

Restaurant Manager - Gecko Hospitality

About the Role

Gecko Hospitality is on the lookout for a dynamic and dedicated **Restaurant Manager** to become an integral part of the team at Boston's newest private members club. Our goal is to cultivate a community that brings together a diversity of individuals who aim to make a tangible impact on society. We value identity beyond one's profession, and as such, we are eager to welcome those who not only excel in their careers but also personify the ethos of The New Boston.

This position is ideal for a dynamic individual who possesses an entrepreneurial spirit, coupled with a passionate interest in food & beverage, hospitality, and engaging with people. The role requires a balance of creativity, financial insight, team-building prowess, and a genuine passion for cultivating a magnetic people culture.

Our Restaurant Manager will lead our full-service upscale restaurant to achieve its operational and financial targets. You'll serve as both manager and mentor, focusing on staff development and fostering an engaging work environment. Exceptional member service, the delivery of outstanding dining experiences, and maintaining the facility in line with our elevated service standards is at the heart of this position.

Key Responsibilities

- Cultivate a respectful workplace culture, presenting ample opportunities for staff development and growth.
- Oversee restaurant operations, ensuring top-tier member satisfaction, cleanliness, and service quality.
- Implement food & beverage strategy in alignment with organizational policies and goals.
- Recommend annual budgets and manage financial performance in coordination with approved plans.
- Spearhead F&B marketing initiatives and program developments.
- Facilitate hiring, training, coaching, and employee performance evaluations.
- Tend to payroll, reporting, inventory, and budgeting duties for the restaurant sector.
- Advance procedures that amplify both member and employee satisfaction rates.
- Conduct purchasing and inventory management tasks on a consistent schedule.
- Promote ongoing professional development among staff members.
- Oversee adherence to local and federal health, safety, and labor regulations.
- Support the creation of an innovative and evolving menu for our outlets.
- Address and resolve any member grievances pertaining to food quality or service.

Required Skills

- Strong leadership abilities
- Exceptional customer service skills
- Analytical mindset with a flair for creative problem-solving
- Financial acumen with attention to detail
- Ability to nurture a team-oriented environment
- Proficiency in regulatory compliance within the hospitality industry
- Expertise in menu development and food quality assessments

Apply Today

Are you ready to take the lead in shaping a premier dining experience in one of Boston's most influential settings?

If so, we want to hear from you. **Please send your resume to:**

Eric Johnson, CCM

Executive Recruiter | Hospitality Division | New England - Upstate NY ericj@geckohospitality.com

Phone: 585-358-0053

Let Go, And Let Gecko™