



October 9, 2009

**BotaniCa Restaurant Manager  
Saskatoon Inn  
Full-Time, Permanent**

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**What's In It for You?**

- Join our family of supportive team mates who are passionate about service
- "The Perks" including hotel and restaurant discounts
- Growth opportunities within a national multi-brand hotel company
- Industry leading development and training programs
- Learn and collaborate with the best in the industry
- Proud to be Canadian
- We are lively! Come have some fun with us!

**We are looking for a BotaniCa Restaurant Manager at the Saskatoon Inn.**

In the role of BotaniCa Restaurant Manager you will achieve revenue goals, profitability and quality service goals for the BotaniCa Restaurant by executing marketing strategies, providing quality service to the customers and employing leadership and managerial skills effectively.

**Duties & Responsibilities:**

- Responsible for the daily operation of BotaniCa restaurant, lounge, and room service ensuring proper coverage is scheduled by reviewing daily occupancy reports and banquet event orders
- Assist with menu design and costing
- Achieve budget forecasts
- Maintain a high standard of customer service
- Train staff to be star performers with full implementation of training programs and performance management
- Contribute to overall strategic goals, initiatives and objectives
- Achieve revenue and profit goals by developing and implementing strategies to increase revenue and control costs
- Ensure that staff is utilizing up selling techniques while providing customer service
- Maximize productivity through proper budgeting, scheduling and cost control
- Ensure that all restaurant associates have obtained legislated certification i.e.: Food Smart and Smart Serve
- Responsible corporate citizen; committed to notion of "green" hotels, actively participates in organizational initiatives as well as seeking out opportunities to reduce, reuse, and recycle; cognizant of and compliant with OH&S related requirements and standards.
- Recognizes and rewards top performance, is approachable, caring and considerate.
- This is a hands-on position. The successful candidate must be willing to work side by side with associates to ensure that quality and safety standards are met, service distinctiveness is promoted and available resources are utilized to promote maximum profitability and quality image.



**Preferred Education & Qualifications:**

- A certificate/diploma/degree in Hospitality Management or equivalent
- A minimum of 2-3 years experience as a Manager in a food and beverage, high volume operation
- Can demonstrate strong leadership, motivational and training skills
  
- Proven track record in revenue growth, promotions and training
- Excellent guest, customer and employee relations skills
- Previous financial planning and forecasting experience
- Organized; detail-oriented; takes initiative
- Excellent team building and interpersonal skills
- Proven ability to motivate staff
- Able to work a variety of shifts

If you are interested in joining the liveliest hotels in Canada, each with their own unique sense of place then we want to hear from you! **Apply to:**

**Kristin Buckmaster**  
**[kbuckmaster@silverbirchhotels.com](mailto:kbuckmaster@silverbirchhotels.com)**  
**[www.silverbirchhotels.com](http://www.silverbirchhotels.com)**

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