



Douglas Leach
Cortland Country Club
Clubhouse Manager &
Executive Chef

E: dleach@cortlandcc.com

The Cortland Country Club Board of Governors is excited to announce the appointment of Douglas Leach as the Clubhouse Manager and Executive Chef in 2017. Mr. Leach will expand upon the food and beverage service to include a robust dining experience for its membership as well as enhancing the special events component of the Club. He will do so while overseeing the day-to-day operations of the clubhouse.

A Syracuse native, Douglas chose to become a chef in 1985 and was professionally trained protégé style by Chef Thomas Papa of Daytona Beach, FL. He was then educated and trained at Walt Disney World in Orlando, FL through the American Culinary Federation program. Mr. Leach worked two years within The Contemporary Resort, The Grand Floridian Resort and The Polynesian Resort.

In 1989, Douglas returned to the Central New York region and opened numerous restaurants and hotels in the capacity of Executive Chef and within food and beverage management. With experience at some of the top Central New York private clubs, including The Century Club and Skaneateles Country Club, Mr. Leach has an extensive background in fine dining. In addition, his diversity in the hospitality industry is what makes

Douglas a versatile manager. He has trained at Victoria & Albert's, has conducted weddings at the Benn Conger Inn, and has orchestrated numerous Winemaker-Chefs' table dinner events at Sheldrake Point Vineyards.

In 2004, Mr. Leach opened Jeremiahs Place & Creed in Virgil, NY, a multi-themed restaurant that featured a tavern and two dining rooms – one encompassing a casual family-style setting and the other performing more upscale cuisine. By 2005, Jeremiahs was recognized as the best restaurant for a country drive in Cortland County.

Throughout the past 10 years, Mr. Leach has served in a number of food service positions. He was the Catering & Dining Hall Manager for Sodexo Food Service at Ithaca College from 2007-12, a private chef for the Alpha Chi Omega Sorority at Cornell University from 2012-14, and most recently, the resort chef for Hope Lake Lodge at Greek Peak Ski Resort from 2014-15. Throughout this tenure, Douglas was a consultant for FOODesign Food Service Management & Consulting for 12 years, stepping away in 2015. He has served on a number of boards through his professional career that include the Syracuse and Finger Lakes Chapters of the American Culinary Federation.

Some of his professional beliefs and work ethics include being a leader of a dynamic team with clear goals, staying creative and in tune with current food and beverage trends, all the while, promoting consistency throughout the dining experience and overall operation.

For many years, Mr. Leach has been a culinary judge for the N.Y.S. Skills USA competition. His interests are of hiking Summer Hill Forest, as well as traveling throughout the Finger Lakes and the country. Mr. Leach enjoys golf and is an avid jazz music follower. He has aspirations of establishing a coffee farm in the Panama Highlands in the future.

