

FOOD & BEVERAGE AND EVENTS MANAGER – RISBY COVE, STRAHAN

Risby Cove is seeking an experienced and creative Food & Beverage and Events Manager to join its growing team of hospitality professionals in the picturesque village of Strahan, Tasmania. Located on the shore of magnificent Macquarie Harbour, Risby Cove has a reputation for offering the premier accommodation and dining experience in this popular tourism region.

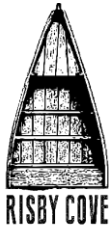
The Food & Beverage and Events Manager will be responsible for leading and coordinating Risby Cove's small team of waitstaff to deliver outstanding guest service across our multiple food and beverage service areas (restaurant, Gallery bar and Sunset Deck). As a key member of the team, the Food & Beverage and Events manager will form part of the service roster, including serving as maitre de at dinner in our award-winning restaurant, tending bar, mixing cocktails and preparing coffees as required.

The head of the Food & Beverage team will be required to work closely and cooperatively with fellow managers and staff, particularly in the planning and execution of events. They will also work with the Head Chef in the creation of menus and determining complementary beverage pairings.

As second-in-command to the General Manager, the Food & Beverage and Events Manager will be required to develop a sound understanding of business-wide operations and act in the General Manager role as required. They will be rostered to support reception/front-of-house administration and will take a lead role in the planning and marketing of events.

Our ideal candidate for this position will be:

- a creative and customer-focused hospitality professional, dedicated to creating the perfect guest experience
- a team-player with outstanding hands-on guest service skills, who can lead by example and develop junior staff
- a highly-organised multi-tasker who can effectively manage people and resources to deliver multiple services and events
- a critical thinker and problem-solver who can anticipate potential issues and resolve them creatively
- passionate and knowledgeable about Tasmanian beverages and produce.



Qualifications and skills:

- Certificate III in Hospitality, Bachelor of Hospitality Management or equivalent
- minimum 2 years' experience in managing food and beverage services in a hotel or resort
- experience in the planning, marketing and delivery of events
- valid Responsible Service of Alcohol licence and knowledge of current HACCAP procedures
- barista and bartending skills, including experience in mixing cocktails
- outstanding interpersonal and customer service skills, including the ability to anticipate guest needs and to graciously resolve complaints
- excellent written and verbal communication skills
- strong knowledge of Tasmanian foods and beverages, or the ability to gain that knowledge rapidly
- knowledge of hotel reception operations, including familiarity with Little Hotelier or a similar system, would be highly desirable.

The successful applicant will receive:

- an attractive remuneration package, including bonuses based on achievement of agreed KPIs
- access to accommodation
- career development opportunities
- the chance to join a growing team focused on redefining luxury accommodation in Tasmania.