

Exciting Opportunity to join the Management Team at Nimmo Bay!

Are you looking to work alongside a creative and dedicated team of hospitality professionals on BC's wild coast? Nimmo Bay Wilderness Resort is currently accepting applications for the year-round senior management role of Operations Manager, Food, Beverage and Accommodations.

The stunning backdrop of the Broughton Archipelago sets the stage for talented hospitality professionals to create remarkably unique and intimate dining experiences for our guests, where the Culinary and Food & Beverage teams collaborate to bring the senses of the wild, natural area into all aspects of our craftsmanship. Equally as significant at Nimmo Bay is our guest accommodations - our guests consistently recognize us for our luxurious ambiance, innovative services, immaculate cleanliness, and exceptional comfort.

This role demands a strong leader capable of working in a remote wilderness location while integrating culinary excellence with operational efficiency, ensuring high standards in both guest experiences and team management. The responsibilities span from strategic planning and training to daily operations and guest relations, all while maintaining a deep alignment with Nimmo Bay's vision, values and culture. The position requires a proactive, collaborative approach, with a focus on enhancing both team performance and guest satisfaction.

This year round, salaried role is based at the resort for the majority of the operating season from May through October, with periodic scheduled time off away from the resort. During the off season from November through April, work will be executed from your home office, preferably located in the BC lower mainland or on Vancouver Island.

COMPENSATION:

\$90,000 per annum

— which includes guaranteed incentives/bonus pay

Participation in the Company's group benefits program

Participation in the Company's travel reimbursement program

Participation in the Company's RRSP matching program after 3 yr's service

We are looking for a hospitality professional with remote lodge experience and a proven track record of excellence in food and beverage and overall lodge operations. Previous culinary experience is an asset.

WHY JOIN US?

Imagine a workplace where the atmosphere is vibrant and welcoming, filled with the warmth of genuine relationships. Upon arrival, you are greeted by friendly smiles and casual hellos, creating an immediate sense of belonging. Our operating philosophy encourages collaboration, with team members actively participating in knowledge sharing and growth opportunities.

Leadership is approachable and transparent, fostering trust and encouraging open communication. Regular check-ins and feedback sessions ensure that you feel heard and valued. The organization prioritizes employee well-being and opportunities for professional development, and with scheduled time out of the resort during the operational season, emphasizing a healthy work-life balance.

Team-building activities, from fun outings to volunteer events, help strengthen bonds and foster a sense of community. Support is abundant, with mentorship in place to help everyone thrive. Our colleagues genuinely care for one another, celebrating successes and providing help during challenges. This nurturing environment not only drives productivity but also cultivates a shared commitment to the company's mission, making us all feel like an integral part of the family.

We also share a deep gratitude for the surrounding area, supporting community initiatives and participating in local events when possible. This connection not only strengthens our bonds but also enhances our commitment to making a positive impact locally. Together, we cultivate a workplace where everyone feels valued, supported, and inspired to contribute to both the company and the community.

We are an equal opportunity employer, committed to building a diverse and inclusive culture, and encourage applications from all qualified individuals. Please send your resume, cover letter and a minimum of two professional references to our Human Resources Manager at hr@nimmobay.com as soon as possible. Applications will be accepted until the end of day October 18, 2024 with an anticipated start date of January 6th, 2025.

Diversity & Inclusion statement:

We value our coastal relationships and we prioritize hiring neighbours from the surrounding indigenous communities where Nimmo Bay operates. If you are a local indigenous community member interested in applying, please feel welcome to connect with us directly and we'd love to hear from you.