

# QUAILS' GATE

*Okanagan Valley*

## Restaurant Manager

We are seeking a talented individual to join our team in the role of Old Vines Restaurant Manager.

In this role, you will be responsible for the service operations of the restaurant and private dining room. You will provide the leadership to the service team to deliver memorable dining experiences. You will work closely with the Winery Chef and culinary team as well as other members of the on-site hospitality team. You will work with the General Manager to develop the service program of the restaurant in line with the Quails' Gate vision.

Our successful applicant will possess natural leadership abilities, work well in high pressure situations and have the ability to multi-task and take initiative. They must have fine dining experience and a detail orientated service approach. They will have a strong restaurant operations background, be hands-on, have a track record of developing others, and a positive, 'can do' attitude.

Applicants must have a minimum of 5 years of management experience, preferably within fine dining. They will have an understanding of brand implementation, budgeting, planning, and be proficient with computers and technology, including POS systems. They will demonstrate organization and coaching skills, and have advanced knowledge of wine and food.

**To Apply:** If you are seeking an experience with a dynamic winery that is intent on establishing itself as Canada's leading premium brand, please forward your resume with covering letter to:

Lani McGill

Human Resources

Email: [employment@quailsgate.com](mailto:employment@quailsgate.com) Website: [www.quailsgate.com](http://www.quailsgate.com)