

Job Type:

Who We Are

Gateway Casinos & Entertainment Limited (“Gateway”) is the largest and most diversified gaming company in Canada. Operating in British Columbia, Edmonton and Ontario, Gateway has over 6,100 employees and operates 26 gaming properties with 286 tables, over 9,800 slots, 57 restaurants and bars and 272 hotel rooms. As the selected service provider in Northern Ontario, Gateway will undertake two new planned builds in North Bay and Kenora. Gateway is undertaking an ambitious growth strategy to dramatically improve the customer experience and attract new customers. This includes the development of proprietary casino and food and beverage brands like Match Eatery & Public House and Atlas Steak + Fish. This year Gateway is celebrating 25 years in the business of gaming and entertainment in Canada.

Why Work For Us

Gateway celebrates and empowers those employees who made it all possible. A career at Gateway means great people, a great atmosphere and career advancement opportunities across our 26 locations. Our employees thrive with ongoing training and leadership programs for all while working in an engaging and fun environment. Join us today!

The Position

With a combination of your proactive leadership style and genuine interest in customers, you will pave the way for a highly motivated team to create the ideal neighborhood and sports pub experience!

In this dynamic role, help drive the success of our eatery and public house and build client relationships through in person and on-line marketing and social media.

Use your passion for food and business to manage the operations while providing management support on the floor and ensure the best in service, quality, and ambience at MATCH.

A Great Fit, if You

Take initiative in resolving issues and can empower a team to excel

Love building relationships and encouraging open communication and collaboration

Manage your time well while handling multiple tasks under pressure

Balance the strategic with the hands-on

Are keen on the details and like to balance people interaction with daily paperwork

Feel most energetic at night and benefit from working flexible hours, evenings, and weekends

Key Responsibilities

- Maintains and demonstrates expert knowledge of upcoming sports events, products, and promotions
- Supervises the shift operation of the Restaurant including all employee and guest related functions
- Manages staff service activities, resources, budget and scheduling
- Supervises and mentors the team; conducts recruitment, training, task allocation, and performance evaluation
- Maintains and promotes updated knowledge of company policies and procedures
- Responsible for opening and closing procedures and cash management activities

What You'll Require

- 3 years supervisory experience in a high volume restaurant (casual dining) or pub
- Enrolment or completion of a marketing/hospitality program or equivalent experience preferred
- FOODSAFE Level 1 Certificate (In BC) / Mini Food Safety Course (In Alberta)
- Leadership skills – able to direct and supervise staff
- Customer service skills – able to exceed guest expectations
- Able to lift up to 50 pounds

What Is Next

Love what you see so far? For the best chance to hear from us, apply within 30 days of the posting date.

Not the right fit this time? Follow us on our careers social media pages!