

The Elbow River Casino is a first class entertainment establishment. We set ourselves apart from our competition by having a great location, superior gaming and entertainment experiences, quality food services, and setting overall high standards for our delivery of customer service.

We are committed to our employees in providing fair and equitable treatment, good working conditions, opportunities for advancement, and competitive compensation.

We offer group benefits, free parking, and a meal allowance.

Job Functions:

- Participate in weekly department meetings.
- Be involved in daily/weekly/monthly inventory counts.
- Oversee the opening and closing duties and setup of workstations.
- Oversee the multi-unit facility on a daily basis.
- Assist employees with day-to-day operations.
- Assist in the hiring, training, and termination of staff.
- Assist with the progressive discipline of staff.
- Assist in the responsible beverage service for guests.
- Handle guest complaints.

Requirements:

- Minimum one year experience as a casino Food and Beverage Supervisor, or equivalent management experience, preferred.
- Experience in a multi-unit operation, a definite asset.
- Proficient in front office applications of MICROS.
- Must be available to work days, nights, and weekends.

Successful candidates must undergo a background check, must have ProServe, and must be 18 years of age.

To apply, please forward your resume to ercjobs@elbowrivercasino.com. (NO PHONE CALLS OR IN PERSON INQUIRIES, PLEASE)

We thank all applicants, however, due to volume, only successful candidates will be contacted.