Restaurant Manager

Job ID
51371

Toptable Group

VIEW THIS JOB ONLINE: https://www.newcomersjobs.com/jobs/51371

LOCATION	DATE POSTED	EXPIRY DATE
1109 Hamilton Street, Vancouver, BC | British Columbia	10-09-2026	09-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 80000	5 year or more	Bachelor's degree

Job Details

Employer: Aquilini Restaurants Limited Partnership o/a Elisa

Position: Restaurant Manager

Terms of Employment: Full-time / Permanent

Vacancies: One

Location: Vancouver, British Columbia

Employment Address: 1109 Hamilton Street, Vancouver, BC V6B 5P6

Hours of Work: 40 hours/week

Language: English

Benefits: Dental and extended health benefits, life insurance. Eligible for discretionary bonuses and/or salary increases in accordance with company policy.

Salary: $80,000 CAD / year

Contact: Please apply directly online at: https://app-elb.pushoperations.com/ats/job-postings/04b50744-2ed0-47a4-8197-f520cc070288/public

About Us

Elisa is a contemporary steakhouse offering modern takes on meats plus seafood, sides, wines and cocktails. Taking center stage on Elisa’s menu, are flame-grilled premium fine cuts from around the world, sustainable seafood, and locally sourced produce, all prepared by Executive Chef Andrew Richardson on a stunning Grillworks Infierno.

Job Description

Role Summary

The Restaurant Manager for Elisa 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.

Duties:

Actively participating in activities essential for successful operations of our fine dining restaurant

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

teams
Maintaining exceptional standards of professionalism and hospitality
Orchestrating seamless front-of-house operations across all services, maintaining the detailed standards expected of a high hospitality guest experience
Responsibility for greeting guests, managing VIP reservations, and cultivating long-term relationships that foster loyalty
Anticipating guest needs with intuitive, unobtrusive service to resolve concerns before they arise
Overseeing pacing of covers in a high-volume environment without compromising the intimacy or quality of the dining experience
Ensuring the delivery of superior customer service through effective staff training and education
Executing and overseeing tableside preparations including Caesar salad, beef tartare, pasta alla chitarra, branzino, and others with technical mastery
Designing and delivering structured training programs covering service protocols, menu knowledge, Italian culinary traditions, wine education, and tableside technique
Conducting daily pre-shift briefings that energize the team, communicate specials, and set the tone for exceptional service
Coaching, mentoring, and retaining top front-of-house talent through clear performance expectations, regular feedback, and career development pathways
Managing scheduling, labour allocation, and staffing levels to optimize service quality and operational efficiency across high-volume covers
Overseeing reservations strategy, table management, and cover flow in partnership with the reservations team
Monitoring and reporting on key operational metrics including guest satisfaction scores, and labour costs
Under the direction of the Restaurant Director, initiating and executing special projects as required

Requirements:
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
Related university degree or an equivalent combination of education and experience
Demonstrated experience with front-of-house priorities, 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
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

Downloaded from newcomersjobs.com on 04-11-2026