

Front of House Supervisor (Maternity Leave Contract)

Ready to take the next step in your hospitality career?
Looking to lead within a world-class culinary destination?

If so, ***The Inn at Bay Fortune*** could be your next great chapter.

Nestled along the Fortune River in rural Prince Edward Island, The Inn at Bay Fortune offers an extraordinary five-star, farm-to-table experience, highlighted by our signature FireWorks Feast—an immersive, multi-course culinary journey held nightly from May through October. Guests travel from around the world to experience the vibrant flavours of PEI, brought to life through ingredients grown on our on-site experiential farm and prepared over live fire.

As Front of House Supervisor, you'll play a key leadership role alongside the Front of House Manager—guiding, inspiring, and supporting the team while ensuring each guest experience is seamless, engaging, and truly unforgettable.

Under the vision of proprietors Chef Michael Smith and Chastity Smith, the Inn has been transformed into a destination where culinary excellence, thoughtful design, and authentic Island hospitality come together. Every detail—from the gardens to the guest rooms—reflects a deep commitment to craft, creativity, and place.

Why join us

- Be part of a renowned culinary destination with a global reputation
- Access up to \$1,500 annually in education funding, plus ongoing training and mentorship
- Work within a close-knit, passionate team dedicated to exceptional hospitality
- Proud to be PEI's only Rainbow Registered accommodation and hospitality provider
- Competitive salary starting at \$1,300 per week + 4% vacation pay (gratuities included)
- Cost-shared health benefits plan
- Complimentary staff meals prepared on-site during shifts
- Two annual passes to experience the *FireWorks Feast* with a guest

What to expect

- Reporting directly to the Front of House Manager
- Collaborating with a dynamic leadership team, including another Supervisor, Head Sommelier, and Bar Lead
- A maternity leave contract beginning in July through October 10, with potential extension through November 7 for Chef's Harvest (Possibility to start earlier as part of Serving team)
- A schedule of 5 days per week, with hands-on leadership and daily guest interaction
- Strong support from the leadership team, including the proprietors, with on-the-job training provided

What you bring



758 & 391 Route 310
Fortune, Prince Edward Island C0A 2B0, Canada
+1 (902) 687-3882
<https://innatbayfortune.com/>

- Minimum 2 years of front-of-house experience in a fine dining environment
- Proven leadership ability with a calm, solutions-focused mindset
- Hospitality and/or Tourism (or equivalent) post-secondary education preferred
- Responsible Beverage Server certification (or willingness to obtain before start)
- Standard First Aid certification (or willingness to obtain before start)

How to apply

Please submit your resume and cover letter to careers@innatbayfortune.com. Our recruitment team carefully reviews every application and will contact shortlisted candidates directly.

Our commitment

The Inn at Bay Fortune is dedicated to fostering an inclusive and respectful workplace. We welcome applications from all qualified candidates regardless of background, identity, or lived experience.

If you require accommodation at any stage of the hiring process, please reach out confidentially using the email above.