Restaurant Manager

Toptable Group

Job ID
50367

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LOCATION	DATE POSTED	EXPIRY DATE
1133 Hamilton St, Vancouver, BC | British Columbia	05-06-2026	02-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 79872	5 year or more	No degree, certificate or diploma

Job Details

Position: Restaurant Manager

Reports to: Restaurant Director

Business Address: 1133 Hamilton Street, Vancouver, BC V6B 5P6

Location of Work: Vancouver, BC

Company Operating Name: Toptable Group

Salary: $79872/year

Benefits package offered: Dental & extended health benefits, Life Insurance

Status: Full-time, ongoing

Language of Work: English

Vacancies: One (1)

Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 604-899-7463, toptablegroup@gmail.com

APPLY ONLINE: https://app-elb.pushoperations.com/ats/job-postings/03aa3a33-4055-4943-a718-b6ab25c42425/public

JOB SUMMARY:

The Restaurant Manager for a new fine dining restaurant in Vancouver’s trendy Yaletown will help inspire, develop, oversee, and manage the front-of-house team, while working closely with the management team to support the creation and delivery of a unique and elevated guest experience that is in harmony with the kitchen’s food program.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

(other duties may be assigned as required)

Actively participates in activities essential for a successful opening of a new fine dining restaurant

Serves as an educator, as well as an inspirational, committed, and responsible leader to the restaurant’s front-of-house teams

Maintains exceptional standards of professionalism and hospitality

Orchestrate seamless front-of-house operations across all services, maintaining the detailed standards expected of a high hospitality guest experience

Responsible for greeting guests, managing VIP reservations, and cultivating long-term relationships that foster loyalty

Anticipate guest needs with intuitive, unobtrusive service to resolve concerns before they arise

Oversee pacing of covers in a high-volume environment without compromising the intimacy or quality of the dining experience
Ensures the delivery of superior customer service through effective staff training and education
Execute and oversee tableside preparations including Caesar salad, beef tartare, pasta alla chitarra, branzino, and others with technical mastery
Design and deliver structured training programs covering service protocols, menu knowledge, Italian culinary traditions, wine education, and tableside technique
Conduct daily pre-shift briefings that energize the team, communicate specials, and set the tone for exceptional service
Coach, mentor, and retain top front-of-house talent through clear performance expectations, regular feedback, and career development pathways
Manage scheduling, labour allocation, and staffing levels to optimize service quality and operational efficiency across high-volume covers
Oversee reservations strategy, table management, and cover flow in partnership with the reservations team
Monitor and report on key operational metrics including guest satisfaction scores, and labour cost
Under the direction of the Restaurant Director, initiates and executes special projects as required

REQUIRED EXPERIENCE AND QUALIFICATIONS:
Minimum 5 years of progressive front-of-house management experience, with at least 2 years in a Michelin-starred (1-star minimum) or equivalent fine dining environment
Demonstrated experience with front-of-house priorities in new restaurant openings, with a focus on fine dining
In-depth, working knowledge of Italian wines, including regional appellations, producers, and vintage variation, formal certification (WSET Level 3, CMS, AIS or equivalent) strongly preferred
Fluent in Italian culinary terminology, regional cuisine, and food culture
Proven track record in staff training, team building, and performance management within a fine dining setting
Experience managing high-volume service (250+ covers per service) without compromise to quality or guest experience
Related university degree or a combination of education and experience
A solutions-provider committed to a vision of service to create an ultimate guest experience
Strong verbal and written English communication skills; Additional language skills, particularly Italian, are a significant asset
Superior conflict resolution skills, with the ability to relate professionally to all levels of staff, management, clientele, suppliers, and partners
Excellent planning, organizational and problem solving skills
Comfortable with dealing with media, public speaking, and VIP guests
Flexibility to work evenings, weekends, and holidays

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