

RESTAURANT MANAGER

We want our guests to have a truly memorable experience surrounded by exceptional service and honest hospitality.

Our 5 Star award winning Hotel has established itself as one of the leading luxury hotels and restaurants in Wales set in the stunning Pembrokeshire countryside overlooking the Preseli Hills. The Hotel won AA Hotel of the Year Wales 2019. The Fernery restaurant has held 3 AA Rosettes since 2014 and is under the leadership of the hugely talented Executive Chef Douglas Balish.

The Hotel Director, Thomas is now looking for a passionate, dedicated and hands-on Restaurant Manager to lead the restaurants team in an operational capacity.

What we offer:

- Package up to £40,000 including Gratuities and Pension.
- 4 day working week.
- Extra days worked paid.
- Gratuities evenly shared through Tronc system, currently employees enjoy 2k per annum.
- Pension provided through NEST.
- Eligible to be part of Seren Employee Profit Share Scheme.
- Genuine work life balance in Pembrokeshire near the world renowned Coastal National Park.
- Tailored training and development plan.
- Financial support for attaining professional qualifications.
- Meals provided whilst on duty.
- Vast scope for career progression across our group of companies.
- Long service holiday benefit.
- Generous Employee Referral Scheme.
- Employee Assistance Programme provided by Hospitality Action.
- Annual Staff Rewards Scheme.
- Company events and team awaydays.
- 30% staff discount off food and beverage at all Seren Collection venues.
- £75 Employee and £190 Friends and Family room rate at Grove of Narberth.

A successful candidate will ideally have:

- Hotel restaurant management experience in a multiple outlet environment.
- Michelin star and 4 AA Rosette and above experience.
- Genuine and sincere nature with a real passion for customer service.
- Natural confidence and first-class interpersonal skills.
- Brilliant team player able to inspire staff and lead by example on the floor.
- Strong financial and commercial acumen.
- A resilient nature with an ability to work under pressure.
- Ability to resolve guest issues calmly and effectively.
- Immaculate presentation and a friendly yet professional personality.

The successful candidate will be joining an exciting business with a strong family philosophy and a highly experienced award-winning team driving for the highest standards of food and service. Together we work hard to achieve excellence in a supportive and fun working environment.

Interested...?

If so, we would love to hear from you. Please forward applications with a covering letter and CV's to our Group HR Manager Oliver Crittenden at oliver@serencollection.co.uk.

We look forward to hearing from you!