



JOB POSTING – Blue Ocean Golf Club

Position Title: Restaurant Manager

Department: Food and Beverage

Reports to: General Manager

Job Type: Salary Mar to mid-Oct.

Hourly wage for events mid-Oct through Feb

Blue Ocean Golf Club is a public 18-hole championship golf course with a full service golf shop, covered practice facility, golf academy, clubhouse and the Blue Ocean Bar & Grill. Located in beautiful Sechelt BC on the scenic "Sunshine Coast," Blue Ocean offers guests a great golf and culinary experience with exceptional service, stunning scenery, and meticulous course conditioning.

POSITION SUMMARY

You are an experienced, career minded Food and Beverage professional looking to advance their career in a fast paced, fun environment. Open for lunch and dinner mid-March through mid-October, part time October November, and for events only December through February, you'll enjoy a flexible winter schedule. Overseeing Front of House, you'll ensure the proficient operation of the Food and Beverage Department.

DUTIES AND RESPONSIBILITIES

1. Ensure a great guest experience for members and guests.
2. Serving and bartending.
3. Scheduling front of house team.
4. Coach, develop and train servers and assistance with hiring.
5. Maintain the Point of Sale software accurately.
6. Monitor, order, and report on liquor inventory.
7. Schedule for and execute event bookings to a high standard.
8. Personally handle complaints and advise General Manager about appropriate corrective action.
9. Work with General Manager to develop restaurant budget and monitor financial performance.
10. Implement sales and marketing promotions.

REQUIRED SKILLS AND ABILITIES

1. Valid Serving It Right certificate.
2. Minimum 2 years serving and bartending experience.
3. Education related to industry or of a business nature.
4. Excellent communication and guest service skills. Friendly telephone manner.
5. Strong computer skills, including familiarity with Apple iPad, Microsoft Office Word and Excel, email.
6. Have your own vehicle and able to get to and from the golf club early and late hours.

WORK CHARACTERISTICS

1. Mostly indoor, some outdoor, some office work.
2. Fun, fast paced multi-tasking role.
3. Some light lifting required.
4. Full time. Flexible 7 days, evenings, weekends and holidays are required.
5. Restaurant closes January through February and is open for event bookings only.

STRUCTURE

1. Reports to: General Manager
2. Direct Reports: Front of House Supervisor, Servers, Refreshment Cart

SALARY AND BENEFITS

1. Salary commensurate with experience March through early Oct.
2. Hourly wage for part time and events mid October – end February
3. Daily tips and share of event service charges.
4. Complimentary stand-by golf, power cart, rental club and range ball privileges.
5. 1 complimentary meal per day when working.
6. Option to purchase golf shop merchandise and equipment at cost + 10%.

Please send your resume and cover letter by email to:

Ken Langdon | General Manager

klangdon@blueoceangolf.ca | (604) 885-2700 ext.102

Position begins: February 25, 2024 (flexible)