

JOIN OUR TEAM

COOK

full time, year round

We aim to charm and delight our guests, and each other, through kindness, generosity, creativity and fun.

Our award winning restaurant is a small, intimate space with an open kitchen, serving exceptional quality food, outstanding wines and creative cocktails in a fun and unique manner. Our four boutique hotel rooms are located behind the restaurant, beside our rooftop kitchen garden, which allows us to provide our guests with a complete hospitality experience. We are honoured to have been selected as Canada's 'Best Destination Restaurant' for 2022 and 37th Best Restaurant in 2025 by 'Canada's 100 Best Restaurants', Canada's 'Best Fine Dining Restaurant' for 2022 by the Trip Advisor Community, and '4th Best New Restaurant in Canada' in 2019 by Air Canada's enRoute magazine at the 'Canada's Best New Restaurant' awards.

The Pluvio team is an exceptional group of passionate and driven hospitality professionals who work closely to support each other and our guests. We work hard to ensure our team stay happy and healthy, making sure that our team have a good work – life balance. Pluvio is a positive workplace with opportunities for growth and development. We offer competitive wages with extended health and dental benefits, a daily family meal, longevity rewards, restaurant + room discounts and so much more.

What joining our team would look like:

We are a small kitchen team, led by Chef Warren Barr. We serve a dinner only tasting menu and have an ambitious culinary program, making everything from scratch and foraging local ingredients to use on our menu. We are always looking for inspiration, ways to improve and grow our offering, and expect our whole team to participate in menu development and guest experience. This is a great opportunity to work with some of the best Canadian ingredients in a unique setting, learn from a passionate and driven Chef, and make an impact on a nationally recognized culinary program.

Our kitchen team can expect to work between 45-50 hours per week over 4 days. This makes for long days but also the opportunity to explore and enjoy the West Coast, whether that means fishing, foraging, surfing or camping.

Applicants should possess the following:

- A passion for food
- Curiosity and excitement to learn
- Previous high level, fast paced, from scratch cooking experience
- Desire to create memorable experiences and to inspire our team to do the same
- The ability to work in a clean, organized and efficient manner and hold others accountable to those same high standards
- The ability to take and give direction, follow and develop recipes, give instructions and adapt as needed

In this role, you will be:

- Bringing your own unique experiences and ideas to the Pluvio team
- Working directly with Chef Warren Barr + the kitchen team with the best local ingredients, to prepare food to a very high quality
- Collaborating with Chef and the team to continue to improve the working environment and to build on an already exceptional culinary program
- Working 4 days, 45-50 hours, per week, in our small 24 seat modern fine dining restaurant in the role of sous-chef
- Responsible for the opening, closing + cleaning of the kitchen, and working with the team during service to maintain the cleanliness, safety + organization of the kitchen
- Responsible for upholding the high standards of food service and delivering an exceptional dining experience to our guests

Compensation / benefits:

- Competitive wages: \$53,000 per year starting salary, (based on 10.5 month working year with 1.5 month annual winter break)
- Extended medical and dental benefits
- Tip pooling
- Daily family meal
- Long term, private room rental in shared house available
- Annual continued education bonus
- Annual wage increase and longevity rewards
- Annual team appreciation events
- Restaurant + room discount
- Family room rates
- Dinner service only
- A great team + positive working environment

To apply, email dine@pluvio.ca with your resume and a cover letter explaining what you will bring to our team and what you are looking to get out of the experience.

Start date May/June 2026