

Restaurant Manager - BA Restaurant Holdings Ltd. (dba D/6 Bar and Lounge)

Job ID
39962

HR

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LOCATION	DATE POSTED	EXPIRY DATE	
39 Smithe Street, Vancouver, BC British Columbia	02-05-2026	29-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 27.70 per hour	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

BA Restaurant Holdings Ltd. (dba D/6 Bar and Lounge) is looking for an experienced Restaurant Manager to join the team.

This position is permanent, full-time; 37.5 hours per week; \$27.70 per hour. Eligible for extended health and dental benefits after passing 3 months of probationary period.

Standard 7.5 hour shift for this position could be scheduled between 10 AM and 3 AM as required (scheduled shift times can vary on a weekly basis based on business needs).

How to Apply:

*Please do not call or apply in person.

Please apply online at: https://workforcenow.adp.com/mascsr/default/mdf/recruitment/recruitment.html?cid=c3f0c503-2caf-40dc-babd-ff9bf19f878e&ccId=9151793480644_2&type=JS&lang=en_CA

OR

Email your resume to: blaucareers@parqvancouver.com

OR

Mail resume to:

BA Restaurant Holdings Ltd.

39 Smithe Street,

Vancouver BC

V6B 0R3

*Please confirm in your resume that you are legally authorized to work in Canada (i.e., either a permanent resident or

citizen of Canada).

Job Description

POSITION OVERVIEW

The Restaurant Manager will provide functional leadership and will be directly responsible for all front of house operations as well as a la carte, catering/group sales, and beverage functions. The Restaurant Manager will help oversee all front of house management and staff of the facility and will work closely with the General Manager, Executive Chef and property Food & Beverage Director. The Restaurant Manager will be responsible for helping with the budgeting, forecasting and financial performance of the entire facility.

GENERAL RESPONSIBILITIES

The Restaurant Manager is responsible for:

- Directly responsible to support and maintain management and employee morale and motivation. Supervises all employee-related policies.
- Oversees and directs all staff activities, ongoing training & personnel issues.
- Responsible for the successful achievement of all financial, quality and service goals for the organization.
- Acts as a restaurant liaison with the community surrounding the entire development, developing and maintaining good public relations for the purposes of developing business, as well as maintaining an excellent reputation as an employer.
- Monitors and ensures the highest service standards possible throughout the organization
- Ensures guest and employee satisfaction.
- Interacts directly with the customers to provide welcoming, friendly service and to solicit/receive feedback on quality of food and service.
- Ensures the physical maintenance of the restaurant and catering facilities, finishes, furniture, fixtures and equipment, both inside the facilities and at the facility and ancillary storage area.
- Monitors Dining Room and Catering operations and assists in supervising private functions.
- Ensures the ongoing training of all front of house staff to ensure an exceptional guest service experience in line with established operating standards
- All other duties as assigned by the Restaurant General Manager or their designated representative

QUALIFICATIONS

The Restaurant Manager must:

- Completion of secondary school;
- 3+ years of F&B management and supervisory experience
- Solid leadership skills and experience recruiting, training and managing staff
- Extensive food and beverage experience, sound judgement and knowledge of operations
- Ability to multi-task and perform calmly in a fast paced environment
- Excellent interpersonal and customer service skills with the ability to manage VIP clientele
- Exceptional organizational and communication skills
- Serving it Right
- Solid administrative skills including payroll, scheduling, ordering /inventory, report generating
- Flexible schedule including the ability to work days, evenings, weekends, holidays and extended shift
- English language ability is required