

As the Restaurant Manager at the Golf Club at Newcastle, you are responsible for managing all aspects of the restaurant operation related to delivering an exceptional dining experience through the use and training of our Universal Product and Service Standards as well as fine dining service sequence. Responsibilities include the selection, training, development, and management of both year-round and seasonal team members. You are also responsible for maximizing the restaurant revenues by providing an exceptional, consistent dining experience as well as understanding room capacities and the reservation process to fully utilize restaurant space.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Represent, contribute to and promote Oki Golf as the market leader.
- Must be proactive in developing innovative ideas to facilitate the continual delivery of exceptional quality products and profit contributions to the Company.
- Monitor guest feedback and surveys using the feedback garnered as a training tool as well as to consider new offerings.
- Ensure the restaurant assets are well maintained
- Understand Oki Golf's definition of guest service and embody the service philosophy.
- Understand business levels and opportunities to increase revenue through innovative programming
- Recruit, hire and train restaurant team members
- Understand and value individual growth and development as well as formulating strategies for growth and development of team members.
- Establish and embody the benchmark of performance for the department in the areas of motivation, sense of ownership, and dedication to quality of product.
- Responsible for the supervision and follow up of all staff assignments.
- Manage monthly expenses to the budget, minimizing expenses and overtime.
- Conduct monthly Beer, Liquor and Wine inventory
- Monitor menu mix to consistently update menus

- Practice active asset management, control, and security to reduce shrinkage.
- Other tasks as assigned.

QUALIFICATIONS, EDUCATION AND/OR EXPERIENCE:

- Positive and proactive supervisory, leadership, management, and coaching skills.
- Thorough knowledge of ordering/purchasing, inventory control, budget management and P&L accountability
- Ability to multi-task while remaining focused on the key objectives of the position.
- High School diploma or equivalent
- A minimum of 5 years in a supervisory and/or management capacity at a high-end restaurant
- Must possess current food handler's permit as well as Class 12 permit.
- Past experience managing annual sales volume of 1.5M or greater in a upscale service-oriented company

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those a team member encounters while performing the essential functions of this position. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this position, the team member must:

- Work weekends and holidays, mornings, and evenings as business demands.
- Have the ability to lift 50 pounds occasionally.
- Lift, reach, bend, twist, push, pull, squat, grasp and use arm-hand coordination on a consistent basis.
- Have the stamina to stand on feet for long periods of time.

COMPENSATION DETAILS:

- Offered rate of pay range: **$74,000.00 - $100,000.00** per year
- Position classification as exempt or nonexempt will be determined based on the final compensation package and applicable Washington State law.
- If classified as non-exempt, position is eligible for **overtime**
- Eligible for **annual bonus*** equal to 10% of yearly salary amount (appx. **$7,400.00 - $10,000.00**)

**Bonus eligibility based on meeting company financial goals.*

BENEFITS AND PERKS:

Oki Golf offers an impressive collection of benefits! Some benefits include:

ALL TEAM MEMBERS:

- Golf benefits for free play, guest passes and visits to all 8 Oki courses.
- 50% discount on shift meals
- 25% discount for you and up to four guests (not including alcoholic beverages)
- Flexible work environment
- 401K with company match
- Paid sick time
- *Team Member Referral Program* participation and more!

FULL-TIME TEAM MEMBERS: (regularly working 35+ hrs/week):

- Medical/dental/vision/telehealth coverage
- FSA options
- Company paid life insurance and long-term disability
- Paid vacation
- Holiday pay

The Golf Club at Newcastle

Capping 350 expansive, hilltop acres, The Golf Club at Newcastle is the Puget Sound's premier public golf and event destination. The property features 36 holes of championship golf, framed by stunning, panoramic views of Lake Washington, Mt. Rainier, the Olympic and Cascade Mountains, and the Seattle skyline. The breathtaking scenery is complemented by a spectacular 44,000 square foot clubhouse and extensive, year-round practice facilities. Newcastle's captivating views, first-class amenities and unparalleled standard of service are all designed to provide a unique experience for guests. The golf club offers a wide variety of options for job seekers including golf, restaurant, banquet and catering, turf, and administrative positions.

To Apply

Please visit the Job Listing to apply online

or

Send a resume with contact information to: DanaG@okigolf.com