

Job advert – Bramleys Bar Manager

About us

We have an exciting opportunity that offers plenty of scope to develop a successful career in hospitality supporting the following **Nottingham Venues** property:

Join our award-winning team at the **Orchard Hotel**, part of Nottingham Venues! Nestled in 330 acres of stunning parkland at the University of Nottingham, the Orchard Hotel features 202 bedrooms, multiple meeting rooms, Bramleys Restaurant and Bar, and a terrace. We are known for our eco-friendly design and exceptional guest experiences, offering a perfect blend of luxury and sustainability.

Nottingham Venues also manages several other properties, including East Midlands Conference Centre and Jubilee Hotel and Conferences, located close to the city centre. Our venues span three campuses and offer a wide range of event spaces, from modern lecture theatres to exhibition halls. We work closely with the University of Nottingham to provide outstanding facilities for businesses, community groups, and more.

About you

Are you a dynamic and passionate leader with a flair for delivering exceptional bar service? We are looking for a **Bramleys Bar Manager** to lead our team, driving guest satisfaction while ensuring profitability and efficiency in our bar operations.

Main purpose of the role

As the Bramleys Bar Manager, you will be responsible for the day-to-day running of the bar, ensuring smooth operations and excellent guest experiences. You will lead the bar team with energy and enthusiasm, ensuring a welcoming atmosphere for all guests. You will also manage stock levels, place orders, and build strong supplier relationships to ensure the bar is always stocked with high-quality products. Monitoring liquor GP will be a key focus as you drive profitability.

Your role will involve working with a variety of guests, from corporate event attendees to casual visitors, ensuring a seamless service. This is a fantastic opportunity to bring your creativity and expertise to Bramleys Bar, elevating it to Nottingham's go-to destination for quality drinks and exceptional service.

- Lead and inspire the Bramleys Bar team to deliver outstanding service, creating a vibrant, welcoming environment for guests.
- Manage stock levels, place orders, and maintain strong supplier relationships to ensure the bar is always well-stocked with high-quality products.
- Monitor and maintain liquor GP, driving profitability by controlling costs, managing inventory, and maximising revenue opportunities through promotions and guest engagement.
- Train, motivate, and develop staff to ensure they provide exceptional service, while fostering a positive team culture.

- Ensure compliance with health, safety, and hygiene regulations at all times.
- Handle guest feedback, resolving issues promptly and maintaining high satisfaction levels.
- Ensure the bar maintains a strong presence at all times, with a focus on seamless service and attention to detail.
- Collaborate with hotel management to align the bar's goals with the overall vision of the Orchard Hotel and Nottingham Venues.

Essential skills/experience:

- Proven experience as a Bar Manager or in a similar leadership role within a high-end bar, restaurant, or hotel.
- Strong knowledge of bar service, including drinks trends, cocktail creation, and guest experience enhancement.
- Financial acumen, with a proven track record of managing liquor GP, controlling costs, and driving profitability.
- Experience in stock management, supplier relationships, and cost control.
- Strong leadership skills with the ability to motivate and mentor a team to deliver exceptional service.
- Excellent communication and organisational skills, with the ability to manage various guest types and ensure smooth service.
- Flexibility to work evenings, weekends, and holidays based on business needs.
- Strong understanding of health, safety, and hygiene regulations, with experience working in compliance-driven environments.
- Food Hygiene Certificate and IT literacy are essential.

A degree in Hospitality Management or a related field is preferred but not essential.

Benefits

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS, an extra day holiday for each years' service (up to a maximum of 5 years)
- Real living wage employer
- Opportunity to be part of a contributory Pension scheme
- Free meals and refreshments when on duty
- Excellent training and development opportunities through our internal training program and support with professional qualifications
- Discounts available for both you and friends and family in our hotels and restaurant
- Discounted membership at the University sports facilities
- Employee recognition schemes including long service awards and monthly "Top of the tree" event
- Opportunity to earn additional payment by being a member of various employee committees
- Employee wellbeing support
- Full uniform provided

- £250 recommend a friend incentive

In May 2018, the data laws changed for the better. This means you have better control of your own data and how it's used. We want to reassure you that we treat your details carefully and your data with the utmost respect. So, we've updated our Privacy Policy to reflect how we collect, protect and handle your personal information

Join us at the Orchard Hotel and lead Bramleys Bar to new heights of success and profitability!