

## **Restaurant Manager – CJ's Brewery**

Department: CJ's Brewery

Reports To: Director of Food and Beverage

### **Basic Function**

The Restaurant Manager is responsible for developing and retaining staff, leading FOH training, driving sales and profitability, managing costs, and building a guest-focused culture. Multiple managers work together to ensure the restaurant meets established financial and operating performance goals.

### **Essential Functions and Responsibilities**

- Partner with the Kitchen Manager to ensure successful daily operations.
- Train and develop front-of-house employees; reinforce service standards and menu knowledge.
- Assist with recruiting, interviewing, and hiring.
- Lead and assist outbound sales for group dining, banquets, and private events; handle inbound banquet inquiries and convert leads to bookings.
- Lead and assist with specials and seasonal menus—promote, create, and properly price offerings.
- Collaborate with Ticket Sales and Marketing to maximize sales tied to arena events.
- Develop and implement event-driven revenue opportunities including parties, suites, concessions, and arena hospitality programs.
- Work cross-departmentally to package food, beverage, and experience options for events to maximize per-cap revenue.
- Generate creative, sales-minded ideas and implement strategies that convert to revenue and return business.
- Support initiatives to increase sales, profitability, and guest counts.
- Maintain cost controls (labor, food & beverage); oversee ordering and inventory processes.
- Manage performance of FOH team members (hosts, servers, bartenders); coach in real time.
- Provide hands-on support across all restaurant positions when business needs require.
- Ensure guest satisfaction; resolve escalated issues professionally and promptly.
- Perform administrative duties including labor management, scheduling, payroll accuracy, and reporting.
- Drive a culture of accountability, teamwork, safety, and compliance with health and alcohol service regulations.

### **Required Qualifications**

- Must be 21 years of age.

- 2–4 years full-service restaurant experience required; 1–3 years supervisory experience preferred.
- Private events/banquet sales experience is a plus.
- Strong people leadership, communication, and listening skills.
- Sales and creativity mindset; ability to turn ideas into revenue and repeat business.
- Comfortable collaborating with Marketing and Ticket Sales; basic POS/scheduling/Excel skills.
- Must be certified in TIPS (Training for Intervention Procedures) or complete an equivalent state-approved alcohol service training program within 30 days of employment.
- Excellent time management and organizational skills; calm under pressure.
- Passion for teaching and developing others.
- Flexible schedule: days, nights, weekends, holidays.

### **Salary**

Commensurate with experience. Full-time with an excellent benefits package.

### **Availability**

Position to begin immediately.

### **Application Procedure**

Contact Mike Henry, USA Hockey Arena General Manager, at [mike.henry@usahockeyarena.org](mailto:mike.henry@usahockeyarena.org). No phone calls, please.