



I N V E R K I P

H O T E L

CURRENT VACANCY

Restaurant Manager

About The Role

We are currently looking for a passionate and focused Restaurant Manager to join and lead our friendly and professional restaurant team.

You should have the ability to host a room, setting the tone for a relaxed yet professional style of service that's guaranteed to ensure our guests can sit back and enjoy their time with us. We are looking for an ambitious leader not only on the floor but also behind the scenes with a passion for training, planning and developing our service and drinks offering. Experience of developing individuals and building a dependable, confident team are essential.

We want a candidate with creativity, ambition and approachability. Hospitality is a very personal offering and we look for you to empower and work with both the team around you and fellow Managers to deliver genuine hospitality that comes from the heart.

About Our Business

At Inverkip Hotel we provide industry leading Scottish hospitality in Inverkip village. We offer Accommodation, Breakfast, Morning Coffee, Lunch, Dinner and Drinks. Our community is at the centre of everything we do. We are a business that villagers are proud to call 'their local' and those from afar travel specially to receive our hospitality.

We offer the perfect drink, delicious meal and a genuine warm welcome. Our suppliers and collaborators are Scotland's finest distillers, craftsmen, brewers, musicians and farmers. We are a social hub within our community.

We pride ourselves in being a team of hospitality professionals that are passionate about the food and drinks industry. With work/life balance, positivity, respect and commitment we inspire and support each other to become the best versions of ourselves and achieve our life goals.

Specific Job Accountabilities:

Assisting the Hotel General Manager with the day-to-day operations.

Responsible for hosting business for 12 hours in General Managers absence

Accountability for all aspects of the Front of House operation.

Management of all guest bookings and supplier ordering.

Maintaining customer focused service principles throughout Inverkip Hotel.

Leading and nourishing the Front of House team.

Development and delivery of drinks and wine offering.

In depth menu, ingredient and food knowledge, working closely with the Head Chef.

Ensuring all financial and qualitative reporting is achieved and documented.

Salary Package

Excellent Salary (plus bonuses)

Benefits & Business Pledges

- A four day working week with a rotational structure
- Vast range of industry specific learning & development programmes
- Opportunities for promotion
- Continuous mentoring from experienced management team
- IHI investment in education & IHI industry networking
- Pensions package
- Sponsored industry field trips
- Cycle to work scheme
- Full tips
- Staff discount
- Full annual holiday entitlement

How to Apply

To apply for this role please send a covering email and up-to-date CV to hello@inverkip.co.uk

We look forward to hearing from you. The closing date for this is September 1st 2019.