



Front of House Supervisor – Restaurant, Events & Social
Media
London ON

Crumlin Creek Golf Club is looking for a mature, experienced and highly organized Front of House Supervisor to help lead our restaurant, events and guest experience.

This is a hands-on leadership position for someone who enjoys developing people, solving problems and taking ownership. We're looking for someone who sees what needs to be done and gets it done.

Key Responsibilities

- Lead and support our front-of-house team
- Train, coach and develop servers to provide friendly, efficient and consistent service
- Assist with scheduling and day-to-day FOH operations
- Coordinate golf tournaments, leagues, special events and restaurant functions
- Handle guest concerns professionally and effectively
- Work closely with kitchen, golf and management teams
- Manage and create content for Crumlin Creek's social media channels
- Help develop promotions and ideas to drive golf, restaurant and event business
- Use spreadsheets and digital tools to organize schedules, events and operational information
- Troubleshoot common POS and technology issues

What We're Looking For

- **Minimum 3 years of supervisory experience** in restaurant, hospitality or a similar environment
- Previous serving experience with demonstrated ability to **train and develop servers**
- Experience coordinating events or functions
- Mature, dependable and confident with strong leadership skills
- Excellent organizational and problem-solving abilities
- Strong technology skills and ability to learn new systems quickly
- Comfortable with POS systems and independently troubleshooting common issues
- Proficient with **Excel or Google Sheets**
- Comfortable with **Facebook, Instagram and Canva or similar content-creation tools**
- Excellent communication and customer-service skills
- Valid Smart Serve certification
- **Flexible availability, including evenings, weekends, holidays and special events**

Who Will Succeed Here?

Someone who can comfortably move between leading a busy restaurant shift, training a new server, coordinating an event, solving a POS problem and creating a social media post.

You'll be successful if you're hands-on, resourceful, organized and comfortable making decisions without needing constant direction.

What We Offer

- **\$60,000-\$65,000 annual salary, based on experience**
- **Tips (when applicable)**
- **Health benefits**
- **Vehicle allowance**
- **Cell phone allowance**
- **Golf privileges**
- **Meal allowance**
- **A varied leadership role with significant responsibility and autonomy**

About Crumlin Creek

Crumlin Creek is London's unique 12-hole public golf course, featuring a busy restaurant and patio, leagues, tournaments and special events. We pride ourselves on a relaxed, friendly atmosphere, great value and excellent guest service.

This is a full-time position with flexible hours based on the needs of the business.

If you're an experienced hospitality leader who enjoys working with people, solving problems and making things happen, we'd like to hear from you.

Please apply with your resume and a brief note telling us why you'd be a great fit for Crumlin Creek.