

**Lion's Maine Hospitality Group** is a multifaceted Maine-based hospitality group brought to you by Christine & Christian Hayes. Consisting of Dandelion Catering, The Garrison, and Dandy's Handy Store featuring Thoroughfare, our aim is to share high quality, unique, and approachable food, drink, and service with the community.

**The Garrison**

This intimate dining room and bar sits on the banks of the Royal River, where Chef Christian Hayes and team serve thoughtful food and drink inspired by Mediterranean and Asian cuisine.

**Dandelion Catering**

Showcasing locally sourced ingredients, handmade menus, and thoughtful and experienced staff, Dandelion brings restaurant quality menus and service to weddings and other special occasions throughout the state.

**Dandy's Handy Store featuring Thoroughfare**

A Yarmouth landmark since 1935, Dandy's is a fresh take on this Main Street institution, providing the community with genuine service, convenience, everyday provisions, and quality food and drink. The Thoroughfare takeout window serves up indulgent comfort food featuring burgers, fries, milkshakes, and ice cream.

---

**JOB DESCRIPTION & RESPONSIBILITIES**

*This is a permanent, part to full time position. Expected hours are 40+ weekly (may be more or less depending on restaurant hours of operation). The anticipated schedule for this position is Wednesday - Sunday. Nights and weekends required; some flexibility will be expected. Reports to the Executive Director and Executive Chef of Lion's Maine Hospitality Group.*

- Maintain high standards for service, safety, and aesthetic.
- Greet guests at the host stand.
- Work serving or bartending shifts as needed (will be required for the first several months of employment).
- Hire, train, schedule, and manage FOH employees.
- Maintain, update, and troubleshoot the POS system (Toast).
- Manage cash out closing duties and maintain cash drawer balances, etc.
- Develop and maintain standard operating procedures; implement and enforce all FOH policies and standards.
- Maintain general cleanliness and organization.
- Manage reservations.
- Work with Garrison's Bar Lead to develop work flow with regards to managing and receiving bar inventory; work with Garrison's Bar Lead and Head Chef to develop cocktail menu, wine list, beer offerings, and non-alcoholic beverages.
- Communicate with Head Chef regarding reservations, menu updates and printing.
- Manage inventory and purchase of linens, paper goods, miscellaneous items such as hand soap, printer paper, etc.
- Manage guest questions, complaints, refunds, etc.
- Prepare nightly service summary for executive management.
- Adhere to standards set by The Garrison for timeliness, dress code, and professionalism.
- Opening and closing duties as needed.
- Other tasks and duties as required.

---

**QUALIFICATIONS & REQUIREMENTS**

- Restaurant management experience required.
- Must show a genuine interest in service and hospitality.
- Must be task-driven, effective at multitasking, and possess situational awareness.
- Must communicate effectively, positively, and professionally with team members and customers.
- Ability to regularly lift 50 pounds and to stand for long periods of time.

---

**COMPENSATION & BENEFITS**

- Yearly salary depending on experience, plus tips.
  - Eligible for healthcare insurance with 40% employer contribution after 90 days of employment.
  - 2 weeks paid vacation per year (does not rollover).
-

**The Garrison**  
**FOH Manager**

**T H E**

<b>G A R R I S O N</b>
------------------------

**TO APPLY**, email a resume and cover letter in PDF form to [jobs@dandelioncatering.com](mailto:jobs@dandelioncatering.com) with the subject line "The Garrison - FOH Manager". Please, no calls or walk-ins. Flexibility with job description and hours may be needed as we adjust to COVID related guidelines and best practices.