

TERMINAL CITY CLUB

POSITION POSTING

FOOD & BEVERAGE SUPERVISOR

In anticipation of brighter and busier days to come, we are excited to announce this leadership opportunity.

With a background in the restaurants industry and a familiarity with the club-world, you've got the attitude and energy that motivates and inspires your team and everyone around you! You lead by example and know what it means to be a team player; to willingly jump in wherever needed. Come share your talents with us. We would love for you to join our team!

ABOUT THE POSITION

The Terminal City Club, Vancouver's Premier Private Members Club, offers members and guests a welcoming environment and the opportunity to forge new business connections, host clients, entertain friends, keep fit and relax. Our team of service professionals take care of our members and in turn, we take care of our team.

For our employees, our team-oriented, member-first environment, offers competitive wages, extended benefits & pension, Club Fund bonus, staff events, development opportunities, hot meals daily, easy access to transit and more! If this sounds like a place you would like to be a part of, this opportunity may be for you.

As a full-time Food & Beverage Supervisor, you will lead a team in providing best-in-class service to our members and guests. Your years of supervisory experience in the restaurants industry have helped you to hone your leadership skills. You thrive at problem-solving in a fast-paced environment, and with the confidence to 'run the show', you still remain humble and open to feedback as the continuous learner you are.

Initially you will supervise in our Outlets Restaurants. Once business levels increase, you will also be called upon to supervise in Banquets. You will be provided with the necessary training to see you succeed in this all-inclusive Food & Beverage Supervisor role.

JOB RESPONSIBILITIES

- Hands-on supervisor, providing guidance to the service team with positive motivation and effective communication; outlining service expectations and sound product knowledge
- Actively supervise assigned staff and assist in the overall service delivery in the various Restaurants
- Provide personalized service to members and guests; acknowledging by name whenever possible
- Ensure Restaurants are consistent in set up; and staff are properly trained to deliver on the Club's service standards
- Administrative duties include assisting with monthly beverage inventory; complete a daily business log; closing duties and cash outs; and other supportive tasks
- Ensure that Club rules and regulations are adhered to as it relates to service delivery and employee relations
- Maintain effective and cooperative working relationships with all departments
- Uphold Health & Safety regulations with all tasks and activities, at all times

REQUIRED SKILLS AND EXPERIENCE

- Several years' supervisory experience in a high-end establishment; Banquet service considered an asset
- Exceptional knowledge and passion for food & beverage

- Out-going personality; polished image with an emphasis on professional, seamless guest service
- Strong discernment with a high degree of confidentiality
- Exceptional communication skills; enabling a team-focused work environment
- Flexible availability including weekdays, nights, weekends and holidays
- Serve it Right Certification required
- Experience using a client information database and POS system (Jonas) preferred

HOW TO APPLY

Please submit your cover letter and resume with attention to Iain Fletcher, Restaurants Manager at:
hr@tcclub.com

We thank all applicants for their interest; those being considered will be contacted.

