

## Job Description for Restaurant Manager At Ironbridge Golf Club



**Job Title:** Restaurant Manager

**Location:** The Kitchen at Ironbridge, 410 Ironbridge Drive, Glenwood Springs, CO 81601

**Position Type:** Full time – Year Round

**Compensation:** \$50-\$55k Salary., 40-50 hours average per week (Tuesday-Saturday) (Evening Manager)

**Additional Benefits:** Eligible for medical benefits, staff uniforms, golf shop discounts, food and beverage discounts, golf playing and practicing privileges.

**Experience:** Must have previous restaurant experience (serving, bartending and management).

**Responsibilities:** The Restaurant Manager will report to the and Food and Beverage Manager and will have the following responsibilities:

- Train, motivate, lead, and manage the front of house staff.
- Ability to develop training methods that incorporate the unique culture and values of our restaurant.
- Manages all employees in front of house (hosts, bussers, servers, bartenders).
- Touch tables, manage the floor, and help guide employees through their everyday tasks.
- Connect with patrons throughout shift and ensure everyone is receiving quality service and operations are running smoothly.
- Provide a fun and positive work environment for employees and patrons.
- Issues that arise in restaurant will be handled by manager unless escalation to food and beverage manager is necessary.
- The restaurant manager will be knowledgeable of all menu items (bar and food) and will be able to assist all positions and answer any questions. Fluent with our POS system.
- Ensure all front of house employees (servers, bussers, hosts, and bartenders) are completing their daily side work tasks in a timely and effective manner.
- Will assist the Food and Beverage manager in tasks such as scheduling, discipline, promotions, and events.
- The restaurant manager will be the closing manager and will need to ensure closing duties are performed. Will be responsible for cutting staff if necessary.
- The restaurant manager will handle the cash deposit at the end of the evening.
- Assist in executing major events, to include, setting up, service and breakdown.
- Closely work with Head Chef, and his kitchen staff.