Assistant Manager

Oliver & Bonacini Blue Mountain Village

Job details

Job type Full-time

Benefits

RRSP match
Wellness program

Full Job Description

Company Description

This chic Blue Mountain eatery in the upscale Westin Trillium House is custom-built for mountain dining and full-service catering anywhere in the Georgian Triangle. At dinner, savour a diverse choice of appetizers, seafood, steaks, chops, ribs, pasta, fire-roasted pizza and gourmand burgers, complemented by a well-chosen wine list with plenty of good value and great splurges. Offering an extensive breakfast, lunch and dinner selection, as well as some seriously indulgent culinary experiences.

Job Description

Under the direction of the General Manager, the Assistant Manager is accountable for the day to day operations of the venue including staffing, cost controls, staff training, budgeting and active floor management during service. You thrive in a fast paced work environment while reinforcing the O&B Values daily to inspire and support the team.

Qualifications

- Take pride in your work and hold yourself accountable
- Seasoned hospitality professional

- Actively seeking a more efficient way of doing things
- Strive to hit goals and challenge yourself with new goals
- Work collaboratively with a team, recognizing we are stronger together
- Impeccable attention to detail and ability to quickly think on your feet

Additional Information

What's in it for you?

- Staff dining discount
- Competitive wages/salary
- Gratuity sharing
- Training and development opportunities
- Wellness program
- A comprehensive group benefits package
- RRSP matching program