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**RESTAURANT & BAR MANAGER**

**£35,000 pa**

Are you passionate about delivering unforgettable dining experiences? Do you thrive in a dynamic, fast-paced environment? Blossoms is seeking a dedicated and experienced **Restaurant & Bar Manager** to take ownership of our operations and drive excellence in guest service.

Set in beautiful parklands on the shores of Rutland Water, **Rutland Hall** is just the perfect setting!! Our Blossoms restaurant, lounge and bar is a vibrant and popular establishment known for delivering exceptional dining experiences. We are currently seeking a highly motivated and experienced individual to take ownership of our restaurant and bar and to drive excellence in guest service. As a key member of our team, this is an opportunity to shape the dining experience and really make your mark!

**Key responsibilities & duties:**

**Restaurant & bar operations:** Plan, organise, and execute daily operations to ensure seamless service delivery. Maintain high guest satisfaction through meticulous planning and execution.

**Team leadership**: Provide guidance and coaching to foster a positive work environment. Lead by example and ensure all team members uphold our values.

**Budgeting and financial management**: Drive profitability by managing costs and maximising revenue. Implement strategies to enhance sales culture and control expenses effectively.

**Customer experience:** Cultivate a guest-centric culture and actively engage with customers to ensure their satisfaction. Continuously strive for improvement based on feedback and industry trends.

**H&S compliance:** Ensure compliance with health and safety regulations and maintain high standards of cleanliness and hygiene.

**Key performance indicators (KPIs):**

* Achieve revenue targets while controlling costs.
* Enhance guest experience and satisfaction ratings.
* Maintain high standards of health and safety compliance.
* Drive colleague performance and development.

**Skills & experience**:

* Minimum 3 years' experience in hotel restaurant management role.
* Solid understanding of cost-control measures to enhance financial performance.
* Strong knowledge of industry trends and customer preferences.
* Excellent organisational and communication skills.
* Attention to detail and a passion for delivering exceptional experiences.
* Flexibility to work evenings, weekends and bank holidays.

**What we offer:**

Hospitality is all about looking after people and we are committed to our people. We work hard to ensure you can enjoy your job and feel well rewarded and supported:

* Circa £35,00 per annum, paid monthly
* 28 days holiday per annum, (increasing with length of service to a maximum of 33)
* Staff accommodation if required
* Uniform provided
* Reward & Recognition schemes
* Discount schemes
* Free car parking
* Colleague food while on duty
* 24-hour access to Employee Assistant Programme

**Interested? Send us your CV and application now!**

*By applying for this role, you are consenting for us to hold and process your data in compliance with the General Data Protection Regulations. If you have any questions or wish to exercise your right to access, erase or restrict the holding or processing of your data please contact us and we will respond to your query as soon as possible.*