

Job advert – Catering and Events Supervisor (Full time/Part time/Casual)

We have an exciting opportunity that offers plenty of scope to develop a successful career in hospitality within **Nottingham Venues**.

Castle Meadow Central has recently joined the Nottingham Venues portfolio, and we are looking to build a new team to help us shape its future.

Are you passionate about delivering exceptional service and being part of unforgettable guest experiences? We're looking for enthusiastic and reliable team members to play a key role in the preparation, setup, and service of our food and bar areas.

Located close to Nottingham City Centre, Castle Meadow Central sits within a dynamic hub for innovation and entrepreneurship and will feature a Food and Beverage outlets and conference and events space.

Main purpose of the role:

If you're ready to bring your energy, commitment, and flair for service, we'd love to hear from you.

You'll be at the heart of the action—ensuring smooth operations, maintaining high efficiency, and consistently delivering top-tier service that reflects our Company's Vision.

This is more than just a job—it's an opportunity to grow, thrive, and be part of something truly special. As a fast-paced hospitality environment, we operate around the clock, which means weekend, public holiday, and occasional out-of-hours shifts may be required. Don't worry—we'll always give you as much notice as we can.

You will keep things running smoothly by staying on top of bookings, keeping service areas tidy, and handling guest questions like a pro. Lead the team with motivation and clear communication, manage cash and daily tasks, and oversee events to deliver top-notch service. Help train the team, maintain health and safety, and support improvements—all while being ready to step up as Duty Manager when needed.

The ideal candidate:

You're a confident and proactive team player with a passion for hospitality and delivering top-notch service. You thrive in fast-paced environments, have great attention to detail, and know how to lead by example. With strong communication skills and a positive, can-do attitude, you handle pressure with ease, solve problems quickly, and keep both guests and team members happy. You're organised, reliable, and ready to roll up your sleeves—whether it's setting up for a big event, training new staff, or stepping in to support where needed.

Benefits:

As a talented member of our fantastic team, you will be rewarded with:

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS, an extra day's 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 qualification
- Discounts available for both yourself and friends and family in our hotels and restaurant
- Discounted membership at the University sports facilities
- Nottingham Venues discount platforms
- 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.