

Food & Beverage Supervisor

Join our team at Brentwood Bay Resort.

About us.

Brentwood Bay Resort is a luxury boutique property that is unlike any other hotel or resort in the Greater Victoria area. We believe in doing more than serving delicious meals, providing relaxing spa treatments, and welcoming guests to our beautiful oceanfront suites. We believe in providing a truly special guest experience and supporting our team members to discover their unique contribution and empower them to deliver it!

About the job.

This Position is a management presence on the floor, responsible for the energy and effectiveness of the team on a day-to-day basis, maintaining service standards and liaising with the kitchen. The supervisor is a point of contact for staff, guests, and management. In addition to being responsible for daily performance, the role is a voice in future planning for the department, a face of the company for guests and a resource for staff.

About you.

- A willingness to learn and teach interpersonal and technical skills on the job
- Genuine interest in expressing and accumulating wine, culinary and leadership knowledge
- A graceful and mindful approach to work and life
- Professionalism in appearance and demeanor at all times + a high aptitude for leadership and teamwork
- An extremely guest-centric disposition + the congeniality to work in the presence of all kinds of personalities during high and low volume periods
- A resourceful mindset + a continually developing awareness of resources to call upon that support the guest experience
- Genuine interest in and capacity for self-development + self-awareness and the desire to apply this information to your daily life
- Effective, efficient, and professional communication skills
- 2 years' experience in a full-service restaurant or combined experience and education
- Comfortable learning and using technology (computer + tablets) to support staff
- Proficiency with MS Office and POS systems
- Pride yourself in maintaining high standards of productivity
- The ability to perform physical work, stand/walk for long periods of time and lift 50 lbs
- The ability and desire to work a flexible schedule that supports your learning and the needs of the business
- Serving It Right certification
- Banquet experience considered an asset

What we offer.

- A competitive hourly rate. \$17.00 - \$19.00 plus gratuities, based on experience
- An employee benefits plans that include dental, extended healthcare, travel insurance, life insurance, and accidental death and dismemberment insurance

Employee perks that include:

- *50% off at the Brentwood Bay Pub*
- *50% off at the Arbutus Room*
- *50% off Spa Treatments at the Brentwood Bay Spa*
- *FREE paddle sport rentals at the Brentwood Bay Marina*
- *Friends and Family discounts on hotel rooms*
- Employee referral program (cash bonus 'for successful candidates)

- Personal and professional development opportunities
- A beautiful location and work setting
- A team that is focused on mindfulness in work and life
- A place you actually want to come to work

How to apply?

Please send your cover letter and resume to Josh Norman, Human Resources Manager at hr@brentwoodbayresort.com. Let us know what position you are applying for by using "Food & Beverage Supervisor" as the subject line.