



We are **HIRING** Join our team!

RESTAURANT MANAGER

IN KETCHIKAN

Are you a natural leader with a passion for hospitality, great food, and creating memorable guest experiences? We're looking for an experience Restaurant Manager to join our team and The Ketchikan Harbor Haus at the Great Alaskan Lumberjack Show. Help us take our service and operations to the next level! Located in Ketchikan, this year-round position has seasonal hours — 20 hours per week in winter, 50 hours per week in summer. Competitive salary with health insurance available.

What you will do:

- Oversee daily restaurant operations, ensuring exceptional guest satisfaction and smooth service.
- Lead, train, and motivate a diverse front and back-of-the-house staff.
- Manage employee scheduling, inventory, and vendor relationships.
- Uphold health, safety, and quality standard in every aspect of the business.
- Collaborate with ownership and management, to drive sales and optimize performance.
- Direct guests from the show over to the designated dining room for their dining experience.
- Manage the concession stand.

What we are looking for:

- 3+ years of restaurant management experience (preferably in fast-paced casual dining).
- Strong leadership, communication, and problem-solving skills.
- A hands-on people-first approach and a genuine love for hospitality.
- Experience with POS systems, scheduling, and cost control.
- Availability to work flexible hours, including early morning, some nights and weekends.



*Join a restaurant
where great food,
teamwork, and
hospitality come
together!*

APPLY TODAY:
Send your resume
and brief cover
letter to

**operations@
alaskalumberjack
show.com**