

Bar & Restaurant Manager at The Nines Hotel – Ayia Napa

Are you ready to **take your career “to The Nines”**?

The Nines, a new five-star hotel, will very soon open its doors at the vibrant and cosmopolitan Ayia Napa. With the casual luxury approach, we aim to offer all our guests an exceptional and memorable experience in a relaxed but indulgent atmosphere.

Do you have experience in managing bar and restaurant outlets, particularly in four/five star hotels? Are you a passionate, results-driven, and guest-oriented professional? Do you have a dynamic personality? Are you able to work under pressure while making every effort to go beyond what is expected to create an outstanding experience for the bars and restaurants' guests? Then perhaps this job opportunity is for you!

We are currently looking to recruit an experienced Bar & Restaurants Manager who will be reporting to the Head of Food & Beverage. More specifically, the Manager will be responsible for ensuring that all guests of the bars and restaurants will enjoy an exceptional and qualitative experience as well as creating and maintaining a highly productive, engaged, and satisfied team.

Main responsibilities:

- Develop policies, procedures and plans to ensure the effective and cost-efficient operation of the bars and restaurants and monitor their effective implementation through key performance indicators
- Develop the departmental budgets and ensure that all outlets operate within the approved budgets
- Develop and update, when necessary, the bar and restaurant menus, in collaboration with the Head of the Food & Beverage and Chef
- Prepare reports related to the outlets' activities and when needed suggest amendments to increase profitability
- Coordinate and oversee the daily operation including sufficient number of employees per outlet, cleanliness, and tidiness of the facilities as per the hotel's guidelines and health, safety, hygiene, and quality standards
- Ensure for the good reputation of the bars and restaurants and when necessary, take initiatives for improvements
- Work closely with the Finance department and the Chef to ensure sufficient suppliers
- Develop, implement, and monitor the up-selling and cost-efficient strategies to maximise bars and restaurants' revenues
- Work closely with the Sales & Marketing department for the marketing and promotional activities related to the bars and restaurants
- Ensure that the facilities and equipment are maintained properly at all times
- Have a proactive approach to anticipate guests' needs, improve guests' satisfaction levels, and when necessary, introduce new initiatives and programs to improve the satisfaction levels
- Ensure that the guests' complaints are handled properly and on time and make the necessary actions to reverse an unpleasant experience
- Work closely with other departmental Managers for the selection of entertainment at the bars and restaurants
- Create and maintain a friendly, inclusive, and supportive working environment
- Manage, inspire, mentor, and develop the team of bars and restaurants

- Provide constructive feedback to employees to enable them to achieve their full potential
- Prepare employees' rosters as per the hotels and bars and restaurants' bookings
- When needed, provide hands on support to the bars' restaurants' team to ensure that all guests are welcomed and have an exceptional, smooth, and uninterrupted experience

The ideal professional shall have the following qualifications, experiences, and skills:

- Diploma or University degree in Business Administration, Hospitality Management, Culinary studies, or any other related field
- Minimum 3 years working experience in a similar role
- Excellent knowledge of the HACCP requirements, health, safety, and hygiene requirements
- Excellent knowledge of Greek & English languages
- Computer Literate
- Excellent management skills with hands-on approach
- Strong decision making & problem-solving capabilities
- Analytical skills
- Guest-oriented mindset
- Pleasant and integer personality
- Flexibility and adaptability
- Self-motivation

What we offer:

- Competitive remuneration package
- Continuous learning opportunities
- Be the first to know the hotel's new career opportunities
- Complimentary meals and beverages
- Discounts on restaurants, bars, spa and much more.

If you are intrigued by the idea of joining the newly established team of The Nines hotel, we will be happy to receive your CV at hr@thenineshotel.eu. The job vacancy will be open until the **10th of November 2023**.

All applications will be treated confidentially, and all applicants' personal details will be kept in our database for a period of 1 year for current and future job vacancies.

For further information about the job vacancy, you may contact us at +357 23 725 111.