

position posting

The Terminal City Club is Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and one of Boardroom Magazine's 'Distinguished Clubs' with 'Iconic' status, 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.

ABOUT THE POSITION

The Bar Manager will demonstrate a genuine sense of ownership over the success of Beverage operations across the Club's restaurants and our speakeasy Call Me Back. They will play a central role in ensuring our bars remain innovative and best-in-class. The Bar Manager will lead, train, and educate the service team with a focus on superior standards of quality, service, and communication to ensure consistent delivery and exceptional service to our members.

JOB RESPONSIBILITIES

- Ensure that, under your leadership and motivation, the bar team operates effectively with strong communication and alignment with TCC's values, promoting an inclusive and supportive work culture.
- Hire, onboard, and provide detailed training for all new bar team members.
- Drive creativity and evolution across all beverage offerings, including cocktails, spirits, wine selections, and non-alcoholic options and maintain industry-leading standards in presentation, consistency, product quality, and guest engagement.
- Review end-to-end beverage operations, including ordering, receiving, inventory management, and fulfillment processes.
- Maintain overall accountability for all guest feedback related to service and atmosphere; regularly review member satisfaction with thoughtful follow-up and timely implementation of improvements.
- Perform constructive and timely performance evaluations, along with ongoing coaching and performance management, for the bar team (bartenders and barbacks) to ensure an engaged, solutions-focused, and effective team.
- In the absence of managers, provide leadership and guidance to all team members oversee the daily workflow of the Department (e.g., shift floor plans, guidance to F&B Supervisors).
- In the absence of an F&B Supervisor, provide on-the-floor leadership to servers, bartenders, and support staff, including completing all associated duties such as the closing report.
- Develop and execute innovative menu concepts, seasonal features, and unique program elements that elevate the guest experience and stay ahead of industry trends.
- Collaborate closely with culinary and beverage teams to design cohesive and memorable and creative experiences for members.
- Analyze member preferences and usage patterns to evolve the beverage program in a thoughtful, data-informed way.
- Champion a culture of learning and experimentation within the bar team, encouraging professional growth and continuous improvement.

REQUIRED SKILLS & EXPERIENCE

- Superior management and leadership skills with several years of hospitality experience in a high-end establishment.
- Exceptional knowledge of food and beverage, including wine, spirits, beer, and coffee.
- Strong relationship-building skills with both guests and team members and ability to motivate and inspire a bar team.
- Strong working knowledge of Microsoft Office Suite; experience with client information databases and POS systems (Jonas or Squirrel preferred).
- Must be available to work a flexible schedule, including days, evenings, and weekends.
- Serving It Right certification required; Food Safe Level 1 preferred.
- WSET certification is a strong asset.
- Exceptional written and verbal communication skills; strong discernment with a high degree of confidentiality.

WHAT'S IN IT FOR YOU?

Our team of service professionals take care of our members—and in turn, we take care of our team. We thrive in a team-oriented, member-first culture and offer competitive wages, extended benefits and pension, Club Fund bonus, staff events, development opportunities, daily hot meals, easy access to transit, and more. As a Bar Manager, you'll enjoy a competitive salary of \$60,000-\$70,000, depending on skills and experience. If this sounds like a team you would like to be a part of, this opportunity may be for you. If this sounds like a place you would like to be a part of, this opportunity may be for you.

HOW TO APPLY

If this sounds like you, please submit your cover letter and resume with attention to:
Iain Fletcher, Director of Club Outlets at hr@tcclub.com.

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