



RESTAURANT MANAGER

Rolling Hills Country Club is seeking a dynamic and experienced Restaurant Manager to join our team. As a premier private club known for its exceptional service and hospitality, we are looking for an individual who is passionate about delivering memorable dining experiences to our members and guests.

Reporting to the Assistant General Manager, the Restaurant Manager will oversee all aspects of the dining room operations and club events. This includes ensuring a high standard of appearance, hospitality, and service, as well as maintaining a high level of member contact throughout service hours.

Key responsibilities include managing dining room staff, designing floor plans according to reservations, planning dining room set-up based on anticipated guest counts, and maintaining reservations logs. The Restaurant Manager will also be responsible for hiring, training, scheduling, and evaluating dining room staff, as well as overseeing payroll and revenue analyses.

Candidates should have excellent communication and interpersonal skills, strong leadership abilities, and a keen eye for detail. The ability to work within budgetary restraints and develop programs to increase revenues and productivity is essential.

If you are passionate about hospitality, possess strong managerial skills, and thrive in a fast-paced environment, we encourage you to apply for the Restaurant Manager position at Rolling Hills Country Club. Join our team and be part of delivering exceptional dining experiences to our members and guests.

**Please submit a cover letter and resume to
Steven Revelant, General Manager. srevelant@rhconline.com**