



Front of House Manager

Mattison's Restaurants and Catering Company is an award winning, established group of chef-owned restaurants in the Sarasota-Bradenton area. We are searching for an evening Restaurant Manager to join our team at the Mattison's Forty-One location. Chef Paul Mattison is committed to providing unique dining experiences for his guests comparable to none in customer service and quality of food in a fine dining, upscale atmosphere. Candidate should have excellent customer relation skills, professional and friendly manner, strong communication skills, knowledge of fine foods and wines and an overall ability to get along well with others.

Job Qualifications:

- Demonstrate passion and leadership
- Commitment to customer relations excellence
- A true desire to support the team around you
- Strong communication and organization skills
- 3-5 years' Managing experience in fine dining or upscale casual restaurant
- Desire to bring about positive outcomes and grow the Mattison's brand

Job Responsibilities:

- Available evenings, including weekends and Holidays
- Conduct shift meetings
- Coordinate reservations and day of details for on-site wine tastings and events
- Be a ubiquitous floor manager
- Close restaurant at night
- Close out and verify all daily sales and cash flow
- Handle customer concerns/comments with tact and discretion ensuring customers leave satisfied
- Work directly with the General Manager
- Manage Beverage Sales, Purchasing and Inventory
- Work with marketing department to successfully implement initiatives
- Establish positive customer relations
- Inventory reconciliation
- Checking in evening catering trucks
- Basic data entry skills
- Familiarity with POS systems
- Basic computer skills a must including Microsoft Office Suite

Job Requirements:

- High School Diploma/GED a must
- Driver's license and reliable transportation
- Safe Serve Certification (onsite training available if needed)

Benefits:

- Health, Dental & Vision Insurance and PTO