



Food & Beverage Manager

About Wahous Wilderness Lodge

Located on traditional Ahousaht territory, Wahous Wilderness Lodge offers a unique blend of luxury and adventure nestled in the heart of Clayoquot Sound. Our lodge features 16 premium guest rooms, a sophisticated lounge and restaurant, spa facilities, eco-tour activities, and a one-of-a-kind longhouse. Beyond our seasonal eco-tourism activities (May to October), we also host transformative healing and wellness programs for youth and adults.

About MHEI

MHEI is dedicated to fostering economic development that benefits the Ƨaḥuusʔaṭḥ musčim. We adhere to the principles of transparency, equity, and accountability while upholding our core values: lisʔakstaḷ (respecting one another), Haahuuṑstaḷ (teaching one another), Yaʔakstaḷ (caring for one another), and Huupiiḷ'aḷ (helping one another).

What You'll Do

The **Food & Beverage Manager** will lead all dining operations at Wahous Wilderness Lodge. This is an **onsite leadership role**, ideal for someone who thrives in a remote environment, values team collaboration, and is passionate about delivering memorable culinary experiences.

The ideal candidate brings strong food and beverage leadership experience—preferably in a resort, lodge, or high-touch hospitality setting—and can balance hands-on service with operational oversight.

Key Responsibilities

1. F&B Operations Leadership

- Oversee daily food and beverage operations, ensuring consistent, high-quality service across all meal periods.

- Work closely with the Head Chef to coordinate menus, service flow, dietary accommodations, and special events.
- Ensure all dining areas, bars, and service stations are clean, organized, and guest-ready.
- Maintain and implement standard operating procedures (SOPs) for service, safety, and guest experience.

2. Team Management

- Recruit, train, schedule, and supervise F&B staff, ensuring strong teamwork and professionalism.
- Lead pre-shift briefings, focusing on menu knowledge, service expectations, and guest preferences.
- Provide coaching, performance feedback, and mentorship throughout the season.

3. Guest Experience

- Greet guests, support service at peak times, and ensure a warm, attentive, culturally respectful dining atmosphere.
- Handle guest inquiries, special requests, and service recovery with professionalism and care.
- Coordinate group dinners, celebrations, private functions, and lodge buyouts.

4. Inventory, Ordering & Compliance

- Manage food, beverage, and alcohol inventory; track usage and place orders as needed.
- Ensure compliance with BC liquor regulations and responsible beverage service standards.
- Maintain accurate logs, checklists, and administrative records.

5. Staff Training and Development

- Train kitchen staff on food preparation techniques, safety standards, kitchen operations, and guest service.
- Foster career development by mentoring junior chefs and encouraging skill enhancement opportunities.

6. Cross-Department Collaboration

- Work closely with Lodge Management, Housekeeping, Guest Services, and Marine Operations to ensure smooth lodge flow.
- Support lodge-wide events, wellness programming, and special experiences.

What You Bring

Qualifications

- Minimum 3–5 years of experience in food and beverage leadership, preferably at a lodge, resort, or upscale hospitality property.
- Proven experience supervising teams in fast-paced or remote hospitality environments.
- Strong knowledge of dining room management, alcohol service, and guest service standards.
- Serving It Right certification (or ability to obtain).
- Passion for hospitality and delivering exceptional guest experiences.
- Strong leadership and communication skills.
- Organized, adaptable, and calm under pressure.
- Comfortable overseeing both front-of-house and supporting back-of-house operations.

Preferred Skills

- Experience with high-volume operations and event catering.
- Familiarity with dietary restrictions and accommodating guest needs.
- Degree in Hospitality or Hotel management preferred.
- Sommelier certification is considered an asset.
- OFA 3 / Advanced First Aid certification is an asset.

Physical Requirements

- Physically able to work in a hands-on role (serving, lifting, standing).
- Capable of standing for long periods and lifting up to 50 pounds
- Comfortable living and working in a remote coastal environment.

What We Offer

- Competitive salary based on experience; \$55,000 to \$70,000
- Two (2) weeks vacation to start.
- Potential for performance based bonus.
- On-site accommodation with meals included.
- A diverse and engaging work environment.
- High level of responsibility and autonomy.
- Opportunities for professional growth and learning.

How to Apply

Send your resume and cover letter to sarah@mhssahousaht.ca

In your cover letter, tell us what makes you the perfect fit for this role and why you're excited to

join the Wahous Wilderness Lodge team.

The Food & Beverage Manager will be based in Quait Bay.

We are committed to creating a diverse workplace community. If you require accommodation during the selection process, please contact us. Only applicants selected for an interview will be contacted.

Elevate your career and be part of something extraordinary at Wahous Wilderness Lodge!