



## **RESTAURANT VENUES MANAGER - FULL TIME**

A fantastic opportunity has become available for an experienced, driven and engaging Restaurant Venues Manager to join the professional team at the Mayfair Hotel.

The Mayfair Hotel is Adelaide's leading luxury hotel (ranked #1 on TripAdvisor) located right in the heart of the CBD. This beautiful heritage hotel has outstanding dining outlets, the Mayflower Restaurant and THE DEN. These complimented by the popular HENNESSY rooftop bar.

The Mayfair Hotel is under the management of 1834 Hotels, one of Australia's fastest growing and most prominent hotel management companies. 1834 Hotels now manage 22 hotels across Australia with more properties expected this year.

The Mayfair Hotel presents an excellent career opportunity to be part of a team to driving exceptional food and wine experience, delivering professional service and exceeding guest expectations.

The Restaurant Venues Manager position is highly sought after, externally and internally, and will suit an individual seeking a lasting career and profile managing premium restaurants. The position offers the added career benefit of being part of a larger business and hotel network.

### **POSITION OBJECTIVES:**

- To manage and develop the Food and Beverage service, guest satisfaction and profitability of Mayflower Restaurant (A La Carte fine dining), THE DEN (bistro dining) and In-room Dining.
- Ensure a highly professional and engaging service culture, managing rosters and staffing in line with approved payroll budgets and demand.
- Develop and reinforce strong team morale and effectively manage, train, coach through adherence to clear operating procedures and outstanding food and wine product knowledge.
- Manage the prominent and successful positioning of the outlets in the marketplace.
- Ensure stock is effectively stored and managed utilising the H&L stock and POS system
- Regular and accurate reporting in accordance with the reporting parameters of the business.
- Develop supplier relationships that benefit the hotel, 1834 Hotels and patrons.

- Work closely with the culinary team, other hotel departments and 1834 Hotels to achieve a high-quality service level, product presentation and overall experience for patrons. Directly reporting to The Director of Food and Beverage.

**KEY SKILLS, ATTRIBUTES AND EXPERIENCE REQUIRED:**

- Confident, vibrant, creative and engaging.
- Highly proactive, seeking to demonstrate initiative at every level.
- Exceptional food and wine knowledge, and appreciation of service in a luxury dining environment. In depth understanding of fine wine, particularly South Australian, is very important.
- Well networked and keen to develop own profile across the city.
- Strong approach to supervision and management.
- A sense of style, both in personal appearance and delivery.
- Ability and confidence to communicate with a variety of corporate and leisure guests including high-level executives, celebrities, political figures etc.
- In tune with the city's restaurant, bar and hospitality scene.
- Must be available on a 7-day a week roster.
- Previous experience with H&L point of sales system is preferable.
- Previous experience of team management in a restaurant and hospitality setting is essential.

Please be advised that only short-listed candidates will be contacted. Applicants must have appropriate work visa and must not have any restrictions to their entitlement to work.

Interested candidates, please apply by clicking on the link below and clearly indicate in your covering letter the position you are applying for.