We’re hiring: Assistant Restaurant Manager

Bramleys Restaurant | Orchard Hotel, Nottingham
Full-time

Are you a passionate hospitality professional who loves leading a team and creating memorable guest experiences?

We’re looking for an enthusiastic and experienced **Assistant Restaurant Manager** to join the team at Bramleys Restaurant, our contemporary restaurant located within Orchard Hotel on the University of Nottingham campus.

Proudly holding **one AA Rosette for culinary excellence**, Bramleys Restaurant has ambitions to become one of Nottingham’s leading dining destinations, recognised for its outstanding food, exceptional service and warm hospitality.

About the role

Working closely with our Restaurant Manager, you will help lead the day-to-day operation of Bramleys Restaurant, including breakfast, lunch and dinner service. You will also play an active role in delivering private dining, conferences, meetings and special events across Orchard Hotel.

This is a varied, hands-on role where no two days are the same. From leading a busy restaurant shift and supporting the development of our team to preparing a private dining experience or ensuring a conference room is ready to welcome delegates, you will help us deliver the high standards our guests expect.

You will:

- Lead restaurant shifts and ensure every guest receives a warm, memorable experience.
- Support, motivate and develop colleagues through effective briefings, coaching and feedback.
- Oversee private dining experiences, special occasions, conferences and meetings.
- Work closely with our kitchen, reception, conference and events teams.
- Maintain excellent standards of presentation, cleanliness and attention to detail.
- Respond confidently and professionally to guest feedback.
- Support restaurant performance through strong product knowledge, upselling and commercial awareness.
- Help manage rotas, stock, labour and day-to-day operational requirements.
- Take responsibility for restaurant operations in the Restaurant Manager’s absence.

About you

We’re looking for someone who brings energy, professionalism and a genuine passion for hospitality.

You will ideally have:

- Experience in a restaurant supervisory or management role, preferably within a hotel or quality dining environment.
- Strong food and beverage knowledge.
- Experience supporting conferences, meetings, private dining or events.
- The confidence to lead, motivate and develop a team.
- Excellent organisational and communication skills.
- A proactive, hands-on approach and great attention to detail.
- Flexibility to work a variety of shifts, including evenings, weekends and busy event periods.
- Confidence using hospitality technology, with experience of OPERA, ResDiary or MICROS particularly welcome.

Why join us?

At Bramleys Restaurant, we believe exceptional hospitality starts with exceptional people.

You will join an ambitious and supportive restaurant and hotel team that is committed to developing talent, raising standards and creating brilliant experiences for our guests. We welcome fresh ideas, recognise individual contributions and provide opportunities for professional growth.

This is an exciting opportunity to help shape the future of Bramleys Restaurant while contributing to the wider success of Orchard Hotel and Nottingham Venues.

Ready to take the next step in your hospitality career?

We would love to hear from you.