



Restaurant Manager * The Smoke Joint, Livingston Manor NY

Overview: The Smoke Joint is looking to hire a Restaurant Manager to oversee operations and management of a growing seasonal popular riverside dining establishment in Livingston Manor. Accepting resumes now for the 2025 Season. Looking for staff that will work as team and be involved in provided elevated hospitality to:

- those guests that choose to eat with us
- their fellow team members
- the facilities and equipment

The Restaurant Manager must be filled by a motivated candidate willing to grow with the business as the business is looking to operate all year round for service and catering.

The Restaurant Manager will be responsible for shift scheduling for Back of the House and Front of House, inventory management, catering oversight, community partnerships, special events, entertainment scheduling, bank management, and fiscal oversight.

Skills needed to perform the job;

Engaging, problem solving, good written and verbal communication, cleanliness, collaboration, and reliability.

Requirements:

2-4 years' experience in the Food Service and Hospitality Industry and/or Business Administration field
This position will begin in March 2025 thru Mid November 2025.

Hours 20 - 50 hours per week. Seasonal schedule varies for Spring/Summer/Fall.

Salary; \$35,000 - \$60,000 a year, Salary will be based on hours scheduled and candidates experience.

Benefits include; Paid Sick and Vacation, potential for Medical Insurance cost reimbursement

Asylum Seeker friendly.

To apply send resume to the thesmokejoint@gmail.com. Accepting resumes now for the 2025 season.