

Job Posting

Position Title: Senior Manager, Nat's Restaurant
Department: Food and Beverage Operations
Status: Full-time, salary
Reports to: Associate Director, Food and Beverage
Location: Nat's Restaurant at the ARENAS at Langley Events Centre
Salary Range: \$95,000 - \$105,000

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 Associate Director, Food and Beverage, the Senior Manager, Nat's Restaurant is responsible for the overall operations of Nat's Restaurant. The Senior Manager, Nat's Restaurant will oversee daily operations of front-of-house and back-of-house, monitor financial performance and provide leadership to staff in all restaurant areas.

Primary Duties and Responsibilities:

- Oversee daily operations to ensure consistency in service standards, menu quality, cleanliness, safety, and overall guest satisfaction
- Manage inventory levels and review discrepancies as needed
- Maintain relationships with suppliers and vendors
- Develop and execute marketing, promotional and community focused programs to increase brand visibility
- Monitor profit and loss (P&L) statements, controlling labour and food costs as needed, and identifying areas to drive revenue growth
- Ensure compliance with regulatory requirements including health and safety, liquor licensing, and food handling
- Lead the hiring, onboarding, training and performance management of restaurant managers and supervisors
- Oversee the hiring, onboarding and training of all part-time positions
- Other duties as assigned

Skills and Abilities:

- Excellent customer service skills and a personable approach
- Excellent leadership and team management skills
- Experience leading the opening of a new restaurant
- Advanced proficiency with point-of-sale (POS) and inventory management software (e.g., Squirrel or equivalent)
- Strong attention to detail
- Understanding of P&L statements and 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 Suite
- 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 to seven years of progressive experience in restaurant operations
- Minimum three years of 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.