



GENERAL MANAGER - HARO'S RESTAURANT

Haro's Restaurant at The Sidney Pier Hotel & Spa is looking for a highly organized, enthusiastic, take-charge restaurant GM with exceptional leadership skills to join our team. This is an excellent opportunity to lead a well-established, high-volume division and take it to the next level. Are you a team player who enjoys coaching and developing team members, interacting with guests to create a memorable experience, and is able to manage the financial objectives of the restaurant? If so, this is the career for you! If you enjoy working with a dynamic team of industry professionals, look no further!

RESPONSIBILITIES:

- Regularly interact with guests and team members to build relationships and foster memorable guest experiences
- Inspire, coach, and develop a team and F&B managers to reach next level service excellence
- Demonstrated ability to attract and retain team members to create a high performing team
- Develop annual budget in consultation with General Manager
- Achieve financial targets through sound oversight of operational controls
- Work collaboratively with hotel leaders to achieve creative and innovative service/product ideas.
- Strong attention to detail with regards to restaurant cleanliness and maintenance.
- Engage local community and hotel guests, build customer and brand loyalty
- Work with F&B Management team to develop seasonal menus, responding to market indicators and trends

QUALIFICATIONS:

- 5+ years previous management experience in hospitality industry (high volume restaurant background preferred), including culinary management
- Passion for F&B/hospitality industry
- Demonstrated commitment to service excellence
- Highly organized, able to prioritize and plan, decision maker
- A strong understanding of local and global culinary and beverage trends
- Ability to separate what is urgent from what is important and solve problems in the moment
- Excellent comprehension of restaurant operational controls and financial statements
- Working knowledge of Micros Point of Sale system and MS Office
- Must be adaptable to change and able to multitask calmly and efficiently, with an emphasis on follow up, cooperation and courtesy
- Food Safe Level 1, Serving It Right
- Excellent verbal, written, interpersonal, leadership, and problem solving skills



EMPLOYEE PERKS:

- Competitive salary with semi-annual bonus structure
- Extended health & dental benefits, with The Sidney Pier Hotel & Spa paying the premium (manager pays the LTD premium)
- 50% Subsidized Bus Pass
- Complimentary Fitness Centre Membership
- Recognition Program
- Complimentary 'on shift' meal
- Employee discount privileges in all outlets
- A focus on sustainable/green business practices
- Reimbursement for professional development
- Work with an amazing team of industry professionals

If you are looking for a challenging and rewarding career, send us a cover letter and resume to introduce yourself. We thank all applicants in advance; only those selected for an interview will be notified.