



Seasonal Food & Beverage Supervisor

Location: Fort William Golf & Country Club, Thunder Bay.

Season: April–October

Position Type: Seasonal (full-time hours during season)

Compensation: \$21.00 per hour / approx. 40 Hours a week plus any gratuities earned

About Us

FWGCC is a semi-private **members golf club** offering exceptional hospitality in a **stunning clubhouse setting overlooking the golf course**. Throughout the golf season, we host a busy calendar of **member tournaments, corporate events, and weddings**, delivering elevated food and beverage experiences for our members and their guests.

The Role

We are seeking an experienced and highly organized **Seasonal Food & Beverage Supervisor** to support and lead operations during our peak golf season. This role plays a key part in the execution of **golf tournaments, wedding receptions, and special events**, ensuring seamless service, strong team coordination, and exceptional guest experiences.

Key Responsibilities

- Supervise daily food and beverage operations across clubhouse dining, patios, and event spaces
- Lead and coordinate service for **golf tournaments, weddings, banquets, and special events**
- Oversee event setup, service flow, and breakdown to ensure smooth execution
- Lead, train, and motivate seasonal service staff during high-volume events
- Work closely with management, kitchen, and events teams to deliver successful functions
- Ensure exceptional service standards for members, wedding clients, and guests
- Handle guest feedback and service recovery with professionalism and discretion

- Maintain compliance with food safety, liquor, and workplace safety regulations
- Support inventory control, beverage management, and cost awareness
- Assist with opening and closing procedures throughout the season

About You

- Previous supervisory experience in food & beverage or event-based hospitality
- Proven experience supporting or leading **tournaments, weddings, or banquet service**
- Strong leadership, organizational, and communication skills
- Calm, professional approach in fast-paced, high-pressure environments
- Flexible availability, including early mornings, evenings, weekends, and holidays during peak event periods
- Knowledge of Canadian food safety standards (Smart Serve certification considered an asset)
- Experience in golf clubs, resorts, hotels, or wedding venues is a strong asset

What We Offer

- Seasonal employment in a **beautiful golf course setting**
- A dynamic role focused on **tournaments and weddings**
- Competitive seasonal compensation
- Supportive leadership and a collaborative team environment
- Opportunity for **returning seasonal employment** in future seasons

How to Apply

If you're passionate about hospitality and enjoy delivering memorable events in a stunning setting, we'd love to hear from you.

Please submit your resume and a brief cover letter to **manager@fwcc.ca**.