

Restaurant Manager

Smokehouse Restaurant

Background

Do you get a buzz from providing exceptional hospitality and a great client experience? Are you a leader that can inspire and train others to exceed client expectations and follow the systems and procedures that you've implemented? Are you keen to be involved in growing our new restaurant business through central involvement in marketing and sales activity? We're looking for a highly organised individual with extensive F&B experience who wants a new challenge in a business where they can make a positive impact.

You are efficient, friendly, and know how to control the flow of a restaurant. We have a great space, groups to cater to, and lots of support to help you be successful. Nonstop Snow, the Red Tree Lodge, and Smokehouse all work together as a team to provide excellent client experience as a package.

In the winter we run an all-inclusive ski program to long-stay international adult guests ranging in ages and backgrounds. They are here to ski and want to feel welcome and part of the Nonstop family; think heli-ski or fishing lodge. In the spring, summer, and fall we cater to the general public and nightly guests ranging from contractors to destination vacationers in our top-rated hotel. Be it long-stay all-inclusive, nightly guests or wedding groups, you will thrive on creating the atmosphere, and building the team that will wow patrons regardless of the group's size or the season.

Ready to feed the appetites and enthusiasms of the international group who are here to take part in Nonstop Snow's courses? Energize our group and yourself, and live the stories to last a lifetime!

Core duties and responsibilities:

- Flexible schedule and willingness to work evenings and weekends
- Be a working manager & lead by example. Perform server duties as required.
- Hire, train, and supervise staff, ensuring guests needs are always attended to.
- Track and approve hours for payroll.
- Help develop policies and procedures and ensure they are being followed.
- Keep employee manuals up to date.
- Assist with marketing and sales for the restaurant.
- Ensure daily duties and checklists are being used.
- Be prepared in case of an emergency – taking a leadership role during any emergency that may arise.
- Plan & execute events, and coordinate with Nonstop and hotel as needed.
- Weekly and monthly inventory and purchasing.
- Budgeting and assessment of daily and monthly sales / expenses.
- Be aware of and report any items for maintenance.
- Attend regular managers meetings
- Collaborative long term visioning
- Define short and long term deliverables

Year-round employment with seasonal variation in number of hours

Start date: June 2019

Wage: \$19/hour + \$400/ quarter financial performance bonus

How to apply

Email resume to Dave Richards; nonstop@redtreelodge.com

Posting closes June 20 2019. Only successful candidates will be contacted.