

THE STRATFORD

The Brasserie - Restaurant Manager

Our mission is to create an east London destination with a unique social spirit. The Brasserie at The Stratford Hotel is looking for a proactive and driven Restaurant Manager to join its Food & Beverage Team.

The Stratford Hotel at Manhattan Loft Gardens, known as “London Sexiest Skyscraper”, set across the first six floors, is a 145-room design hotel.

The Stratford Brasserie shares the ground floor with the magnificent triple-height lobby, 10-metre fireplace and seven storey glass atrium. The seasonal menu is characterised by local produce and European influences, blending classic brasserie staples with a touch of the unexpected.

Everything we do is inspired by a vision of social potency –embracing spontaneous interactions and collaboration to encourage a dynamic vertical community.

What you'll do...

- Oversee the operations of The Stratford Brasserie
- Possesses a high level of initiative and drive to do whatever is necessary to build and run a successful operation.
- Sets the standards of the restaurant through example.
- Work closely with the Director of Food & Beverage to deliver exceptional service at The Brasserie, maximize satisfaction of guest needs in line with the quality standards.
- Maintain up to date market knowledge and competitive awareness in the London restaurant market.
- Monitor present and future trends and practices to determine and ensure The Stratford Brasserie is both competitive and a leader in the marketplace.
- Monitor feedback, analyse, and act upon reviews from all customers.
- Ensure highly effective communication within the team across the Hotel and externally. Ensure all client related communication is of the highest standards of accuracy and professionalism.
- Maintain integrity of service, visit tables while on floor to solicit feedback. Responsible to help on floor when necessary.
- Ensure restaurant is properly and fully booked to ensure maximum revenue without sacrificing service.
- Responsible for all menus being up to date, neat and clean and that all the team have up to date menu descriptions.
- Oversee the maintenance and repairs of the restaurant. Ensure restaurant is clean and in compliance with all local and Company sanitation and food safety guidelines.
- Ensure staff is in compliance with the Company policy on grooming.
- Proficient in all aspects of cost control.
- Effective style of management, promoting a team atmosphere.

What we are looking for...

- 2 years + Restaurant Manager experience
- Genuine enthusiasm for hotels and our industry
- Fundamental knowledge of competitors and industry
- Proactive attitude towards sales

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- Organised and proactive with a keen eye for detail
- Strong leadership skills and an ability to inspire

What's in it for you...

- 28 days holiday (including bank holidays) increasing 1 day per completed year up to 33 days
- Take care of your physical & mental wellbeing through gym discounts and wellness classes
- Treat yourself with lots of retail & hospitality perks through our partners
- Freshly cook food during your shift
- Excellent discounts in stays and across all our F&B outlets
- Training to get you settled into your role, learning academies to broaden your skillset and development that helps you think, make and thrive at work
- Opportunity to join and participate in our unique GROW academy