



Cardo Hotels – Bar Manager

About Cardo

About Cardo Brussels Hotel

Located within the heart of Europe and one of the Brussel's most vibrant areas, Cardo Brussels Hotel is the new and trendy landmark in the neighborhood and the most distinctive luxury lifestyle hotel in the city, catering to both selective leisure guests and business travelers. The hotel will offer contemporary wellness and dining experiences, 532 stylish rooms & suites, as well as 1500m2 of MICE facilities and amenities.

About Cardo Brand

Cardo is a brand built on a culture of emotional intelligence and sublime hospitality, designing experiential places for individual wellbeing and corporate culture optimization. Our purpose is to make city breaks and workcations less apologetic, more purposeful and tuned to the self

About the Job

Overall Job Purpose

- Functions as the creative and operational leader of the property's bars, from drinks menu creation, choice of suppliers, to high mixology and barista skills at the service of unique customer experiences.
- The position ensures the bar operations meets the brand's target customer needs, ensures team satisfaction, and focuses on creating a never-before seen drinks experience.
- The bar manager will promote and grow the business, hire and train staff, and ensure that guests are receiving unexpected and fun drinks, food, and service.
- The Bar Manager will also manage inventory and resources, costing, plan promotional events, ensure that quality and safety controls are followed, create schedules, and set business objectives to increase profits and maximize customer satisfaction. You should also be able to work with diverse personalities and diffuse tense situations.
- The Bars of Cardo will also host group corporate events in addition to individual guests. The bar team, managed by the Bar Manager, should know how to provide service to this clientele as well, execute beverage package and catering services.
- The Bar Manager is an adaptable asset to the Food & Beverage team, showing flexibility to answer operational needs depending on activity. That employee is deployable in any other F&B department were needed or requested .

Principal Accountabilities

- Directs and regular reports to the F&B Manager, on team satisfaction, overall performance, input & ideas,

beverage menu creation, supplier suggestions, etc.

- Encourage and build mutual trust, respect, and cooperation among team members.
- Serve as a role model to demonstrate appropriate behaviors.
- Identify opportunities to increase profits and create value by challenging existing processes, encouraging innovation and driving necessary change.
- Stay aware of market trends and introduces new beverage products to meet or exceed customer expectations, generate increased revenue and ensure a competitive position in the market.
- Provide services that are above and beyond for customer satisfaction and retention.
- Estimate food, liquor, wine, and other beverage consumption in order to anticipate amounts to be purchased or requisitioned.
- Manage costs by creation of fiche techniques, & costing the beverage menu before submitting it or changes to the F&B Manager

About You

Competencies

- Highly creative mixologist, in touch with latest trends in the mixology world
- Strong Barista skills
- Shining personality, to be the face of the Cardo Bars
- Skilled communicator with excellent problem solving, observation, and interpersonal skills.
- Committed, proactive bar manager who would enjoy work in an exciting, fast-paced environment.
- Great Organizational skills & flexible
- Customer service-oriented
- Excellent team leader

Qualifications, Skills & Experience

- Fluent in both English and French, third language is a plus.
- Strong understanding of mixology and barista
- Previous hotel business experience is an asset
- Affinity with a more refined lifestyle
- Experienced in team management, from scheduling to trainings.

Candidate profile

Education and Experience

Minimum 3-year experience in similar role.

<http://cardohotels.com/>