

Job advert – Bramleys Restaurant 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**, a 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 exceptional service? We are looking for a **Bramleys Restaurant Manager** to lead our team, delivering top-notch guest experiences while driving revenue growth and profitability.

Main purpose of the role

As the Bramleys Restaurant Manager, you will lead day-to-day operations, inspire your team, and collaborate closely with the culinary team to maintain high standards. You will be the heartbeat of the restaurant, creating a lively, inclusive atmosphere for guests and the team alike. Your role will also involve working with different guest types, from conference attendees to leisure guests, ensuring every experience is seamless.

You will be pivotal in driving profitability, optimising operations, and implementing creative service techniques that delight our guests. This is a fantastic opportunity to shape the future of Bramleys Restaurant, elevating it as Nottingham's top dining destination.

Main purpose of the role

- Lead and inspire the Bramleys Restaurant team to deliver outstanding service and create a vibrant, welcoming environment.
- Ensure smooth operations, coordinating services for a range of guests, from corporate events to leisure diners.
- Collaborate with the culinary team to design and update menus, focusing on quality, presentation, and profitability.
- Drive profitability by controlling costs, managing inventory, and maximising revenue opportunities through innovative promotions and guest engagement.
- Train, motivate, and develop staff to ensure they provide exceptional service, while fostering a positive team culture.
- Implement innovative and engaging service techniques to enhance the guest experience.

- Manage recruitment, scheduling, and performance reviews to ensure efficient operations.
- Handle guest feedback, resolving issues promptly and maintaining high satisfaction levels.
- Ensure compliance with health, safety, and hygiene regulations at all times.
- Maintain a visible presence on the restaurant floor, leading by example and ensuring every detail is perfect.

Essential skills/experience:

- Proven experience as a Restaurant Manager or in a similar leadership role in a high-end restaurant or hotel.
- A dynamic leader with a passion for creating exceptional guest experiences and driving team success.
- Strong front of house presence with ability to engage with senior clients and team members at all levels.
- Strong organisational and communication skills, with the ability to manage diverse guest needs and service styles.
- Financial acumen, with a proven track record of driving profitability and managing budgets.
- Excellent knowledge of food and beverage trends, with the ability to innovate and adapt.
- Flexibility to work evenings, weekends, and holidays, based on business needs.
- Strong communication, and negotiation skills.
- Experience working in a standards /compliance environment.
- Food Hygiene Certificate.
- IT literate.

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 Restaurant to new heights of success and profitability!