

Job Description

Bar and Restaurant Manager

About Hollandse Club

The Hollandse Club is a sports and social Club offering a relaxed, warm, and inclusive community for individuals and families. With members from over 45 nationalities, you'll feel right at home.

Engage in over 15 sports and activities for all ages, including tennis, padel, swimming, yoga, fitness, and dance programmes. In addition to four tennis courts, three padel courts, three swimming pools, two squash courts, a gym, and a co-working space, we also offer event spaces and meeting venues, perfect for networking sessions or bespoke celebrations.

Members can enjoy poolside dining at the Club restaurant while the little ones are entertained with craft activities at the Kids' Club or the Toddler Pool.

For parents seeking convenience, the Club offers a Montessori right on its premises, ensuring your family's needs are met under one roof. Besides sports and activities, the Club is also a hub for socialising and networking. Join various social events through the year, traditional Dutch events, as well as seasonal holiday celebrations such as Lunar New Year, Halloween and Christmas.

Job Description

Job Scope Overview

Reporting to the F&B Director, the Restaurant Manager is responsible for the overall operation and performance of the Club's restaurant, ensuring a consistently high standard of food, beverage and service for members and guests.

The role combines hands-on operational leadership with team management, member engagement, financial oversight and event coordination. Working closely with the Executive Chef, Events and Marketing teams, the Restaurant Manager will drive service excellence, maintain high standards of food quality and safety, manage costs and labour effectively, and create engaging dining experiences that encourage member satisfaction and repeat visits.

The ideal candidate is a hands-on, people-oriented leader who enjoys a dynamic club environment and takes pride in creating memorable experiences for members, families and guests.

Key Responsibilities:

Restaurant Operations:

- *Oversee the daily operations of the restaurant, ensuring smooth service and a high standard of food and beverage offerings.*
- *Manage the restaurant's opening and closing procedures, including ensuring all health and safety guidelines are met.*
- *Ensure the cleanliness and organization of the dining area, including dining tables, service stations, and kitchen areas.*

Staff Management:

- *Recruit, train, and supervise restaurant staff, including servers, bartenders, hosts, and support staff.*
- *Ensure that all staff provide professional, friendly, and efficient service to all members and guests.*
- *Schedule shifts and manage labor costs to ensure staffing levels are appropriate without exceeding the budget.*
- *Conduct regular performance evaluations and provide ongoing feedback and coaching to staff.*

Customer Service & Member Relations:

Ensure that members and guests have a memorable dining experience by consistently delivering excellent customer service.

Address any member or guest concerns or complaints in a timely and professional manner.

Foster strong relationships with club members and encourage repeat visits and positive word-of-mouth.

Menu & Food Quality Management:

Collaborate with the executive chef to develop and maintain the restaurant's menu, ensuring it meets the preferences of members and aligns with seasonal ingredients.

Ensure that food presentation, quality, and portion sizes are consistently high.

Monitor food inventory levels and work with the kitchen team to maintain cost control and minimize waste.

Financial Management:

Develop and manage the restaurant's budget, focusing on controlling costs (labor, food, beverage) and maximizing profitability.

Analyze financial reports (sales, inventory, labor costs) and adjust operations as needed to meet financial goals.

Manage pricing strategy and monitor market trends to ensure competitive pricing.

Event Coordination:

Coordinate and manage special events, including private dinners, banquets, parties, and other club events that require food and beverage services.

Work with the events team to plan and execute flawless events, ensuring that service standards are upheld.

Customize menus and dining experiences for special occasions or private functions.

Health & Safety Compliance:

Ensure all health and safety regulations are strictly adhered to, including food safety standards and alcohol licensing requirements.

Conduct regular inspections of the kitchen and dining area to ensure cleanliness, organization, and compliance with club policies.

Ensure that all restaurant staff are trained on food safety, hygiene practices, and emergency procedures.

Marketing & Member Engagement:

Develop strategies to promote the restaurant to club members, including specials, themed nights, or loyalty programs.

Collaborate with the club's marketing team to design promotional campaigns, both internal (newsletters, member events) and external (online presence, social media).

Participate in club events and activities, enhancing visibility and engagement for the restaurant.

Why Join Hollandse Club?

At Hollandse Club, we believe work should be meaningful, energetic and enjoyable. Our team comes from diverse backgrounds and cultures, united by a shared purpose: creating the best possible experience for our members.

You'll be part of a close-knit team that brings people together through fun activities, sporting events, family experiences and memorable moments. Whether you are organising events, supporting members, managing operations or helping tell our story across Singapore, every role contributes to making the Club a place where people feel welcome and connected.

We create family memories, celebrate sport, and take play seriously. If you enjoy working with people, thrive in a dynamic environment and want to make a tangible difference to members' everyday experiences, we'd love to have you join us.