NIEFS
NORTH ISLAND EMPLOYMENT

Restaurant Supervisor
Full-Time

Campbell River Region
Campbell River

Tuesday November 3, 2026

$21 - $25/ hour ($24.30 to $27.00)

Company: Naturally Pacific Resort

Website: https://www.naturallypacific.ca/careers/

Industry: Management/ Administration

Remote/Camp Based Job: No

How to apply:

Please apply directly at:
https://naturallypacificresort.applytojob.com/apply/24WYFLIbfS

Expiry Date:

Tuesday, November 17, 2026

Details:

The Role The Restaurant Supervisor is responsible for ensuring smooth dining room operations and exceptional guest experiences by leading the Front of House team during service. They coordinate service flow, provide guidance to team members, and maintain high standards of cleanliness and organization. This role involves fostering a collaborative team environment, monitoring guest satisfaction, and enforcing health and safety standards. The Supervisor also supports staff training, resolves service issues, and performs opening and closing duties to ensure the dining area is ready for each service. Your contributions to the team include: • Lead and oversee the Front of House team during service to ensure smooth operations and exceptional guest experiences. • Coordinate team activities, monitor service flow, and address any bottlenecks or challenges in real time. • Conduct pre-shift meetings to communicate service priorities, daily specials, and guest expectations. • Act as the primary point of contact for team members, offering guidance and support during service. • Ensure dining room readiness, including cleanliness, table settings, and proper organization. • Monitor guest satisfaction by engaging with guests and addressing concerns promptly. • Foster a collaborative team environment by providing ongoing training, coaching, and feedback. • Enforce health, safety, and hygiene standards throughout the dining area. • Handle service-related issues, resolving them efficiently to minimize disruptions. • Support special events, ensuring smooth coordination with the kitchen and other departments. • Perform opening and closing duties, and lead the team to ensure the dining room is ready for the next service. Perks & Benefits At Naturally Pacific Resort, we believe in recognizing and rewarding the valuable

contributions of our colleagues. As a member of our team, you can expect to enjoy a comprehensive range of benefits and competitive compensation tailored to your skill set, education, and experience. Please note that specific benefits may vary depending on the role and level within the organization. • Comprehensive employer paid health, vision, and dental coverage for you and your family. • Access to ongoing training and development opportunities to support your career growth and advancement within the company. • Employee and Family Assistance Program. • Discounts on various resort amenities and services such as food, golf, retail, and spa. • Support for your health and wellness goals. • Registered Pension Plan (RPP) eligibility after 1 year. • Accommodations available for qualifying candidates. You will be eligible to receive wages starting from $ 24.30 to $ 27.00 per hour, this will be determined by your skill set, education and experience. We are a growing organization made up of diverse team members who are motivated to continuously innovate our approach to genuine hospitality. We consider employee wellbeing a priority and are dedicated to protecting the health and safety of our teams while ensuring a workplace that is respectful of everyone. Naturally Pacific Resort practices equal opportunity hiring and onboarding processes to ensure equal access and participation for everyone. We understand that we have a responsibility for ensuring a safe, dignified, and welcoming environment and we are committed to creating an inclusive environment for all employees irrespective of race, colour, religion, sexual orientation, gender identity, or any other status protected by law. We believe in integrating people with disabilities into our workforce by removing barriers and meeting accessibility needs. The Resort At Naturally Pacific Resort, our mission is to provide guests with a memorable and meaningful experience. Located at the crossroads of the forest, mountains, and the Pacific Ocean in Campbell River BC, Naturally Pacific’s 100-room resort features a luxury spa, upscale restaurant and 18-hole golf course with a virtual driving range and lounge. This coastal destination offers spectacular views and access to some of the best outdoor experiences in the world. From eco-adventures, internationally renowned salmon fishing, wildlife watching, to traversing the parks and trails, Campbell River is a doorway to adventure. Thank you and we look forward to receiving your application!

Qualifications & Experience:

A few things we are looking for in a new team member: • 2+ years of experience in a supervisory role within the food and beverage industry, or 5+ years in a lead server role. • Proven experience providing excellent customer service in a fast-paced, high-end environment. • Strong leadership skills with the ability to motivate and mentor a team. • Excellent organizational skills and attention to detail. • Professional demeanor with exceptional communication and interpersonal skills. • Proficient in operating a point-of-sale (POS) system; experience with Silverware POS is an asset. • In-depth knowledge of food and beverage operations, including menu offerings anddietary accommodations. • Ability to multitask effectively under pressure and maintain composure in a busy environment. • Serving It Right Certificate or equivalent. • WSET certification an asset. • Availability to work mornings, evenings, weekends, and holidays. • Physical ability to stand and walk for extended periods.
