



**NORTH SHORE
WINTER CLUB**

1325 East Keith Road, North Vancouver, B.C., V7J 1J3. www.nswc.ca

P: 604.985.4135 **F:** 604.985.1519 **E:** info@nswc.ca

Position: Bar Manager

Status: Full Time

Department: Food & Beverage

Pay: Hourly, hours are flexible and rotate through weekdays, weekends, evenings, and statutory holidays

The North Shore Winter Club is a celebrated family athletic club serving the Greater Vancouver Area. Home to a rich history of hockey, swimming, racquet sports and fitness, members at the North Shore Winter Club have enjoyed the benefits of a friendly social environment since 1958.

Ideally located at the bottom of Mountain Highway just on the north side of Vancouver's Second Narrows Bridge, the North Shore Winter Club has become a prominent symbol of British Columbia's proud tradition of inclusive athletics and family fitness. We offer a well-rounded approach to athletics and overall health & wellness with a complete range of social, recreational and competitive programs for men, women and children.

Key Objective of Bar Manager position:

This dynamic role requires a self-motivated professional with exceptional problem-solving skills, who will be responsible for operating a cost-effective full-service bar and lead our remarkable service team to increase member loyalty, experience and product quality.

Duties and Responsibilities:

- Responsible for all aspects of the Lounge's day-to-day operations according to the policies, procedures, goals and budgeted guidelines of the Club
- To maximize long-term profitability, morale and employment standards, member/guest satisfaction, the skills of all staff within the Lounge
- Achieve and sustain financial targets and performance goals
- Ensure complete member satisfaction and high standards at all times,
- Lounge staff hiring, consistent and recurring training and development to ensure departmental standards are consistently met and upheld at all times; managing staff issues
- Ensures that all Lounge bartenders and servers are following all standard liquor rules and regulations as well as the rules of the Club
- Collaborate to create creative cocktail menus
- Oversee opening/closing duties, accurate payment handling and reporting
- Oversee the weekly/monthly inventory checks on all operating equipment and supplies, including monthly counts of all inventory within the Lounge
- Communicates all required pertinent information to bartenders and servers during pre-shift meetings; maintains Supervisor log book for communication between shifts

- Administrative and supervisory duties for Lounge team - schedules, and breaks.
- All ordering for the Lounge
- Manage Lounge costing, inventory and supplies
- Oversee gratuity disbursements
- Contribute to creation and execution of promotions and on-site events through our banquet department
- Bar set up and tear down in both the Club's Lounge and banquet events

Qualifications & Experience:

- Previous Management Experience required within a full-service restaurant or bar, preferably in the premium casual genre and/or Club industry
- Responsible alcohol service certificate (Serving It Right)
- Jonas Club Management and/or POS experience preferred
- Ability to delegate and follow-up
- Ability to train others to: master technical skills, serve members/guests with enthusiasm, sell as part of the dining experience, assert authority and make judgments
- Complete knowledge of all positions and functional areas within the Lounge
- High level of organizational and communication ability

Skills and Knowledge:

- Beer, wine and spirit knowledge combined with practical bartending skills
- Ability to lift and or move cases and kegs when needed
- Ability to maneuver up and down stairwells
- Table food and beverage service skills strongly encouraged
- Cash handling. Credit/Debit payment abilities
- Proven ability to provide consistent, detail-oriented leadership toward anticipative member/guest services
- Positive attitude, courteous disposition and ability to work effectively under pressure while leading a team
- A polished image with exceptional communication skills
- Natural affinity towards all types of food service concepts

If you would like to apply for this position, please provide your resume and cover letter to:

NSWC Human Resources
employment@nswc.ca