

OPERATIONS MANAGER



Be the newest member of our growing, award-winning company! Tap & Barrel Restaurants is a multi-brand company of “fun-casual” restaurants in beautiful Vancouver, BC. Current brands include Tap & Barrel, BREWHALL, Bridges Restaurant and TAPshack. We are looking for a dynamic individual to help take us to the next level.

The Operations Manager is responsible for executing our brand standards for all of our valued guests, staff and shareholders. You eat, sleep and breathe hospitality and consistently produce results in all facets of the business through your ability to build, lead and inspire our operations leadership teams.

CORE RESPONSIBILITIES

People – Through your guidance, you passionately lead our operators to recruit, select, train & develop staff members and leaders. People who tirelessly pursue ever-higher levels of excellence in hospitality to deliver truly memorable experiences for every guest.

Leadership Development – Through your mentorship, you work with the operators to build teams of future General Managers and Chefs. You work to ensure continuity and strength at each location while providing the foundational building blocks for expansion and our shared growth – extraordinary, qualified Leaders.

Sales – Through your unwavering diligence, sales are maintained and steadily increased in all locations through the inspired execution of our hospitality/guest experience standards and strategies.

Marketing – You lead and foster entrepreneurship, creativity, innovation, planning, focus and follow-through on initiatives. You work with each operator to differentiate and enhance the profile of each brand and location. Your efforts produce a measurable effect on Sales and clear ROI.

Profit – You teach, demand and deliver excellence in all areas of profit. Through your coaching, each operator continuously increases their own technical proficiency and ability to teach others to consistently reach our profit expectations.

Environment – You bear the highest standards for cleanliness and organization. Working with operators to continuously maintain and improve the quality and efficiency of our work and dining spaces.

Core Values – You exemplify and build teams that embrace and embody our core organizational values: Excellence, Innovation, Grit, Humility & Teamwork.

COMPENSATION & PERKS

Current Estimated Salary + Bonus Total: \$125,000 – \$150,000+

Plus: vacation, benefits, meal plan/corporate discount card, transportation and mobile phone allowances

***Compensation is subject to an annual review and is entirely performance-based**

CREATIVE CONTRIBUTION & CONCEPT EVOLUTION

This is a rare and special aspect to this position and this organization. We pride ourselves on being “disruptors.” We work collaboratively to tap new markets, create and capitalize on trends, leading our industry to the cutting edge in every way possible.

With each new location comes the opportunity to create and evolve. Nothing is impossible and the opportunity to contribute and even set new directions exists in this organization. We aspire to continuously learn, grow, experiment and play. This position comes with the invitation and power to actively shape our collective future.

To apply, please email your cover letter and resume to Brad at bgodin@tapandbarrel.com