**Restaurant Manager for Danú AA Rosette Restaurant**

The Brehon is an award winning luxury 4\* property in Killarney, we are renowned for going the extra mile to deliver unique experiences to our guests each day. Our Danú Restaurant at The Brehon was recently awarded a second prestigious AA Rosette.

We are seeking an experienced professional Restaurant Manager to join our award winning team.

This is a fantastic opportunity to join a forward thinking and innovative team where focus is firmly on excellence and on provision of outstanding genuine service every day

Being part of the Gleneagle Group there is further career progression opportunities for the successful applicant within the Gleneagle Group

**The key responsibilities of this role are:**

**Delivery of culture of service excellence**, through role modelling the appropriate behaviours, through inspiring the team to deliver excellent service consistently daily, to encouraging team members to engage confidently with all guests and to work with the restaurant and kitchen teams to ensure a culture of improvement and best practice.

**Business management**, ensuring the overall success of Danú Restaurant by maximising revenue and profit through focus on sales, management of costs, participation in planning and delivery of marketing initiatives including social media and implementation of robust business processes.

**Employee motivation and development**, ensuring the team are well trained, motivated to perform and achieve their full potential, to drive a culture of openness, exceptional communication and team work.

**The ideal candidate**

* 2-3 years hands on experience in a Management role in a 4\* or 5\* Hotel Restaurant with experience in weddings and banqueting.
* Genuine focus on exceptional customer care and ability to ensure service standards are delivered consistently.
* Proven ability and interest in motivating, developing and leading a team of employees to deliver on and exceed customer expectations.
* Strong financial and business acumen including driving revenue, managing budgets, ordering and purchasing, and compiling and delivering a sales & marketing plan.
* Focus on working with Head Chef Chad Byrne and his team to continue to drive improvements in the dining experience in Danú for all customers
* Excellent organisational skills, communication skills and interpersonal skills
* Ability to work as part of a hotel management team in a busy property.

If you feel you have the requisite skills, knowledge and experience, apply with up-to-date CV and cover letter in confidence to Craig Field, HR Department, Gleneagle Hotel Group at craig.field@gleneaglehotel.com.