

Assistant Restaurant Manager

Job Location

Florida

Description

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Assistant Restaurant Manager leading a confidential restaurant in Florida. This is a hands-on leadership role requiring a polished hospitality professional with a strong food and beverage background, a passion for guest experience, and a clear understanding of elevated service standards.

Key Responsibilities:

Provide day-to-day leadership of restaurant operations, ensuring a smooth and polished guest experience from opening through close.

Lead, train, and coach front-of-house team members, fostering accountability, hospitality, and service consistency.

Run pre-shift meetings, manage floor coverage, pacing, and service flow to maintain operational excellence.

Maintain high standards for guest experience, cleanliness, appearance, and overall service execution.

Collaborate closely with bar and culinary leadership to support service alignment, special events, and daily execution.

Support restaurant leadership in refining standards and enhancing the overall guest journey.

Ensure compliance with all safety, legal, and operational standards.

Qualifications:

Minimum of 3+ years of progressive leadership experience in upscale restaurants, hotels, or hospitality-

driven food and beverage environments.

Previous restaurant management or supervisory experience preferred.

Strong front-of-house leadership background required, with experience in guest-facing, service-intensive operations.

Demonstrated ability to hire, train, and develop high-performing teams.

Exceptional leadership, communication, and interpersonal skills; Experience in upscale dining environments preferred.

Key Competencies:

Strong floor presence and operational awareness.

Guest-centric mindset with attention to detail.

Ability to lead through influence, coach teams, and build culture.

High standards of professionalism, presentation, and service execution.

Adaptability in a fast-paced, high-expectation environment.