



## **The Wisconsin Club**

### **Fine Dining Manager - Private Social Club, Milwaukee**

We are seeking an energetic and detail-oriented Fine Dining Manager to lead our upscale restaurant operations with passion and precision. In this pivotal role, you will oversee daily restaurant functions, ensure exceptional guest experiences, and maintain the highest standards of food quality, safety, and service. Your leadership will inspire a dedicated team to deliver memorable dining experiences that reflect our commitment to excellence. This position offers an exciting opportunity for a hospitality professional eager to elevate fine dining standards and foster a welcoming, sophisticated atmosphere.

### **Responsibilities**

- Manage all aspects of restaurant operations, including staff scheduling, shift management, and customer service excellence.
- Supervise food preparation, presentation, and quality control to uphold fine dining standards.
- Oversee inventory control, food safety protocols, and food handling procedures to ensure compliance with health regulations.
- Lead staff training and development initiatives to enhance culinary skills, customer service, and team performance.
- Utilize POS systems such as Aloha POS and Micros POS for order processing, cash handling, and sales reporting.
- Coordinate with kitchen management on food production, catering events, banquet services, and special culinary offerings.
- Monitor budget adherence, manage costs effectively, and implement strategies for operational efficiency.
- Interview prospective team members and participate in hiring processes to build a skilled and motivated staff.

### **Requirements**

- Proven experience in fine dining restaurant management or hospitality management roles with supervising responsibilities.
- Strong background in food preparation, cooking techniques, and culinary experience within the food industry.
- Familiarity with POS systems including Aloha POS and Micros POS; experience with cash handling is essential.



- Demonstrated leadership skills in team management, staff training & development, and shift supervision.
- Knowledge of food safety standards, food handling procedures, inventory control, and kitchen management practices.
- Excellent customer service skills with a focus on delivering memorable guest experiences in a fast-paced environment.
- Previous experience in casual dining or banquet settings is preferred; hotel or catering experience is a plus.
- Ability to manage budgets effectively while maintaining high-quality service standards. Join us as a Fine Dining Manager where your expertise will shape extraordinary dining experiences! We are committed to fostering a vibrant work environment that values leadership, culinary excellence, and exceptional hospitality—making every guest feel special from the moment they walk through our doors.

Pay: \$55,000.00 - \$65,000.00 per year

Benefits:

- 401(k)
- 401(k) matching
- Dental insurance
- Flexible schedule
- Health insurance
- Paid time off
- Vision insurance

**Please send resumes to both:**

**Sarah Pezza :** [Spezza@wisconsinclub.com](mailto:Spezza@wisconsinclub.com) & **Kristi Becker:** [becker@wisconsinclub.com](mailto:becker@wisconsinclub.com)