



Bar Manager

Posted by: Maarut Hospitality Inc., O/A “Squires Gastro Pub”

Posting date: 08-May-2024 **Closing date:** 04-Nov-2024

Education: High School

Language: English

Job location: Burlington

Salary: \$54000 Per Year

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ4974853

Expired

Job description:

Squires Gastro Pub, formerly known as Squires Public House, was established in 2007 and has served many loyal guests their favourite dishes and drinks, becoming more than just a place to have a nice meal, but rather a gathering spot to celebrate friends and family. At Squires Gastro Pub, we are dedicated to the craft of home cooking away from home, and endeavour to bring you all of the classics that a good gastro pub has to offer, with the added benefit of some unique and special offerings from around the globe.

We are looking for a professional, high-energy Bar Manager with excellent communication skills who will be responsible for overseeing the daily operations of the bar, including managing staff, ensuring excellent customer service, and maintaining a well-stocked and profitable bar. The Bar Manager will work closely with the kitchen and front-of-house teams to ensure a seamless and enjoyable experience for our guests. Your passion for the industry and strong leadership skills will help drive the success of our pub.

Details of the position are as follows:

- **Employer Name:** Maarut Hospitality Inc., O/A “Squires Gastro Pub”
- **Location:** 3537 Fairview Street, Burlington, ON L7N 2R4
- **Job Title:** Bar Manager
- **Job Vacancies:** One (1)
- **Start Date:** As soon as possible
- **Terms of Employment:** Full-Time, Permanent
- **Duties:**
 - Oversee the daily operations of the bar, including opening and closing procedures.
 - Manage inventory levels, ordering supplies, and maintaining stock control.
 - Monitor and manage beverage costs and profitability.
 - Ensure compliance with all local, provincial, and federal laws and regulations regarding alcohol service and health and safety standards.
 - Provide exceptional customer service and ensure a positive experience for all patrons.
 - Handle and resolve customer complaints in a timely and professional manner.
 - Maintain a clean and organized bar area.
 - Lead, train, and motivate bar staff to deliver high-quality service.
 - Create staff schedules and manage labor costs effectively.
 - Conduct performance reviews and provide constructive feedback.
 - Collaborate with the kitchen team to create innovative drink and food pairings.
 - Continuously update the drinks menu with new and exciting options, keeping in mind the pub's Indian and British fusion theme.
 - Stay informed about industry trends and introduce new drinks and cocktails.
 - Monitor sales and revenue and implement strategies to improve profitability.
 - Manage cash handling and financial transactions.
 - Prepare regular reports on bar performance and present them to senior management.
- **Position Requirements / Skills:**

- Secondary school diploma required.
 - Post-secondary education, training, certificates preferred.
 - Previous experience as a Bar Manager or in a similar role within the hospitality industry.
 - In-depth knowledge of beverages, including wine, beer, spirits, and cocktails.
 - Strong understanding of drink mixing tools and techniques and of Indian and British cuisine and drinks pairing.
 - Excellent leadership and interpersonal skills.
 - Strong organizational and multitasking abilities.
 - Knowledge of local, provincial, and federal regulations regarding alcohol service; must meet the provincial minimum age to serve alcohol;
 - Well versed in health and sanitation laws;
 - Familiarity with point-of-sale (POS) systems and cash handling procedures.
 - Strong problem-solving and decision-making abilities.
 - Ability to work flexible hours, including evenings and weekends.
 - Ability to stand, walk, bend, etc for extended periods, and lift to 25 lbs.
 - Must be dependable and a team player.
- **Language Requirements:** English
 - **Work Setting:** Restaurant/Pub/Bar
 - **Working Conditions:**
 - High-paced, high-pressure environment to meet orders in a timely manner.
 - Physically demanding, as must be standing on feet all day.
 - Routinely lifting heavy objects (up to 40 pounds).
 - Noisy.
 - Exposure to cold refrigerators.
 - **Wages:** \$54,000 CAD / yearly or \$23.60 per hour and overtime rate of \$35.40 per hour after 44 hours of work per week.
 - **Work Hours:** 44 hours per week, with frequent overtime. Shift work, including early mornings, and evening shifts. Must be flexible to work weekends and holidays. Must be flexible.

- **Benefits:** Free parking available and free meals.
- **Vacation:** 10 days

Contact: <mailto:contact@mysquires.com>

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: contact@mysquires.com

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