

GRAVETYE *Dining*

Job title: Head Bartender

Department: Bar

Job type: Full-time (48 hours per week)

A fantastic opportunity has arisen to join the beverage team at Gravetye Manor, a Relais & Châteaux property and Michelin starred restaurant situated in the heart of Sussex. We are looking for a talented Head Bartender to take over from Chris who is sadly leaving us. After building a stunning new dining room and upgrading our bar, the hotel re-opened in May. Chris has created a stunning cocktail list which revolves around the seasons and produce from our famous garden. We have a bar stocked with top brands and individual spirits.

The bar at Gravetye is the perfect place to enjoy a drink with its elegant and intimate setting, light background music and roaring fire. The contemporary and signature cocktail list focusses on seasonality and sustainability with a bespoke revisited classics list also on offer. A diverse spirit selection, seasonal bottled beers and cigars are also part of the bar portfolio.

Responsibilities:

The Head Bartender is responsible for the service of beverages from the bar and also lounge and garden food.

There is a bar team of four which is supplemented with casual staff during university holidays.

We are looking for a great personality to be the face of the bar and someone with a good knowledge of spirits, wine and cocktails, but above all someone with exceptional customer service skills.

We run a very professional hotel and have won most awards out there! We are also finalists in Cocktail Bar list of the Year.

You will report to the Restaurant Manager and be part of the restaurant, bar and sommelier team of 25 staff.

The hotel is busy throughout the year and in summer spills out on to our beautiful gardens.

Required skills / Experience:

We are currently looking for a charismatic, charming and passionate individual to join and lead the bar team at Gravetye Manor.

This is very much a front of house position so a need to be excited to work directly with customers as well as bringing natural management skills to motivate and develop a high performing team is important. This is a fantastic opportunity for someone to join an already successful bar and take the next step in their hospitality career.

The following criteria are preferred:

- Experience as a senior bartender/ head bartender in a busy restaurant/ hotel environment.
- Knowledge of cocktails, spirits and wines is essential for this role.
- Being able to lead, train and develop the bar team to deliver the SOP's
- Being able to keep stock records, order from suppliers and build relationships with different brands.
- Being able to take ownership of extensive lounge and garden areas and serving residents and guests to the highest standards on all food and beverage offerings including afternoon tea and lounge menu.

Benefits:

- 28 holiday days inclusive of bank holidays and a day off on your birthday after one year
- Quarterly paid service charge
- Staff discounts available within Relais & Châteaux and Pride of Britain
- Staff discounts at Gravetye Manor and family rates
- Anniversary gifts from your first anniversary

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- Employee of the quarter and employee of the year awards
- Meals provided on duty
- Auto enrolled into company pension scheme
- Yearly Christmas staff party

Your job title and the tasks outlined above do not limit or define the work for which you are employed and the Company may require you from time to time to do other work within your capability. We may also ask you to work for short periods in other departments, if this is the case, then training will be provided where necessary to enable you to undertake the tasks expected of you.

To be considered for the role of Head Bartender at Gravetye Manor, please send a copy of your CV and a cover letter to bar@gravetyemanor.co.uk or use our online application form.

Thank you for considering Gravetye Manor as your next career step and we very much look forward to welcoming you in our team.