
RECOGNITION / SOURCE NOTES Six private member restaurants — largest multi-outlet F&B operation in the market; part of Opal Collection ([Opal Collection](https://www.opalcollection.com/blog/locally-sourced-boldly-flavored-the-resort-at-longboat-key...))		
PITCH ANGLE 6 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Six dining venues — single biggest multi-location upsell target in FL Gulf Coast		
OPENING EMAIL · SUBJECT Quick idea for Longboat Key Club's kitchens (6 venues, one system)		

Hi Robert,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Longboat Key Club. Running 6 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

68. The Founders Club

Sarasota, FL · Private golf club · 4 venues

HOT

PHONE

941-371-9720

ADDRESS

72nd St E, Sarasota, FL 34240

KEY CONTACTS

Chef: Kevin Smith, Exec Chef

RECOGNITION / SOURCE NOTES

Four named F&B/event spaces: Gillespie Grille, The Verandah, Scotsman Room, Main Dining Hall
([thefoundersgolfclub.com/dining](https://thefoundersgolfclub.com/dining/dining))

PITCH ANGLE

4 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Four-venue club, confirmed exec chef

OPENING EMAIL · SUBJECT

Quick idea for The Founders Club's kitchens (4 venues, one system)

Hi Kevin,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like The Founders Club. Running 4 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

81. Grey Oaks Country Club

Naples, FL · Private country club · 3 venues

HOT

PHONE

239-262-5550

ADDRESS

2400 Grey Oaks Dr N, Naples, FL 34105

KEY CONTACTS

GM: Don Emery, CCM, CCE, ECM, GM/COO (since Jan 2021) /
Chef: Edgar Carrera, Exec Chef

RECOGNITION / SOURCE NOTES

GM oversees three championship courses, two clubhouses, three restaurants ([PR Newswire](https://www.prnewswire.com/news-releases/grey-oaks-country-club-names-don-emery-as-general-manager-301224958.html))

PITCH ANGLE

3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Three-restaurant multi-venue Naples club, credentialed GM

OPENING EMAIL · SUBJECT

Quick idea for Grey Oaks Country Club's kitchens (3 venues, one system)

Hi Edgar,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Grey Oaks Country Club. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

86. BallenIsles Country Club

Palm Beach Gardens, FL · Private country club · 6 venues

HOT

PHONE

561-622-0220

ADDRESS

100 BallenIsles Cir, Palm Beach
Gardens, FL 33418

KEY CONTACTS

GM: Ryan Walls, CEO/GM/COO (since Sept 2017) / Chef: Fabian Ludwig, Dir. of Culinary/Exec Chef / F&B: Charles Coe, Dir. of Food and Beverage

RECOGNITION / SOURCE NOTES

Six dining venues across the property ([thegolfwire.com](https://thegolfwire.com/ballenisles-cc-fabian-ludwig/)); prior chef Joseph DiPrima and Gregory Jolliff (Troon regional exec chef) also on record

PITCH ANGLE

6 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Six-venue property — top multi-location upsell target in Palm Beach

OPENING EMAIL · SUBJECT

Quick idea for BallenIsles Country Club's kitchens (6 venues, one system)

Hi Charles,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like BallenIsles Country Club. Running 6 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

33. Montammy Golf Club

Alpine, NJ · Private country club

WARM

PHONE

201-768-9000

ADDRESS

Rt 9W & Montammy Dr, Alpine, NJ
07620

KEY CONTACTS

GM: Gregory Devino, GM/COO (since ~Mar 2025) / Chef: David
Rodriguez, Exec Chef (since Mar 2024) / F&B: Carlos Galan,
Director of F&B

RECOGNITION / SOURCE NOTES

GM Devino confirmed via Club+Resort Business (Mar 2025); prior GM Christopher Vincoli (\$232K salary per ProPublica); Dir. of F&B
Carlos Galan listed on club About page with email format [name]@montammy.com

PITCH ANGLE

Full leadership team identified with confirmed titles — high-confidence outreach target

OPENING EMAIL · SUBJECT

For Carlos Galan at Montammy Golf Club — kitchen ops in one place

Hi Carlos,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Montammy Golf Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep**34. Essex Fells Country Club**

Essex Fells, NJ · Private country club

WARM

PHONE

973-226-1084

ADDRESS

219 Devon Rd, Essex Fells, NJ 07021

KEY CONTACTS

GM: Daniel Pasternak, PGA, CMA, General Manager / Chef:
Agustin Sanchez, Exec Chef (since May 2020)

RECOGNITION / SOURCE NOTES

GM Pasternak (2018 PGA Golf Professional of the Year) confirmed via club website; Chef Sanchez welcome post on club Dining page
(essexfellscc.com/Dining)

PITCH ANGLE

Confirmed GM + chef names directly from club website

OPENING EMAIL · SUBJECT

For Agustin Sanchez at Essex Fells Country Club — kitchen ops in one place

Hi Agustin,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Essex Fells Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

35. Crestmont Country Club

West Orange, NJ · Private country club

WARM

PHONE

973-731-3737

ADDRESS

750 Eagle Rock Ave, West Orange, NJ
07052

KEY CONTACTS

Chef: Andrew Gonci, Exec Chef (since Feb 2024)

RECOGNITION / SOURCE NOTES

Chef Gonci confirmed via LinkedIn, previously Exec Chef at Montammy Golf Club

PITCH ANGLE

Confirmed current Exec Chef

OPENING EMAIL · SUBJECT

For Andrew Gonci at Crestmont Country Club — kitchen ops in one place

Hi Andrew,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Crestmont Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

37. The Ridgewood Country Club

Paramus, NJ · Private country club

WARM

PHONE

201-447-2020

ADDRESS

96 W Midland Ave, Paramus, NJ 07652

KEY CONTACTS

Chef: Peter Angelakos, Exec Chef (since Mar 2021)

RECOGNITION / SOURCE NOTES

Chef Angelakos confirmed via LinkedIn; club previously had Kenneth Hogh as Chef (\$117K salary per nonprofit filing); prior Club Manager Eban Ross

PITCH ANGLE

A.W. Tillinghast-designed championship club, confirmed current chef

OPENING EMAIL · SUBJECT

For Peter Angelakos at The Ridgewood Country Club — kitchen ops in one place

Hi Peter,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like The Ridgewood Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

45. Saratoga Golf and Polo Club

Saratoga Springs, NY · Private country club (member-owned)

WARM

PHONE

518-584-9636

ADDRESS

70 Lake Ave, Saratoga Springs, NY
12866

KEY CONTACTS

GM: Daniel Cardella, CMAA, GM

RECOGNITION / SOURCE NOTES

Member-owned since 1896; GM Daniel Cardella CMAA confirmed

PITCH ANGLE

Buddy's home turf — historic Saratoga Springs club, confirmed GM

OPENING EMAIL · SUBJECT

For Daniel Cardella at Saratoga Golf and Polo Club — kitchen ops in one place

Hi Daniel,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Saratoga Golf and Polo Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

52. Rosedale Golf & Country Club

Bradenton, FL · Private country club

WARM

PHONE

941-753-6200

ADDRESS

5100 87th St E, Bradenton, FL 34211

KEY CONTACTS

GM: Stuart Cobb, GM / Chef: Steve Jordan, Exec Chef

RECOGNITION / SOURCE NOTES

Coral Hospitality management involvement noted ([FSGA])(<https://www.fsga.org/Club/Detail/12a1280d-77d0-4242-91bb-7a7008802336>)

PITCH ANGLE

Coral Hospitality-affiliated club

OPENING EMAIL · SUBJECT

For Steve Jordan at Rosedale Golf & Country Club — kitchen ops in one place

Hi Steve,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Rosedale Golf & Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

53. Bradenton Country Club

Bradenton, FL · Private country club

WARM

PHONE

941-792-1600

ADDRESS

4646 9th Ave W, Bradenton, FL 34209

KEY CONTACTS

GM: Craig Chibbaro, Club Manager / F&B: Heather Mohan, F&B Manager

RECOGNITION / SOURCE NOTES

Historic Donald Ross layout, est. 1924, dedicated weddings/events program ([bradentoncc.org])(<https://www.bradentoncc.org/>)

PITCH ANGLE

Historic Donald Ross club with active events program

OPENING EMAIL · SUBJECT

For Heather Mohan at Bradenton Country Club — kitchen ops in one place

Hi Heather,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Bradenton Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

54. Tara Golf & Country Club

Bradenton, FL · Private country club (Hampton Golf managed)

WARM

PHONE 941-756-7775	ADDRESS 6602 Drewrys Bluff, Bradenton, FL 34203	KEY CONTACTS GM: David Taylor, GM (since Oct 2024)
RECOGNITION / SOURCE NOTES Managed by Hampton Golf ([Hampton Golf](https://hampton.golf/tara-golf-and-country-club/))		
PITCH ANGLE <i>Hampton Golf managed property</i>		
OPENING EMAIL · SUBJECT For David Taylor at Tara Golf & Country Club — kitchen ops in one place		
Hi David, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Tara Golf & Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		
56. Peridia Golf & Country Club		
Bradenton, FL · Private country club		
PHONE 941-758-2582	ADDRESS 4950 Peridia Blvd E, Bradenton, FL 34203	KEY CONTACTS GM: Kevin Karau, GM (since Feb 2025)
RECOGNITION / SOURCE NOTES Recently renovated clubhouse, active banquet/wedding business ([peridiagcc.net/dining](https://www.peridiagcc.net/dining/))		
PITCH ANGLE <i>Renovated clubhouse with active events business</i>		
OPENING EMAIL · SUBJECT For Kevin Karau at Peridia Golf & Country Club — kitchen ops in one place		
Hi Kevin, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Peridia Golf & Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		

WARM

57. The Concession Golf Club

Bradenton, FL · Private golf club (ultra-premium)

WARM

PHONE

941-322-1922

ADDRESS

7700 Registry Ct, Bradenton, FL 34202

KEY CONTACTS

GM: Brian Weimann, GM / Chef: Greg Harrison, Chef de Cuisine

RECOGNITION / SOURCE NOTES

Standalone Culinary Membership tier — rare, F&B-revenue-driven (theconcession.com/the-bistro)

PITCH ANGLE

Ultra-premium club with dedicated Culinary Membership tier

OPENING EMAIL · SUBJECT

For Greg Harrison at The Concession Golf Club — kitchen ops in one place

Hi Greg,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like The Concession Golf Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

58. Bradenton Yacht Club

Palmetto, FL · Private yacht club

WARM

PHONE

941-722-5936

ADDRESS

11th St W, Palmetto, FL 34221

KEY CONTACTS

GM: George Gordon, GM / Chef: Brant Good, CEC, Exec Chef

RECOGNITION / SOURCE NOTES

Certified Executive Chef on staff, dedicated banquet sales role ([bradentonyachtclub.com](https://www.bradentonyachtclub.com/))

PITCH ANGLE

Certified Exec Chef, est. 1936 historic yacht club

OPENING EMAIL · SUBJECT

For Brant Good at Bradenton Yacht Club — kitchen ops in one place

Hi Brant,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Bradenton Yacht Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

61. Sarasota Yacht Club

Sarasota, FL · Private yacht club

WARM

PHONE

941-365-4191

ADDRESS

1100 John Ringling Blvd, Sarasota, FL 34236

KEY CONTACTS

GM: Karen Harmon, GM/COO / Chef: Bruce Bailey, Exec Chef

RECOGNITION / SOURCE NOTES

GM earned Distinguished Club Executive Award ([Sarasota Magazine](https://www.sarasotamagazine.com/news-and-profiles/2021/01/sarasota-yacht-club-coo-gm-earns-distinguished-club-executive-award))

PITCH ANGLE

Award-winning GM, est. 1926 historic club

OPENING EMAIL · SUBJECT

For Bruce Bailey at Sarasota Yacht Club — kitchen ops in one place

Hi Bruce,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Sarasota Yacht Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

62. Bird Key Yacht Club

Sarasota, FL · Private yacht club

WARM

PHONE

941-953-4455

ADDRESS

301 Bird Key Dr, Sarasota, FL 34236

KEY CONTACTS

GM: Tammy Hackney, GM/COO, CCM (since Jan 2022) / Chef: Richard Mendoza, Exec Chef

RECOGNITION / SOURCE NOTES

660 members; brand-new clubhouse, kitchen renovation was stated top priority ([birdkeyyc.com/culinary-social](https://www.birdkeyyc.com/culinary-social))

PITCH ANGLE

New clubhouse + kitchen renovation = tech-modernization mindset

OPENING EMAIL · SUBJECT

For Richard Mendoza at Bird Key Yacht Club — kitchen ops in one place

Hi Richard,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Bird Key Yacht Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

63. Laurel Oak Country Club

Sarasota, FL · Private country club

WARM

PHONE

941-378-3608

ADDRESS

1600 Batello Dr, Sarasota, FL 34240

KEY CONTACTS

GM: Jamie Selby, GM/COO / Chef: Jeffrey Parson, Exec Chef / F&B: Chelsea, F&B Director (ext. 299)

RECOGNITION / SOURCE NOTES

Recently remodeled clubhouse ([laureloak.com/catering-and-events])(https://www.laureloak.com/catering-and-events))

PITCH ANGLE

Remodeled clubhouse, active events business

OPENING EMAIL · SUBJECT

For Chelsea at Laurel Oak Country Club — kitchen ops in one place

Hi Chelsea,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Laurel Oak Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

64. Sara Bay Country Club

Sarasota, FL · Private country club

WARM

PHONE

941-355-7658

ADDRESS

7011 Sara Bay Dr, Sarasota, FL 34243

KEY CONTACTS

GM: John Spiess, GM/COO / Chef: John Scritchfield, CEC, Exec Chef

RECOGNITION / SOURCE NOTES

Donald Ross design; Certified Executive Chef on staff ([sarabaycc.org/Dining_Social])(https://www.sarabaycc.org/Dining_Social))

PITCH ANGLE

Donald Ross club with certified exec chef

OPENING EMAIL · SUBJECT

For John Scritchfield at Sara Bay Country Club — kitchen ops in one place

Hi John,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Sara Bay Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

69. Stoneybrook Golf & Country Club of Sarasota

Sarasota, FL · Private country club

WARM

PHONE

941-966-2711

ADDRESS

8801 Stoneybrook Blvd, Sarasota, FL
34238

KEY CONTACTS

Chef: Zeke Wentworth, Exec Chef / F&B: George Quinn, F&B
Manager

RECOGNITION / SOURCE NOTES

Dedicated dining phone line; outside-event revenue stream on top of member covers
([stoneybrook.net/dining-and-special-events])(<https://www.stoneybrook.net/dining-and-special-events>))

PITCH ANGLE

Active outside-event revenue in addition to member dining

OPENING EMAIL · SUBJECT

For George Quinn at Stoneybrook Golf & Country Club of Sarasota — kitchen ops in one place

Hi George,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Stoneybrook Golf & Country Club of Sarasota. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

70. Palm Aire Country Club

Sarasota, FL · Private country club

WARM

PHONE

941-355-9733

ADDRESS

5314 Palm Aire Dr S, Sarasota, FL
34243

KEY CONTACTS

GM: Greg Martzolf, GM / Chef: Esteban Herrera, Exec Chef

RECOGNITION / SOURCE NOTES

Highly variable weekly service calendar — a scheduling/prep-forecasting use case
([palmaire.net/about-us/hours-of-operation])(https://palmaire.net/about-us/hours-of-operation))

PITCH ANGLE

Variable service calendar creates strong forecasting/prep pain point

OPENING EMAIL • SUBJECT

For Esteban Herrera at Palm Aire Country Club — kitchen ops in one place

Hi Esteban,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Palm Aire Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

71. Waterlefe Golf & River Club**WARM**

Bradenton, FL • Private golf & river club

PHONE

941-744-0393

ADDRESS

1400 Waterlefe Golf Club Dr, Bradenton,
FL 34212

KEY CONTACTS

GM: Steve Dietz, PGA, LCAM / F&B: Jessica Kaufman, F&B
Manager

RECOGNITION / SOURCE NOTES

Combined golf + marina/river club membership
([waterlefeclub.com/-meet-the-golf-club-staff])(https://www.waterlefeclub.com/-meet-the-golf-club-staff))

PITCH ANGLE

Combined golf and marina club with active F&B program

OPENING EMAIL • SUBJECT

For Jessica Kaufman at Waterlefe Golf & River Club — kitchen ops in one place

Hi Jessica,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Waterlefe Golf & River Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

74. Ritz-Carlton Members Club, Sarasota**WARM**

Lakewood Ranch, FL • Private members club (hotel-affiliated) • 3 venues

PHONE 941-309-5100	ADDRESS 1300 Tom Fazio Dr, Lakewood Ranch, FL 34240	KEY CONTACTS —
RECOGNITION / SOURCE NOTES Tom Fazio 18-hole course; separate member dining from hotel — Ridley's Porch, Golf Club Grille, The Bar and Lounge ([rcmcsarasota.com])(https://www.rcmcsarasota.com/))		
PITCH ANGLE 3 dining venues on one property — natural multi-location Auto Pilot upsell down the line. Luxury hotel-affiliated club, distinct membership F&B		
OPENING EMAIL · SUBJECT Quick idea for Ritz-Carlton Members Club, Sarasota's kitchens (3 venues, one system)		
Hi, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Ritz-Carlton Members Club, Sarasota. Running 3 distinct F&B venues under one roof means recipe costs, prep lists, and training drift the moment volume shifts between outlets. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		

75. Bent Tree Golf Club Sarasota, FL · Private/country club		WARM
PHONE 941-371-5854	ADDRESS 4700 Assembly Dr, Sarasota, FL 34241	KEY CONTACTS GM: Doug Mochrie, PGA, GM/Head Pro
RECOGNITION / SOURCE NOTES Hosted the Sarasota LPGA Classic 1976-1988 ([benttreecc.net/staff])(https://www.benttreecc.net/staff/))		
PITCH ANGLE Historic LPGA tournament host club		
OPENING EMAIL · SUBJECT For Doug Mochrie at Bent Tree Golf Club — kitchen ops in one place		
Hi Doug, I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Bent Tree Golf Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template. We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen? Buddy Foy Co-Founder, PlatePrep		

76. Misty Creek Country Club

Sarasota, FL · Private country club (Billy Casper managed)

WARM

PHONE

941-921-5258

ADDRESS

8451 Misty Creek Dr, Sarasota, FL
34241

KEY CONTACTS

GM: Cale Avila, GM / Chef: Krishna Chand, Exec Chef

RECOGNITION / SOURCE NOTES

Operated by Billy Casper Golf; purchased by Coral Investment Group 2023 ([Club & Resort Business])(<https://clubandresortbusiness.com/misty-creek-cc-names-cale-avila-as-gm-among-other-appointments/>)

PITCH ANGLE

Billy Casper Golf-managed, recently acquired club

OPENING EMAIL · SUBJECT

For Krishna Chand at Misty Creek Country Club — kitchen ops in one place

Hi Krishna,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Misty Creek Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

77. Rockland Country Club

Sparkill, NY · Private country club

WARM

PHONE

845-359-3440

ADDRESS

380 Route 9W, Sparkill, NY 10976

KEY CONTACTS

GM: Michael Pacella, CCM, GM (since Apr 2012) / Chef: Merrill Moore, Exec Chef (since Mar 2023)

RECOGNITION / SOURCE NOTES

GM and chef both confirmed via club staff page ([rocklandcountryclub.org])([\)](https://www.rocklandcountryclub.org/Home/Officers_2020_(1))

PITCH ANGLE

Confirmed GM + chef names with club email format found

OPENING EMAIL · SUBJECT

For Merrill Moore at Rockland Country Club — kitchen ops in one place

Hi Merrill,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Rockland Country Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

79. The Powelton Club

Newburgh, NY · Private country club

WARM

PHONE

845-561-4481

ADDRESS

29 Balmville Rd, Newburgh, NY 12550

KEY CONTACTS

GM: Chris Diesing, GM (since Jan 2014; prior Exec Chef there 2011-2014)

RECOGNITION / SOURCE NOTES

GM confirmed via club website (powelton.com/Celebrate/Corporate_Non_-_Profit); promoted from within (Exec Chef to GM)

PITCH ANGLE

Hudson Valley club, GM with culinary background

OPENING EMAIL · SUBJECT

For Chris Diesing at The Powelton Club — kitchen ops in one place

Hi Chris,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like The Powelton Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

80. Shorehaven Golf Club

East Norwalk, CT · Private golf club

WARM

PHONE

203-866-5528

ADDRESS

14 Canfield Ave, East Norwalk, CT 06855

KEY CONTACTS

GM: Russ Lowther, CCM, GM/COO (since Aug 2025) / Chef: Sergio Reyes, Exec Chef (since Mar 2018)

RECOGNITION / SOURCE NOTES

New GM Lowther confirmed via Club+Resort Business (Aug 2025), prior GM/COO James Connolly; long-tenured Exec Chef Reyes previously at The Apawamis Club

PITCH ANGLE

CT shoreline club, recent GM change + long-tenured confirmed chef

OPENING EMAIL · SUBJECT

For Sergio Reyes at Shorehaven Golf Club — kitchen ops in one place

Hi Sergio,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Shorehaven Golf Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

82. Port Royal Club

Naples, FL · Private club

WARM

PHONE

239-261-1785

ADDRESS

1500 Gordon Dr, Naples, FL 34102

KEY CONTACTS

GM: Augusto Francisco, GM (since June 2025) / Chef: Recruiting new Exec Chef for new clubhouse opening (per Jan 2026 posting); prior chef Philip Petullo

RECOGNITION / SOURCE NOTES

New clubhouse opening with all-new F&B concepts, actively recruiting Exec Chef ([LinkedIn job posting](<https://www.linkedin.com/jobs/view/executive-chef-port-royal-club-at-boardroom-magazine-4358158551>))

PITCH ANGLE

Brand-new clubhouse opening — ground-floor opportunity to be the kitchen tech from day one

OPENING EMAIL · SUBJECT

For Augusto Francisco at Port Royal Club — kitchen ops in one place

Hi Augusto,

I work with PlatePrep — a kitchen operating system built for chef-driven, high-volume F&B like Port Royal Club. Member dining margins get squeezed the moment food costs move and the kitchen doesn't have a live number to react to. PlatePrep gives you Chef AI, Recipe IP costing, PlateCost, Order Guide, Prep Management, Task Communication, and Training Videos in one \$299/mo platform — built to run under a real member-dining P&L, not a QSR template.

We're running a Founder's 50 program: \$299/mo locked for life for the first 50 operators nationwide. Worth 15 minutes to see if it fits your kitchen?

Buddy Foy
Co-Founder, PlatePrep

Cold — 58 Third Wave

Scan the subject line. Drop
the pocket card on
voicemail.

#	Club	City / State	Phone	Opening Email Subject
2	The Creek Club Private country club	Locust Valley NY	516-671-9000	Quick idea for The Creek Club's kitchen operations
4	Cherry Valley Club Private country club	Garden City NY	516-746-5820	Quick idea for Cherry Valley Club's kitchen operations
5	Garden City Golf Club Private country club	Garden City NY	516-746-8360	Quick idea for Garden City Golf Club's kitchen operations
6	North Hills Country Club Private country club	Manhasset NY	516-627-9100	Quick idea for North Hills Country Club's kitchen operations
7	Nassau Country Club Private country club	Glen Cove NY	516-676-4400	Quick idea for Nassau Country Club's kitchen operations
8	Fresh Meadow Country Club Private country club	Lake Success NY	516-482-0248	Quick idea for Fresh Meadow Country Club's kitchen operations
9	Engineers Country Club Private country club	Roslyn Harbor NY	516-621-1900	Quick idea for Engineers Country Club's kitchen operations
10	Wheatley Hills Golf Club Private country club	East Williston NY	516-746-9236	Quick idea for Wheatley Hills Golf Club's kitchen operations
11	North Shore Country Club Private country club	Glen Head NY	516-671-0983	Quick idea for North Shore Country Club's kitchen operations
12	Cold Spring Country Club Private country club	Huntington NY	631-421-0555	Quick idea for Cold Spring Country Club's kitchen operations
13	Southward Ho Country Club Private country club	Bay Shore NY	631-665-6800	Quick idea for Southward Ho Country Club's kitchen operations
14	Huntington Country Club Private/semi-private country club	Huntington NY	631-427-6712	Quick idea for Huntington Country Club's kitchen operations
15	Inwood Country Club Private country club	Inwood NY	516-239-1200	Quick idea for Inwood Country Club's kitchen operations
16	Pine Hollow Country Club Private country club	East Norwich NY	516-922-6666	Quick idea for Pine Hollow Country Club's kitchen operations
21	Knollwood Country Club Private country club	Elmsford NY	914-592-7411	Quick idea for Knollwood Country Club's kitchen operations
22	Harrison Meadows Country Club Private/semi-private country club	Harrison NY	914-925-7001	Quick idea for Harrison Meadows Country Club's kitchen operations
23	Scarsdale Golf Club Private country club	Hartsdale NY	914-723-2940	Quick idea for Scarsdale Golf Club's kitchen operations
24	Wykagyl Country Club Private country club	New Rochelle NY	914-632-9450	Quick idea for Wykagyl Country Club's kitchen operations
25	Metropolis Country Club Private country club	White Plains NY	914-949-9200	Quick idea for Metropolis Country Club's kitchen operations

#	Club	City / State	Phone	Opening Email Subject
26	Hampshire Country Club Private country club	Mamaroneck NY	914-698-0955	Quick idea for Hampshire Country Club's kitchen operations
27	Old Oaks Country Club Private country club	Purchase NY	914-949-1600	Quick idea for Old Oaks Country Club's kitchen operations
28	Greentree Country Club Private country club	New Rochelle NY	914-636-8500	Quick idea for Greentree Country Club's kitchen operations
29	Country Club of Fairfield Private country club	Fairfield CT	203-259-5383	Quick idea for Country Club of Fairfield's kitchen operations
30	Brooklawn Country Club Private country club	Fairfield CT	203-372-3651	Quick idea for Brooklawn Country Club's kitchen operations
31	Aspetuck Valley Country Club Private country club	Weston CT	203-227-8858	Quick idea for Aspetuck Valley Country Club's kitchen operations
32	Tamarack Country Club Private country club	Greenwich CT	203-869-3200	Quick idea for Tamarack Country Club's kitchen operations
36	Essex County Country Club Private country club	West Orange NJ	973-731-0800	Quick idea for Essex County Country Club's kitchen operations
38	Knickerbocker Country Club Private country club	Tenafly NJ	201-568-2233	Quick idea for Knickerbocker Country Club's kitchen operations
39	Edgewood Country Club Private country club	River Vale NJ	201-666-1300	Quick idea for Edgewood Country Club's kitchen operations
40	Glen Ridge Country Club Private country club	Glen Ridge NJ	973-748-4290	Quick idea for Glen Ridge Country Club's kitchen operations
41	Glens Falls Country Club Private country club	Queensbury NY	518-792-7256	Quick idea for Glens Falls Country Club's kitchen operations
42	Wolferts Roost Country Club Private country club	Albany NY	518-449-3223	Quick idea for Wolferts Roost Country Club's kitchen operations
43	Colonie Golf & Country Club Private country club	Schenectady NY	518-765-4100	Quick idea for Colonie Golf & Country Club's kitchen operations
44	McGregor Links Country Club Private country club	Wilton NY	518-584-6664	Quick idea for McGregor Links Country Club's kitchen operations
46	Albany Country Club Private country club	Voorheesville NY	518-869-0741	Quick idea for Albany Country Club's kitchen operations
47	Shaker Ridge Country Club Private country club	Loudonville NY	518-435-9010	Quick idea for Shaker Ridge Country Club's kitchen operations
48	Lake George Club Private club	Diamond Point NY	518-668-5741	Quick idea for Lake George Club's kitchen operations
59	Key Royale Club Private golf & social club	Holmes Beach FL	941-778-3055	Quick idea for Key Royale Club's kitchen operations
72	IMG Academy Golf Club Private golf club	Bradenton FL	941-758-1466	Quick idea for IMG Academy Golf Club's kitchen operations

#	Club	City / State	Phone	Opening Email Subject
73	The River Club Semi-private golf club	Bradenton FL	941-751-1000	Quick idea for The River Club's kitchen operations
78	Paramount Country Club Private country club	New City NY	845-634-5500	Quick idea for Paramount Country Club's kitchen operations
83	Quail Creek Country Club Private country club	Naples FL	239-592-8000	Quick idea for Quail Creek Country Club's kitchen operations
84	The Club at Olde Cypress Private country club	Naples FL	239-353-5859	Quick idea for The Club at Olde Cypress's kitchen operations
85	Calusa Pines Golf Club Private golf club	Naples FL	239-593-0940	Quick idea for Calusa Pines Golf Club's kitchen operations
87	Seminole Golf Club Private golf club	Juno Beach FL	561-626-3611	Quick idea for Seminole Golf Club's kitchen operations
88	The Bear's Club Private golf club	Jupiter FL	561-747-6202	Quick idea for The Bear's Club's kitchen operations
89	Jupiter Hills Club Private golf club	Tequesta FL	561-746-5090	Quick idea for Jupiter Hills Club's kitchen operations
90	Pine Tree Golf Club Private golf club	Boynton Beach FL	561-737-8010	Quick idea for Pine Tree Golf Club's kitchen operations
91	High Ridge Country Club Private country club	Lantana FL	561-965-4381	Quick idea for High Ridge Country Club's kitchen operations
92	Deercreek Country Club Private country club (Heritage Golf Group)	Jacksonville FL	904-223-1146	Quick idea for Deercreek Country Club's kitchen operations
93	Deerwood Country Club Private country club	Jacksonville FL	904-260-1400	Quick idea for Deerwood Country Club's kitchen operations
94	Glen Kernan Golf & Country Club Private country club	Jacksonville FL	904-262-8899	Quick idea for Glen Kernan Golf & Country Club's kitchen operations
95	Jacksonville Golf & Country Club Private country club	Jacksonville FL	904-223-1234	Quick idea for Jacksonville Golf & Country Club's kitchen operations
96	Queen's Harbour Yacht and Country Club Private yacht/country club	Jacksonville FL	904-223-1090	Quick idea for Queen's Harbour Yacht and Country Club's kitchen operations
97	San Jose Country Club Private country club	Jacksonville FL	904-733-2900	Quick idea for San Jose Country Club's kitchen operations
98	Timuquana Country Club Private country club	Jacksonville FL	904-388-2721	Quick idea for Timuquana Country Club's kitchen operations
99	Marsh Creek Country Club Private country club	St. Augustine FL	904-461-1101	Quick idea for Marsh Creek Country Club's kitchen operations
100	St. Johns Golf & Country Club Private/semi-private country club	St. Augustine FL	904-940-3200	Quick idea for St. Johns Golf & Country Club's kitchen operations

Have a great service.

One hundred private clubs. 17 hot, 25 warm, 58 cold.
Work the Hot list this week. Book five meetings. Log every touch.

Go get 'em, Chad.

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