

JOB POSTING

Job Title: Restaurant Manager

Job Status: Full-time, Contract

Start Wage: \$62,000 per annum

Summary of Position:

The Restaurant Manager is responsible for the overall leadership of **Aura Waterfront Restaurant + Patio**, ensuring a refined, welcoming, and guest-focused dining experience that reflects the Inn at Laurel Point's values and Aura's West Coast culinary identity.

This role is hands-on and highly visible, leading by example on the floor and setting the standard for professionalism, hospitality, and service excellence. The Restaurant Manager's primary focus is cultivating a strong, engaged team while ensuring every guest interaction reflects genuine care, attentiveness, and polished execution.

Responsibilities:

- Provide strong, visible leadership for Aura Waterfront Restaurant + Patio, maintaining a consistent presence on the floor during service
 - Lead, coach, and support colleagues to deliver a welcoming, attentive, and elevated guest experience
 - Onboard, train, and develop team members, reinforcing service standards and fostering professional growth
 - Model composure, professionalism, and guest-focused decision-making in all situations
 - Establish, maintain, and uphold departmental service standards, policies, and procedures with clarity and consistency
 - Oversee daily service operations, proactively identifying opportunities to enhance the guest experience
 - Address and resolve guest concerns with discretion, empathy, and timely follow-up
 - Foster a respectful, collaborative, and accountable team culture within a unionized environment
- Partner with Marketing to promote Aura and participate in relevant community and industry events (e.g., Dine Around)
- Ensure POS and related systems are maintained and utilized effectively to support service operations
 - Support and uphold Health, Safety & Wellness requirements and hotel-wide initiatives
 - Perform other related duties as required to support operational excellence

Job Requirements:

- Minimum three (3) years of management experience in an upscale or fine dining restaurant; experience working in a hotel environment considered an asset
- Demonstrated experience leading diverse food and beverage teams
- Proven ability to lead with professionalism, fairness, and consistency while maintaining high service standards
- Strong floor leadership skills with experience managing medium- to high-volume service environments
- Demonstrated commitment to a welcoming, guest-focused approach, setting the tone for hospitality across all outlets
- Extensive knowledge of food, wine, spirits, and beverage programs, with the ability to guide and support sales and service excellence
- Demonstrated ability to remain composed, decisive, and solution-oriented in a fast-paced, high-expectation environment
- Strong communication and coaching skills, with the ability to engage, motivate, and develop team members
- Demonstrated ability to work independently and manage competing priorities with sound judgment
- Demonstrated reliability, including consistent attendance and punctuality, and an understanding of how reliability supports team operations and guest satisfaction
- Advanced knowledge of POS systems and standard office software (MS Office, Excel, Outlook)
- Valid FoodSafe Level 1 and Serving It Right certifications
- Flexible availability, including early mornings, evenings, weekends, and statutory holidays
- Physical ability to meet the demands of the role, including lifting up to 30 lbs as required
- Alignment with and commitment to the Inn at Laurel Point's core values of **Excellence, Respect, Curiosity and Stewardship**


Reports To: Outlets Manager, Director of Food and Beverage

Closing Date: Please submit your application as soon as possible as applications are reviewed daily

Apply Now! Please email your resume to careers@laurelpoint.com. For more information, please visit our Careers page at www.laurelpoint.com/careers

What's in it for you?

- Competitive Wages
- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Comprehensive benefits package
- Colleague of the month recognition program

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- BBQs on our stunning Terrace patio, free themed year-end Gala to thank you
 - Aura waterfront restaurant + patio staff discount – 50%
 - Need a staycation? We’ve got you covered, after your 1-year work anniversary, enjoy a complimentary one-night stay including breakfast for 2
 - Friends & Family hotel discount (so you can show off your amazing workplace)
 - Candidate referral bonus - \$500
 - Industry discounts
 - Workshops
 - Cross-training opportunities
 - Skill and advancement training programs
 - Shower and locker facilities

Thank you for considering Inn at Laurel Point as your employer of choice!