

# TERMINAL CITY CLUB

## SUPERVISOR, FOOD & BEVERAGE

### ABOUT THE POSITION

The Terminal City Club is Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and Canadian Society of Club Managers '2020 Club of the Year', we create a welcoming atmosphere for our members and guests with 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, we thrive in a team oriented, member-first environment, offering 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 provide exceptional operational leadership to our Banquets and Outlets teams in a fast-paced events setting. Your strong sense of urgency, commitment to exceptional member service and natural ability to lead shine through in this role as you provide our members and their guests with an unforgettable experience at the Club.

### JOB RESPONSIBILITIES

- Provide quality leadership support to the Banquets and Outlets teams; applying supervisory skills and motivational abilities to the daily operation
- Actively supervise and assist with Banquet functions/Outlets operations; plan for and assist with set-up as required
- Assist with staff training and development to ensure departmental standards are met
- Ensure Club and Food & Beverage service standards are upheld at all times
- Ensure COVID 19 protocols are followed by the Banquets team, event attendees and Outlets team

### REQUIRED SKILLS AND EXPERIENCE

- Minimum 2 years supervisory experience in a high-end establishment/banquet/restaurant facility
- Proven ability to provide consistent, detailed leadership with anticipative guest service
- Positive attitude, courteous disposition and ability to work effectively under pressure
- A polished image and exceptional communication skills
- Natural affinity towards all types of food service concepts
- General wine and mixology knowledge combined with practical bartending skills
- Serve It Right certification
- Food Safe certification
- Availability to work 'hospitality hours' based on business needs; days/nights/weekends
- Knowledge of audio-visual equipment an asset

### HOW TO APPLY

If this sounds like you, please submit your cover letter and resume to: Marc-André Laurent, Banquet Manager [mLaurent@tcclub.com](mailto:mLaurent@tcclub.com)

*Successful candidate(s) will be required to show proof of vaccination, subject to accommodation based on Human Rights legislation.*

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

