

CREERAR

— H O T E L S —

HOTELS WITH HEART & SOUL

The Craiglynn Hotel, Grantown-on-Spey

The Craiglynn Hotel is an authentic Victorian built hotel situated in the picturesque village of Grantown-on-Spey in the heart of the Cairngorms National Park – just a few miles away from the Speyside malt whisky trail. The hotel is welcoming and cosy with open log fires, comfy tweed furnishings and a stylish restaurant whose menu features locally sourced venison, fresh seafood and Highland beef. The Cromdale bar hosts fantastic traditional music and is stocked with over 40 Scottish single malts.

Restaurant Manager

As the Restaurant Manager, you will be responsible for the smooth running of the traditional and charming Speyside Restaurant, with a focus on exceptional and locally sourced produce. This is a hands on role and you should thrive under pressure and be motivated to achieve and exceed expectations both for the customer and the company. The successful candidate will work with the General Manager and the Head Chef towards a variety of targets, across a range of duties.

Candidate Attributes:

- Previous experience of managing a high volume restaurant or bar
- Excellent communication skills, with a good standard of spoken and written English
- Well dressed and presentable with first class customer service skills
- Ability to lead and work as part of a team, remaining approachable, with the ability to be authoritative
- Flexible approach to work hours
- Methodical approach to work with the ability to work under pressure
- Self-motivated and results driven with a positive attitude

Preferred Qualifications:

- Scottish Personal licence holder
- First aid at work qualification
- Full driving licence

Candidate Responsibilities:

- Overseeing, planning and running all food and bar services, stock takes and preparation of orders
- Ensure correct staffing levels are adhered to, in line with cash plan and service standards
- Prepare rotas and consider wage costs against forecast and business sheets
- Be fully aware of the department financial targets and where appropriate communicate these to reporting team members
- Ensure every opportunity to upsell and increase sales to meet and exceed all financial targets
- Responsible for all monies and floats for the department and ensure correct billing procedures are followed
- Ensure room bills to go on to account as signed by guests to avoid issue
- Ensure adequate supplies and storage and of bar/food and non-food items. Control, record and monitor wastage
- Complete company purchasing procedures and required paperwork
- Ensure that all food and bar service areas are set up
- Responsible for training restaurant and bar staff
- Duty management, including day-to-day control of the operational departments in conjunction with heads of departments

In return we offer:

- Entry to our employee Fair Fund
- Preferential staff rates across the Crerar Hotels Group
- Live-in accommodation available

Competitive rate of pay, dependent upon experience and expertise.

Crerar Hotels values: Crerar Hotel Group is one of Scotland's leading privately owned hotel companies. Crerar Hotels work hard on talent development and always look to progress individuals through internal promotion. This role represents a fantastic opportunity for a dynamic individual to join a dynamic company.

By joining the Crerar Hotels team, you will also automatically be eligible to receive our Fair Fund. Our Fair Fund has been created to reward staff and encourage personal development. Each time a guest or customer decides to pay an optional service charge for great customer service, all staff members will benefit on an equal basis.

If this sounds like your dream job, we would love to hear from you!

Please send your CV and covering letter outlining your experience and skills to Samantha Rhodes, General Manager of The Craiglynn Hotel at gm.craiglynn@crerarhotels.com.

Thank you for your interest in Crerar Hotels. Should we wish to progress with your application, we will aim to respond within 14 days. If you do not hear from us, thank you in advance for the opportunity to consider your application. **No agencies at this stage please.**