

Job Title: Restaurant Manager – Brantford Golf & Country Club

Location: Brantford, ON

Salary Range: \$50-60,000 annually + benefits, bonus structure, and exclusive club perks

Job Type: Full-Time

At Brantford Golf and Country Club, dining is more than a meal, it's an experience. We are seeking a passionate, people-first Restaurant Manager to lead our front-of-house team, elevate service standards, and help create memorable moments for our members and guests.

This is a full-time, year-round leadership role for someone who thrives in a fast-paced hospitality environment, enjoys mentoring others, and takes pride in maintaining a polished, welcoming restaurant.

What You'll Do

As Restaurant Manager, you'll be responsible for the overall day-to-day operation of the restaurant, ensuring seamless service, strong team morale, and consistent execution of our standards.

Key responsibilities include:

- Overseeing daily restaurant operations and maintaining a clean, organized, and well-presented dining environment
- Leading, supporting, and motivating front-of-house staff to deliver exceptional member service
- Hiring, training, scheduling, and developing staff with a focus on professionalism and teamwork
- Maintaining and enforcing Standard Operating Procedures (SOPs) to ensure consistency and excellence
- Working closely with the Food & Beverage Manager, Assistant Food & Beverage Manager, and Executive Chef to align service goals, events, and operational needs
- Supporting service during peak times, special events, and member functions

- Addressing member feedback with professionalism and care, ensuring a high level of satisfaction
- Upholding health, safety, and club policies at all times

What We're Looking For

- 1-2 Years experience in a hospitality management role
- A natural leader who enjoys coaching and building strong teams
- Strong organizational and communication skills
- A hands-on manager who leads by example on the floor
- Previous restaurant or hospitality management experience (private club experience is an asset)
- Flexibility to work variable hours, including evenings, weekends, and holidays as required by the club's operating schedule

Why You'll Love Working Here

- Full-time, year-round stability
- Competitive salaried position
- A supportive leadership team and collaborative work environment
- The opportunity to shape service standards and make a meaningful impact
- A beautiful club setting with a strong sense of community

If you're energized by hospitality, passionate about people, and excited to lead a team in a refined yet welcoming environment, we'd love to meet you. Applicants should submit their resume to Casey De Caire, Food and Beverage Manager.