

Are you ready to make a significant impact by elevating dining standards and leading a comprehensive team transformation? Join The Madison Club, as our Dining Room Manager, where you will have the unique opportunity to revitalize and train our dining team to deliver world-class service.

About the Role

As the Dining Room Manager, you will play a pivotal role in shaping the dining experience for our members and guests. Reporting to the General Manager you will lead the training of our dining staff, establish innovative service standards, and ensure operational excellence. This is a career-defining role for a visionary leader passionate about hospitality and team development.

Key Responsibilities

- **Team Transformation:**
 - Lead training initiative for the entire dining room staff to ensure alignment with the highest service standards.
 - Develop and implement comprehensive training programs, including hands-on workshops, monthly classes, and evaluations.
 - Foster a culture of professionalism, teamwork, and continuous improvement.
 - **Leadership & Operations:**
 - Recruit, train, and supervise dining room staff, ensuring they embody the club's commitment to excellence.
 - Oversee all aspects of dining room setup, staffing, and daily operations.
 - Serve as a role model, stepping in as Host/Hostess, Server, Bartender, or Buser when needed.
 - **Guest Experience:**
 - Personally greet and seat members and guests, ensuring their dining experience exceeds expectations.
 - Proactively address and resolve concerns, creating memorable experiences for members and guests.
 - **Standards & Maintenance:**
 - Establish and maintain rigorous standards for service, appearance, and cleanliness in all dining areas.
 - Inspect dining areas, equipment, and fixtures, addressing deficiencies promptly.
 - **Financial & Strategic Leadership:**
 - Manage departmental budgets, monitor labor costs, and implement revenue-enhancing initiatives.
 - Collaborate with management to plan events and implement programs that reflect the club's high standards.
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What We Are Looking For

- **Education & Experience:**
 - College degree in Hospitality or equivalent experience preferred.
 - 2+ years of food service experience, with at least 1 year in a leadership role focused on team development and training.
 - **Skills & Attributes:**
 - Proven success in retraining and revitalizing teams to achieve exceptional service standards.
 - Strong communication, organizational, and problem-solving skills.
 - Knowledge of food and beverage preparation techniques.
 - **Professional Growth:**
 - Passion for staying current with industry trends, service innovations, and training best practices.
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What We Offer

- Competitive salary and benefits.
 - The opportunity to lead a transformative project in a prestigious private club setting.
 - Supportive leadership and resources to achieve your vision.
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If you are a dynamic leader ready to take on the exciting challenge of transforming a team and redefining service excellence, we want to hear from you!

Please send your cover letter and resume to recruitingmcmanger@gmail.com.