

Job Posting

Position Title: Manager, Nat's Restaurant
Department: Food and Beverage Operations
Status: Full-time, salary
Reports to: Senior Manager, Nat's Restaurant
Location: Nat's Restaurant at the ARENAS at Langley Events Centre
Salary Range: \$69,000 - \$75,000

Organization Overview:

Ten Feet Sports and Entertainment Ltd. (TFSE) proudly manages and operates all facilities at Langley Events Centre (LEC), The Redwoods Golf Course, and Triple O's at Aldergrove Community Centre. As our portfolio continues to expand, we are dedicated to recruiting, hiring, and developing individuals with the skills, experience, and passion to contribute to the continued success and growth of our organization.

A Local Hangout:

The ARENAS at Langley Event Centre is opening what promises to be a favourite local hangout for quality, contemporary west coast food and a variety of crowd-pleasing drinks. Designed for kicking back and fuelling up, this new neighbourhood restaurant will offer a laid-back escape in the heart of the community where people of all ages can eat, drink and socialize between games, practices and events.

The Space:

Looking out to the spectacular North Shore mountains on one side, and connecting to the continuous buzz of LEC sports, entertainment and events on the other, guests will enjoy stylish, comfortable booth, table, bar, all-season patio and large party dining options. With original art and plenty of TVs, this will also be the spot to catch the game after playing in yours.

Position Overview:

Reporting to the Senior Manager, Nat's Restaurant, the Manager, Nat's Restaurant is responsible for the front of house operations of Nat's Restaurant. The Manager, Nat's Restaurant will oversee daily operations of front-of-house, assist with monitoring financial performance and provide leadership to staff front of house restaurant areas.

Primary Duties and Responsibilities:

- Oversee daily front of house restaurant operations to ensure consistency in service standards, cleanliness, safety, and overall guest satisfaction
- Schedule, coordinate and supervise staff to ensure restaurant goals are being met
- Lead the hiring, onboarding, training and performance management of front of house restaurant staff
- Process timesheets and code hours for payroll
- Assist with developing and executing marketing, promotional and community focused programs to increase brand visibility
- Assist with inventory management and review discrepancies as needed
- Maintain relationships with suppliers and vendors
- Ensure compliance with regulatory requirements including health and safety, liquor licensing, and food handling
- Coordinate with the LEC Events Department to facilitate team and group bookings
- Other duties as assigned

Skills and Abilities:

- Excellent customer service skills and a personable approach
- Excellent leadership and team management skills
- Intermediate proficiency with point-of-sale (POS) and inventory management software (e.g., Squirrel or equivalent)
- Strong attention to detail
- Understanding of cost control strategies
- Understanding of restaurant groups and associated brand expectations
- Ability to confidently respond to problems in a calm, courteous, and helpful manner
- Intermediate proficiency with MS Office 365
- Fully proficient in spoken and written English, with a second language considered an asset
- Willingness and ability to work a flexible work schedule, including evenings, weekends and holidays, based upon fluctuating event volume

Qualifications:

- Minimum five years of progressive experience in restaurant operations
- Minimum two years of supervisory or managerial experience in restaurant operations
- Valid Serving it Right is required to be maintained during employment
- Valid Food Safe Level 1 is required to be maintained during employment
- Willingness to complete a Police Information Check is required
- Valid Basic First Aid, CPR, and AED Certification, or equivalent will be required to be maintained during employment

HOW TO APPLY:

Interested individuals are asked to submit via email: careers@tfse.ca:

- A) A cover letter;
- B) A resume detailing your skills, experience; and
- C) Any additional information outlining your specific interests and abilities that attracts you to this specific opportunity with TFSE and LEC.

This posting will remain open until filled. We thank all applicants for their interest, however only those selected for an interview process will be contacted.