## **RESTAURANT & BAR MANAGER**

## Job Summary:

The Restaurant & Bar Manager will be responsible for overseeing the operation of the restaurant and bar areas within the Hollandse Club. The ideal candidate will have extensive hospitality experience, be highly organized, and possess excellent leadership skills to ensure smooth service delivery, an exceptional guest experience, and meet business targets. This role will also involve managing a team, maintaining high standards of cleanliness, food safety, and compliance, as well as managing budgets and inventory.

#### **Key Responsibilities:**

### • Staff Management & Training:

- Lead, supervise, and motivate a team of restaurant and bar staff, ensuring consistent delivery of excellent customer service.
- Develop and conduct training for new and existing staff members, ensuring they are familiar with service standards and safety regulations.
- Foster a positive and professional team environment.

## • Customer Service Excellence:

- Ensure exceptional customer service standards are maintained in both the restaurant and bar.
- Address guest complaints and feedback promptly and professionally to ensure high levels of satisfaction.
- Cultivate relationships with regular members and guests to enhance customer loyalty and satisfaction.

## • Operations Management:

- Oversee the day-to-day operations of the restaurant and bar, including opening and closing procedures, service flow, and coordination between kitchen and front-of-house.
- Ensure that the restaurant and bar areas are consistently clean, organized, and well-maintained.
- o Monitor and manage inventory levels for food, beverages, and other bar supplies.

### • Financial Management:

- Assist in budget management, including cost control, sales forecasting, and expense management to achieve financial targets.
- Track daily sales and operational expenses, ensuring they remain within budget while optimizing profitability.
- o Create and implement strategies to drive revenue, improve sales, and reduce waste.

### • Menu and Beverage Management:

- Collaborate with the chef and bar team to ensure the menu offerings are fresh, seasonally appropriate, and meet guest preferences.
- Oversee the preparation of drinks and cocktails, maintaining a high standard of beverage quality and presentation.
- o Regularly review and update the menu to keep offerings current and attractive.

## Compliance & Health & Safety:

- Ensure adherence to all local health, safety, and hygiene regulations, and maintain certifications as required.
- Monitor bar and restaurant operations to ensure that safety and cleanliness standards are consistently met.
- Stay up to date with licensing laws, alcohol regulations, and other legal requirements.

## Requirements:

- Proven experience in a managerial role within a high-end restaurant or bar environment.
- Strong leadership skills with the ability to manage and inspire a team.
- Excellent communication and interpersonal skills.
- Strong financial acumen and experience with budget management.
- Ability to work under pressure and manage multiple tasks simultaneously.

- A passion for food, beverage, and exceptional service.
- Proficiency in using POS systems and inventory management software.
- Knowledge of local regulations and best practices related to food, beverage, and liquor service.
- Availability to work flexible hours, including weekends and evenings.

#### **Desirable Attributes:**

- Prior experience working in a club or similar establishment is a plus.
- Fluent in English (additional languages a plus).
- An interest in creating a strong community atmosphere within the Club.

Please note Club members and their families are excluded from applying for this position.

#### **Salary Range:**

• \$4000 - \$5000 per month (depending on experience)

## **Procedure**

- If you are keen to join our dynamic team, email your detailed CV and motivation to the attention of the F&B Director, via <a href="mailto:fnbdirector@hollandseclub.org.sg">fnbdirector@hollandseclub.org.sg</a>
- Within your application, clearly state your citizenship, your employment eligibility status in Singapore, and if you require sponsorship for a Work Pass.
- Recent employer references will be required
- Only short-listed applicants will be invited for an interview. To those applicants not short-listed, we extend our appreciation for considering the Hollandse Club as a potential employer.

#### The Hollandse Club

The Hollandse Club (<a href="www.hollandseclub.org.sg">www.hollandseclub.org.sg</a>) is an informal, family-oriented, international club in a resort-style setting. It offers a wide range of sports, recreation, and dining facilities for its members. Being part of the Hollandse Club means working in a dynamic and multicultural work environment with an international group of colleagues coming from a vast variety of countries.

With over 3,000 members and sports & activities for adults and kids of all ages, when you join the Hollandse Club team you'll learn that we really do 'Take Play Seriously'

### Join The Team!

With values that are rooted in the 'Dutch values' of openness and inclusivity, the Club aims to promote an authentic, unpretentious, and inquisitive environment for members and staff. A career at the Hollandse Club can be especially rewarding.

- Professional Development
- Annual Wage Supplement
- CNY Ang Pow
- Staff Meals
- Health Insurance
- Dental Treatment
- Personal Wellbeing Allowance & Leave
- Birthday Voucher & Leave