



Front of House Supervisor

Posted by Inn at Bay Fortune

Posting Date : 08-Apr-2026

Closing Date : 28-Apr-2026

Location : Other

Salary : \$1300 Per Week

Job Requirements

- **Education:** Hospitality or Tourism Diploma
- **Language:** English
- **Years of Experience:** 2 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job ID:** DISJ2755583

Job Description:

Job Title: Front of House Supervisor

Are you a restaurant service pro who is ready for a career change?

Would you like to join a world-class culinary destination?

If your answer is “YES”, then The Inn at Bay Fortune might be the right fit for you!

Nestled along Fortune River in rural Prince Edward Island, The Inn at Bay Fortune is home to an unparalleled, five-star, farm-to-table culinary experience known as *the FireWorks Feast* every evening from May to October. Our guests flock to our vibrant Inn from all over the world to discover the unique flowers and vegetables produced by our on-site experiential culinary farm, and local PEI flavours prepared over live fire. The Front of House Supervisor works alongside the Front of House Manager to guide and engage the team, ensuring each guest's experience is world-class.

Led by proprietors Chef Michael and Chastity Smith, *The Inn* is rooted in a shared vision of hospitality, design, and culinary excellence. Chastity has lovingly reimagined and redesigned every room and corner of the property to create a true sense of place, and together with Chef Michael, one of Canada's most beloved TV chefs, author and PEI's food ambassador, they've transformed this historic Inn into a destination where food, design, and Island culture come together in every detail.

Why join us

- You'll be exposed to ongoing training (access to \$1,500 per year education fund), mentorship and support working with a close-knit community of like minded individuals passionate about local food and world-class hospitality
- The Inn at Bay Fortune is the only Accommodation & Hospitality provider on PEI that is certified as *Rainbow Registered*
- We offer gratuity included experiences for our guests, which means we pay a higher salary to our Front of House Supervisor starting at \$1,300 per week + 4% vacation pay
- Cost shared employee health benefits plan
- On-site, complimentary staff meals during working hours
- Two passes annually to our *Fireworks Feast* for you and a guest

What to expect

- You will report to the Front of House Manager
- You will work alongside Front of House Leadership team that includes another Front of House Supervisor, Head Sommelier and Bar Lead
- The position is full-time seasonal, we are open May 15 to October 10 (with the possibility of staying on for Chefs Harvest through November 7) working 5 out of 7 days per week
- You will be supported by our Leadership team including the Proprietors, with On-the-job training being provided

What you'll do

- Assisting with onboarding and training new employees
- Assisting with managing the Front of House employees; Employee development, mentoring, coaching, leading service programming, scheduling, adjudicating time-off requests, conflict resolution
- Leading by example with relation to The Inn's policies and world-class hospitality standards
- Ensuring team is proactively exceeding guest expectations and turning around unexpected situations that arise professionally with positive outcomes

- Assisting the Breakfast and Evening Servers and the Service Support team with their responsibilities as needed

What you'll bring

- High school diploma or equivalent
- Responsible Beverage Server certification (if not already in possession, prior to starting employment)
- Standard First Aid certification (if not already in possession, prior to starting employment)
- At least 2 years of experience working in front-of-house within a fine dining establishment
- You are a critical thinker who focuses on finding solutions

What would set you apart

- A post-secondary education in hospitality or a related field
- Previous experience working in a leadership or supervisory role, and/or leadership training
- Experience using Opera's point-of-sale software
- Proficiency with email and productivity software such as Microsoft Office and Google.
- Takes initiative; spearheads issues and projects with a sense of urgency and an open mind.
- Comfortable delegating tasks, giving directives, training employees, and giving feedback; collaborates and communicates effectively with team members
- Works well under pressure
- Maintains confidentiality and embodies our corporate values
- You are punctual, self-motivated and organized
- Possesses excellent attention to detail and time management skills
- Exhibits a strong professional and positive attitude consistent with the standards of a world-class hospitality business
- Demonstrates flexibility and a willingness to learn and improve
- Is able to stand and walk for extended periods, and carry multiple plates of food
- Is comfortable working at outdoor culinary venues.

How to Apply

Please send your resume and cover letter by email to careers@innatbayfortune.com.

Our Recruitment team reviews each application carefully, and we will reach out to you by phone or email if we are interested in your application.

Diversity, Equity, Inclusion, and Accommodation

The Inn at Bay Fortune is committed to fostering an inclusive workplace where everyone is treated with respect and dignity. We hire the most qualified candidates regardless of race, creed, colour, age, sex, national or ethnic origin, religion, sexual orientation, gender identity or expression, marital status, disability, or other characteristics.

If you require accommodation for any part of this hiring process, please send your **confidential** request to the email above.

Thank you for considering this opportunity, we'd love to receive your application!

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: careers@innatbayfortune.com

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