HEAD CHEF

Full time
Start date: Q1 2027
Location:
Domaine de Graux, Tournai
On-site role





Beyond hospitality. A project with purpose. You are helping shape a new sustainable destination to life.

Domaine de Graux is a 120-hectare agroecological farm in Tournai, rooted in more than 500 years of history. Today, the Domaine is opening a new chapter as a venue for companies and organisations: a place where food, nature, hospitality, learning and human connection come together.

At the heart of this destination, "The Harvest" is an ultra-local, farm-to-table events kitchen, built on the harvests from our market garden, fields and orchards, complemented by produce from organic growers and suppliers in the region. It will support the events hosted at the Domaine in all their variety: seminars, meetings, banquets, buffets, walking dinners and more.

As we prepare for our opening in March 2027, we are looking for a Head Chef who shares this vision and can design and lead a culinary offer from the very first event through the seasons to come.

The opportunity

As Head Chef, you will shape the culinary identity of Domaine de Graux and bring its gastronomic vision to life. You will create a cuisine where the farm's harvests inspire every plate. Your playground: carefully crafted buffets from breakfast to dinner, creative walking dinners, seminar lunches, banquets and more.

Before the opening, you will develop the concept and menus, help set up the kitchen, and recruit and prepare your team. Working closely with the Operations Director, the F&B Director and the farm team, you will turn the Domaine's harvests into a generous, sustainable and logistically seamless experience.

What you will create and lead

Design a B2B events culinary offer

- Create menus and formats tailored to corporate events: buffets, walking dinners, banquets, breakfasts, breaks and seminar lunches.
- Offer refined, colourful and generous cuisine, without formal fine dining, designed to be served smoothly to groups of varying sizes.
- Bring the Domaine's food charter to life: farm to table, seasonality, sustainability, nutritional balance and a low carbon footprint.
- Put plants at the heart of the offer, alongside carefully selected proteins, including the Black Angus beef and Mangalica pork raised at the Domaine.

Work with the farm and local producers

- Build menus around the vegetables, herbs, edible flowers and fruit grown at the Domaine; anticipate needs together with the market garden team.
- Complement the harvests with local organic produce, favouring growers within around 30 km, depending on quality and availability.

Prepare for the opening

- Set up the equipment, suppliers, stock, hygiene procedures and production methods suited to events catering.
- Recruit and train the kitchen brigade; organise tastings, production trials and test services ahead of March 2027.

Lead events and the kitchen brigade

- Anticipate bookings, volumes, dietary requirements and timings; prepare production sheets and ensure mise en place.
- Guarantee the quality, presentation, portions and replenishment of buffets, as well as the smooth running of walking dinners and banquets.
- Work alongside the F&B, sales and events teams, under the coordination of the Operations Director. Front-of-house service reports to the F&B Director.

Run a reliable, safe and sustainable kitchen

- Oversee HACCP, traceability, allergens, temperatures, storage and cleaning; minimise food waste.
- Manage purchasing, stock, recipe sheets, food costs and staffing needs in line with events and budgets.

What does your first success look like?

Ahead of opening, you will have:

- Defined clear buffet, walking dinner and banquet offers, true to the Domaine's identity.
- Built an operational dialogue with the farm and a network of local organic producers.
- Prepared a kitchen, a team and procedures suited to event volumes.
- Validated your formats, their quality and their flow through test services.

Who we are looking for

We are looking for a production and events chef who is creative, organised and aligned with the Domaine's values.

- Solid kitchen experience, ideally in banqueting, catering or B2B events, and the ability to lead a small brigade.
- A strong sense of anticipation: volumes, mise en place organisation, timekeeping, consistency and the ability to adapt to the unexpected.
- A flair for elegant buffets, walking dinner bites and sharing menus that taste as good as they look.
- A sincere commitment to farm-to-table, plant-forward, seasonal and low-carbon cooking.
- A collaborative and entrepreneurial mindset, comfortable in a project that is still taking shape.
- Comfortable using digital tools
- French; Dutch and/or English is a plus

Why join Domaine de Graux?

- The freedom to create a culinary signature for professional events, without the constraints of a restaurant open to the public.
- A 120-hectare organic farm on your doorstep: vegetables, herbs, flowers, orchards, Black Angus cattle and Mangalica pigs.
- A key role in creating event formats that are ambitious, warm and responsible.
- A committed team and the chance to contribute to a pioneering agroecological destination.

We welcome applications from people of all backgrounds and identities. At Domaine de Graux, diversity of perspectives is part of what makes our ecosystem strong and vibrant.



How to apply

Please send us your CV together with a motivation letter or video, and tell us why this role and the vision of Domaine de Graux resonate with you to

info@domainedegraux.com