

Join our team: Assistant Manager

Recognized as one of Canada's 100 Best Restaurants and named Canada's Best Destination Restaurant, Pluvio is an award-winning destination restaurant and boutique hotel located in Ucluelet on the west coast of Vancouver Island.

Our intimate 26-seat restaurant serves a seasonal dinner-only tasting menu that celebrates exceptional Canadian ingredients, thoughtful hospitality, and genuine creativity. Every aspect of the guest experience is carefully considered, from our cuisine to our thoughtfully curated beverage program and the warmth and authenticity of our service. Our wine list showcases exceptional producers from around the world, while our carefully selected wine pairings, creative cocktails, and non-alcoholic offerings are designed to complement and elevate every dining experience.

Behind the restaurant, our four boutique hotel rooms and rooftop kitchen garden allow us to create a complete hospitality experience while providing a unique and inspiring place to work.

Our team is made up of passionate hospitality professionals who genuinely enjoy working together. We believe exceptional restaurants are built by people who feel supported, respected, and challenged. We work hard to maintain a positive workplace, a healthy work-life balance, and opportunities for professional growth. Along with competitive compensation, we offer extended health and dental benefits, annual education funding, a daily family meal, longevity rewards, restaurant and room discounts, and an annual winter closure.

What joining our team would look like:

As Assistant Manager, you will play a key leadership role within our front-of-house team, working closely with Lily, Warren and the leadership team to deliver exceptional hospitality while helping lead the daily operation of the restaurant and rooms.

This is a hands-on position that combines service with leadership. You'll help mentor and support the front-of-house team, contribute to staff training and development, oversee daily service, and help ensure every guest experiences the warm, thoughtful hospitality Pluvio is known for.

This is an excellent opportunity for someone looking to grow their leadership skills while continuing to deepen their knowledge of food, wine, cocktails, and hospitality in one of Canada's leading destination restaurants.

For the right candidate, this position offers a clear pathway for growth into a future Restaurant Manager role as Pluvio continues to evolve.

Our leadership team typically works 40 to 50 hours per week over four days. This makes for full days in the summer and shorter days in the winter, but also provides the opportunity to explore and enjoy the West Coast on your three days off, whether that means surfing, hiking, fishing, or camping.

Applicants should possess the following:

- A genuine passion for hospitality, food, wine, and beverage
- Previous experience in fine dining or a similar high-level restaurant
- Previous leadership or supervisory experience
- Strong communication, organization, and problem-solving skills
- The ability to lead by example while fostering a positive team culture
- Confidence in making decisions and supporting the team during service
- A desire to create memorable guest experiences and inspire the team to do the same
- A positive attitude and commitment to continuous learning
- Sommelier experience, WSET (or other beverage education), and experience managing a beverage program are considered assets

In this role, you will:

- Lead by example, providing warm, genuine, and attentive service
- Support Lily, Warren and the leadership team in the daily operation of the restaurant
- Mentor, coach, and support the front-of-house team through ongoing training and development
- Develop a thorough knowledge of our seasonal menu, wine list, cocktails, and producers
- Assist with the ongoing development and management of our beverage program, including wine, cocktails, and non-alcoholic offerings
- Guide guests through our tasting menu and beverage offerings with confidence
- Assist with daily operations for the restaurant and room, including but not limited to reservations, check-in, dinner service, and closing procedures
- Help manage guest communications and service recovery when needed

- Collaborate closely with the kitchen team to deliver seamless guest experiences
- Contribute ideas to continually improve both the guest experience and the working environment
- Uphold the high standards of hospitality that have made Pluvio one of Canada's leading destination restaurants

Compensation & Benefits

- Starting salary of \$55,000 per year, based on approximately 10.5 months of work with a 1.5-month annual winter closure, plus tip pooling
- Annual 5% salary increase
- Extended medical and dental benefits
- Annual education fund
- Daily family meal
- Restaurant and room discounts
- Family room rates
- Longevity rewards
- Annual team appreciation events
- Annual winter closure (typically six weeks)
- Dinner service only
- A supportive, collaborative, and positive working environment
- Long-term housing available (private room in a shared home)

If you're passionate about exceptional hospitality, enjoy leading by example, and are excited to help shape memorable guest experiences, we'd love to hear from you. Email us at dine@pluvio.ca.