



Restaurant Floor Manager (Full-Time Position)

Do you love hospitality? Love to meet and interact with fun and diverse people? Love to work in a friendly environment? If so, come be a part of our Boulevard Club family.

The Boulevard Club was announced as the **Great Place To Work** in Hospitality and Retail Industry in Canada for 2023 with 23% higher employee satisfaction rate compared to other typical organizations in the Industry.

*We take pride in providing safe and inclusive communities;
that inspire wellness, growth, and excellence.
We create exceptional, social, athletic, and recreational
environments; celebrating memorable experiences
and positive connections.*

As an employee of The Boulevard Club, you will enjoy a high quality pleasant working environment and the following benefits:

- Education & Professional Development Assistance
- Extensive medical and dental benefits for Employees and their families
- Employee Health & Wellness Program
- Gratuity Program
- Meal Plan
- Bike Share TO
- Night Transportation Assistance
- Summer Recognition Program
- Complimentary Parking (subject to availability)

Job Overview

Reporting to the Food & Beverage Manager, this person will oversee the restaurants operations by prudently directing staff and resources in delivering food and beverage service to members and guests in the absence of and assistance to the Food & Beverage Manager.

Specific duties would include, but are not limited to:

- Maintain continuous surveillance of the Dining Room to ensure that members are served efficiently, professionally and courteously.
- Ensure that all opening and closing procedures are followed properly with the current POS System and credit card machine.
- Assist with the staff scheduling and ensure that all employees are properly attired, trained, and knowledgeable about staff rules and regulations, Club philosophy, and safe working practices.
- Lead information briefings to all staff at the beginning of each meal shift to include daily business activity, assigning sections and tasks menu specials or changes etc.
- Assisting with maintenance of budget figures for revenue, payroll and expense.



- Ensures maintenance of adequate stocks and supplies required for professional service, high quality service.
- Maintains up-to-date wine list and menu selection.
- Teaches and coaches the entire Food and Beverage department on wine features, serving instructions and to keep abreast of new trends.

Job Qualifications

- 2 to 3 years relevant experience in Food & Beverage industry, preferably with previous supervisory experience and some private club/hotel experience
- Must have a minimum of 2 years managerial experience in the food and beverage industry.
- WSET Certification or wine tasting background is an asset.
- Ability to work well under pressure in a fast-paced environment.
- Extensive industry and product knowledge
- Smart Serve Certificate
- Self-motivated individual with strong leadership and problem-solving skills
- Effective communication skills (speak, read and write)
- Proficient and sufficient degree of computer literacy – MS Office, Jonas software or equivalent
- Flexibility to work evenings, weekends, holidays

For over a century, The Boulevard Club has built a reputation around time honoured traditions, exemplary service, and unrivalled athletics programs for all ages and abilities, including tennis, badminton, water sports, fitness, swimming, basketball, pickleball, and more.

We pride ourselves on creating an exceptional Member experience thanks to an equally diverse and inclusive team. We know that our team members are vital to the success of the Club, which is why we hire well and enjoy developing and rewarding our team.

If you would like to work and learn from a team of professionals and build your career at one of Toronto's top private clubs, The Boulevard Club may be a good fit.

Interested applicants are invited to forward their resumes in confidence to careers@boulevardclub.com **no later than September 23, 2023.**

We thank all candidates for their interest, however only those being considered for an interview will be contacted.

The Boulevard Club is an inclusive work environment and as such, has a workplace accommodation policy in place. Accommodations are available, upon request, for the interview process and other selection stages for job applicants with accessibility needs. Please contact Human Resources to discuss further.



What restaurant floor manager



Where Toronto, ON



Find jobs

Date posted ▾

Remote ▾

Within 25 kilometres ▾

Pay ▾

Job type ▾

Location ▾

Company ▾

Job Language ▾

Upload your resume and easily apply to jobs on Indeed!

restaurant floor manager jobs in Toronto, ON

Sort by: **relevance** - date

182 jobs 

Sommelier Restaurant Floor Manager - Eataly Sherway...



Eataly North America

Toronto, ON

Full-time

Weekends as needed +1

Company Description Eataly is the world's largest artisanal Italian food and beverage marketplace! Eataly is not a chain; each Eataly is different, with its...

Today

Restaurant Floor Manager



The Boulevard Club 3.6

Toronto, ON

Full-time +1

Monday to Friday +3

➤ Easily apply  Hiring for multiple roles

Do you love hospitality? Love to meet and interact with fun and diverse people? Love to work in a friendly environment? If so, come be a part of our Boulevard...

Visited 1 day ago

Restaurant Floor Manager

The Boulevard Club ★★★★★ 70 reviews

📍 1491 Lake Shore Blvd W, Toronto, ON

Full-time, Permanent

Apply now



that inspire wellness, growth, and excellence.

We create exceptional, social, athletic, and recreational environments; *celebrating memorable experiences and positive connections.*

As an employee of The Boulevard Club, you will enjoy a high quality pleasant working environment and the following benefits:

- Education & Professional Development Assistance
- Extensive medical and dental benefits for Employees and their families
- Employee Health & Wellness Program
- **Gratuity Program**
- Meal Plan
- Bike Share TO
- Night Transportation Assistance
- Summer Recognition Program
- Complimentary Parking (subject to availability)

Job Overview

Reporting to the Food & Beverage Manager, this person will oversee the Dining room operations by prudently directing staff and resources in delivering food and beverage service to members and guests. In the absence of and assistance to the Food & Beverage Manager, oversee the operations in the Dining Room and other restaurant areas.