

RESTAURANT MANAGER – FINE DINNING



Location: Enniskillen Co. Fermanagh, Northern Ireland

Sector: Hotels

Responsible to: Resort GM / Deputy GM

Responsible for: Breakfast and Dinner teams

Hours of work: 40 over the 7 day week – working mornings, evenings and weekends

Salary Bracket: Competitive

Overview

In the North West of Ireland lies Lough Erne Resort, a superb 5 star property which includes stunning panoramic views, 2 championship golf courses, world class accommodation, relaxed and fine dining experiences and an authentic Thai Spa.

As the Catalina Restaurant Manager you will be responsible for the smooth running of the three rosette restaurant for dinner and breakfast service. You will enhance the service and dining experience standards.

In addition you will be responsible for leading, motivating, training and developing the food and beverage team to ensure consistency of brand standards and a high level of performance and service delivery.

Job Outline

As Restaurant Manager you will be responsibilities for:

- enhancing systems and procedures
- managing the financial performance, driving sales and revenue
- managing department operating costs
- Raising the level of service and standards of service within the restaurant
- ensuring delivery and consistency of standards via ongoing training and team member development
- Department adherence to and the delivery of policies, procedures, health and safety, food hygiene.
- motivate and lead your team to deliver business objectives
- Completing weekly rotas , management reports , setting and adhering to budgets

Required Experience

We are looking for an experienced manager who is innovative, has strong financial understanding and the ability to inspire, manage and developing a team. In addition to being proactive and sales focused with a hands on approach to operations, and has a wealth of food and beverage knowledge, both classical and contemporary.