

Restaurant Manager

Toptable Group

Job ID
51371

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