

JOB DESCRIPTION

RESTAURANT & BAR MANAGER FIFTY THE STREET – AUGUST 2025

A list of job duties associated with your job title is set out below. This job description is non-contractual and the Company reserves the right to amend, withdraw or depart from its provisions at its discretion. Subject to the Company's business requirements you may be required from time to time to undertake other work within your capacity and the Company reserves the right to amend the job title and/or job description from time to time, on a temporary or permanent basis, to reflect your own development or the Company's business needs.

Job title	RESTAURANT & BAR MANAGER - FIFTY THE STREET Burleigh Court Hotel
Band	
Team	Operations
Purpose of role	<p>The overall lead for the day to day running of Fifty the Street Restaurant and Bar. To drive and coordinate all daily business operational standards ensuring consistent customer service excellence while being accountable for the food and beverage operation profit and loss accounts.</p> <p>In order to support a successful food and beverage operation the Restaurant & Bar Manager for Fifty the Street must lead from the front, motivating, training and recruiting the highest level of team as well as building relationships with hotel guests and clients. They must ensure continuous improvement is embedded into the day to day running of their department. Standards and service key touch points are key, and no guest should leave unhappy.</p> <p>The Restaurant & Bar Manager - Fifty the Street will focus on managing and achieving profit and quality for Fifty the Street as well as understanding external competition and trends, enhancing the offering whilst being flexible with all customer types daily.</p>
Reports to	Food & Beverage and Events Manager
Manages	Food and Beverage Supervisors Food & Beverage & Conferencing Assistants
Main duties	<ul style="list-style-type: none"> • Achieve budgeted revenues and expenses and maximise profitability related to the food & beverage department. • Identify revenue opportunities and execute daily for Fifty the Street restaurant and bar. • Manage Fifty the Street plus other food and beverage day to day operations within budgeted guidelines and to the highest standards ensuring food and beverage quality and guest service quality within a dining or conference setting. • Identify guest needs and respond proactively to all their concerns. • Lead the Food & Beverage team by attracting, recruiting, training, and developing a high-performance team.

	<ul style="list-style-type: none"> • Provide inspirational, motivational, and visible leadership to all team members • Establish targets, KPI's, schedules, policies, and procedures to deliver consistent excellent customer service. • Analyse guest feedback, ensure customer satisfaction targets are exceeded, guest issues are resolved effectively, and continual improvement implemented. • Support managing operational P+L ensuring forecasting and labour costs, purchasing is in line with budget /revenue. • Ensure the operation is fully compliant with licencing regulations, Health and Safety policies, Food Hygiene, COSHH and Fire regulations, always ensuring the health and safety and security of all guests and team members. • Deputise for the Food & Beverage and Events Manager when necessary. • Collaborate with the Food & Beverage and Events Manager and the Conference and Events Manager to ensure a fully competent meeting, events and catering operation, combining the smooth incorporation of coffee, food and drink offerings. • Other duties and responsibilities appropriate with the level of this post.
People skills	<ul style="list-style-type: none"> • Positive, open-minded outlook, innovative, flexible, and responsive to changing guest needs • Strong communication skills, with ability to communicate effectively and listen to guests and team members • Good judgement skills to determine reactions and responses and to make sound decisions • Honesty to be able to build trust with hotel guests and team members • Proactive problem solving to be able to come up with solutions and deliver a perfect outcome with ever changing information and requests within the operation • Leadership skills to motivate your team and help those around you do their best work.
Technical skills	<ul style="list-style-type: none"> • Experience in running a conference and events / food and beverage operation within a conference and events hotel of minimum of 150 bedrooms/minimum of 200 delegates. • A solid food and beverage background with understanding of food and beverage trends within a high-volume conference hotel. • Solid knowledge and functionally of a bar with key evidence of stock control and product offering.

	<ul style="list-style-type: none"> • Experience of managing team members effectively over multiple sites and maximising resource. • Experience of motivating, training, and developing a high-performance team. • Proven ability to increase operational profitability within food and beverage and events operations. • Evidence of managing operational P+L accounts / budgets.
Qualifications & Experience	<ul style="list-style-type: none"> • A minimum of 2 years' experience managing a full food and beverage operation as a Restaurant and Bar manager / Food Service Manager / Assistant Manager • Personal licence holder

I have given a copy of the above to (insert name) and have explained all aspects of it.

Name of Manager (please print)

Signature of Manager

Date

I confirm that I have been taken through the above, understand it and have received a copy of it.

Employee name (please print)

Signature of employee

Date