



Arbor Day Foundation™

F&B, Dining Room Manager

Are you passionate about leading a team to provide dining room service that is warm, welcoming and world class? Are you inspired by the opportunity to innovate new ways of improving service standards, dining room revenues and mission-supporting profits? Do you have the self-motivation and drive that will allow you to thrive at an independent property, where decisions are made quickly and locally?

Lied Lodge & Conference Center, located in Nebraska City, Nebraska, is seeking a dynamic and experienced fine Dining Room Manager to join our team of hospitality professionals. The ideal candidate will possess at least three years of progressive experience in fine dining establishments, as well as an outstanding floor presence, a deep understanding of wine and current food and beverage trends, and a passion for the industry. This position requires a self-motivated team leader who has prior supervisory experience and the desire to enhance the Arbor Day Foundation's mission – to plant, nurture and celebrate trees – through guest and team member interactions. A drive for excellence in all areas is crucial for this role.

The environment at Arbor Day Farm, where Lied Lodge is located, provides opportunities for cuisines abundant with fresh, seasonal orchard and garden produce, coupled with the Farm's award-winning signature wines. The food program, in turn, complements the rustic ambience and natural setting of Lied Lodge & Conference Center. This independent property is regionally-recognized and operated by the Arbor Day Foundation. It includes world-class accommodations and panoramic views of the Foundation's wooded acreage, that foster a spirit of tree planting and environmental stewardship -- an inspiration to both our guests and our team members.

If this career opportunity, together with an attractive benefits package, speaks to your talents and passions, please send a cover letter and resume to: Arbor Day Foundation, Cathy Horner, PO Box 817, Nebraska City, NE, 68410, or talent@arborday.org or complete an on-line application at www.arborday.org.

Responsibilities & Qualifications:

- Embraces and furthers the mission of the Arbor Day Foundation by assuming front of house responsibility for the 154 seat Timber Dining Room and Library Lounge.
- Is committed to providing the best guest experience possible, and leading the team to do the same.
- Builds, leads and inspires the FOH team through interviewing, setting expectations, detailed training and rigorous follow-up and coaching.
- Schedules a team of hosts, bus staff, servers and bartenders according to forecasted business levels.

- Coordinates with the kitchen and other departments to ensure efficiencies for the restaurant.
- Is committed to teamwork and has the ability to maintain composure and objectivity under pressure.
- Solicits guest and internal feedback, and takes proactive measures to ensure the highest levels of guest and team member satisfaction.
- Has a proven track record of consistently meeting/exceeding financial goals.
- Maintains the highest standards of restaurant safety and sanitation.
- Attends all weekly staff meetings, daily BEO and weekly F&B meetings.
- Ensures that administrative responsibilities are completed in a timely fashion.
- Assists the Executive Chef in the coordination and execution of special events such as wine dinners and educational wine tastings.
- Brings a minimum of three years supervisory experience working in restaurant establishments known for both their superior food and fine dining service.
- Actively participates as a member of the management team toward ensuring a motivated, successful, guest-focused service culture.
- Assumes other responsibilities as delegated by the Food & Beverage Manager – Front of the House and by the Food & Beverage Director.

Schedule

- Must work a flexible schedule to include days, nights, holidays and weekends.

Salary

- Commensurate with experience.