



Job Description: Full Time
Restaurant Manager
Green Valley Country Club

Scope:

Manage various dining outlets to ensure guest satisfaction emphasizing ala carte dining.

Maintains FOH employee's job results by coaching, counseling, redirecting staff, planning, monitoring, and appraising results.

Maintain a clean and orderly workplace.

Schedule, train, and mentor service staff.

Must be a hands-on professional committed to exceeding guest expectations, engaging, and highly visible.

Any other tasks as needed throughout the club.

Candidate:

Strong management presence, constant and visible, engaging, and thoughtful.

Integrity & ethics beyond reproach.

Remains calm and collected, leads by example, and provides an excellent culture where staff and coworkers thrive.

Excellent written and oral communication skills.

Proficient with POS, Microsoft Office, Word, and Excel.

Available to work a varied schedule including weekends and holidays.

Education and experience:

Three plus years of supervisory experience in a high-end restaurant, hotel, or club.

College degree helpful (hospitality a plus)

Compensation:

Full benefits package including health, dental, life, disability, 401K with match personal, sick, and personal time.

Performance and or a holiday bonus.'

Benefit Conditions:

- A waiting period may apply.
- Only full-time employees are eligible.

Pay Frequency:

- Bi-weekly or Twice monthly

Work Remotely

- No

Job Type: Full-time

Pay: Up to \$60,000.00 per year

Benefits:

- 401(k)
- 401(k) matching
- Dental insurance
- Employee discount
- Health insurance
- Paid time off
- Vision insurance

Education:

- High school or equivalent (Preferred)

License/Certification:

- Driver's License (Preferred)

Shift availability:

- Day Shift (Preferred)
- Night Shift (Preferred)

Work Location: In person

Contact: harry.ginther@greenvalleycastle.org