

Job Title: Food & Beverage Manager

Reports to: Director of Food & Beverage

Job Overview:

The Grill on the Gore restaurant, located at the Vail Golf Club, is seeking a full-time seasonal manager for the summer season beginning May 1. Come join our team! May 1 – October 27

We serve classic American comfort food with a unique twist, all with an amazing view of the Gore Range. Be a part of a team that focuses on superior guest service while providing the highest quality food in a friendly and fun environment. Enjoy the opportunity to work with the general manager to develop a unique and creative bar menu that utilizes our herb garden, local spirits and Colorado draft beer selections. Implement training strategies and work with a diverse team overseeing three different aspects of the business including the Grill on the Gore restaurant, the Starter Haus and the Beverage Cart.

Must be guest service-focused with the ability to lead a team to provide the highest quality of service on a consistent basis. An ideal candidate works great under pressure and works as part of a team willing to jump in and assist wherever needed or asked.

Responsibilities & Duties:

- Oversee the day to day operations of the Grill on the Gore Restaurant, the Starter Haus and the Beverage Cart.
- Work directly with the Chef and Sous Chef in regards to the food quality and consistency including addressing and sharing any concerns that come up.
- Opening and closing the building.
- Lead a team of up to 25 people including but not limited to:
 - o Scheduling
 - o Training
 - o Coaching
 - o Disciplining
- Maintain a safe work environment.
- Assuring the cleanliness of all spaces in and around the Clubhouse.
- Host daily pre-shift meetings in addition to attending regular manager meetings.
- Resolve guest issues in a timely manner.
- Maintaining and exceeding our guest service expectations and survey scores.

Basic Qualifications & Skills:

- At least 1–2 years restaurant supervisory or management experience.
- A strong working knowledge of bartending and creating cocktails.
- Previous training for safe alcohol service such as TIPS.
- Have a positive attitude.
- Be able to work under pressure while remaining calm and leading a successful team.
- Function at a high level as part of the food and beverage management team.

Wage Range \$30-\$34 per hour DOE