

Overview

We are seeking a dynamic and experienced Bar Manager to lead our bar operations in a fast-paced hospitality environment. The ideal candidate will have a strong background in food service management, with a passion for providing exceptional customer experiences. As the Bar Manager, you will oversee all aspects of bar management, including staff supervision, inventory control, and ensuring compliance with health and safety regulations. Your leadership will be crucial in creating a vibrant atmosphere that enhances our guests' enjoyment.

Responsibilities

- Supervise and train bar staff to ensure high standards of service and efficiency.
- Manage daily bar operations, including inventory management and ordering supplies.
- Develop and implement innovative drink menus that align with current trends.
- Monitor and maintain compliance with health and safety regulations.
- Collaborate with the kitchen management team to ensure seamless service during busy periods.
- Create and manage budgets for bar operations, analyzing financial performance regularly.
- Handle customer inquiries and resolve any issues to ensure guest satisfaction.
- Organize special events and banquets, coordinating with other departments as needed.

Requirements

- Proven experience in a supervisory role within the hospitality industry, preferably as an Assistant Manager or similar position.
- Strong knowledge of food service management principles and practices.
- Experience in casual dining or restaurant settings is highly desirable.
- Familiarity with budgeting processes and financial reporting.
- Excellent leadership skills with the ability to motivate and develop a team.
- Strong communication skills and a customer-focused mindset.
- Ability to work flexible hours, including evenings and weekends as required.
- A background in hotel or banquet services is a plus.

Join our team as a Bar Manager where your expertise will contribute to creating memorable experiences for our guests!