



Bowdon RUFC & The Marquee Room

Bar & Kitchen Supervisor Opportunity

Bowdon RUFC are now looking to recruit a charismatic and trustworthy BAR & KITCHEN SUPERVISOR and would like to offer the role to the right person as soon as possible.

About Bowdon RUFC & The Marquee Room

The Club is a progressive and vibrant rugby club that has senior men's, ladies and mini and junior rugby teams. The Club also manages The Marquee Room which is a destination venue for member and non-member functions ranging in size from 30 guests up to 250 guests.

The mission is to deliver a positive and exceptional experience on each occasion to all the members and guests of the Club. The service being delivered from the bar staff is at the forefront of that mission.

About the Role

This is an exciting opportunity for someone with the right character and similar values to help manage and enthusiastically deliver the drinks and food offering to members and guests. The role will also involve leading and working with a new dynamic team, which you will also help to recruit, so that the Club achieves its objectives.

About You

The Club is looking for a person that has the following characteristics:

- Organised
- Energetic
- Willing to go the extra mile to help achieve the objectives
- Can take responsibility
- Trustworthy
- Charismatic and enthusiastic
- Confident and outgoing without being arrogant

Ideally you will have at least 2 years' experience helping to manage a busy bar – opening/closing, shift team leader experience, pouring pints, using tills, product ordering, stock control / replenishment and be cellar trained, (i.e. able to change barrels etc).

You must be able to work evenings and weekends and occasional weekday day shifts.

You must be able to think on your feet and use your initiative - as it can be a busy environment.

Job Type

Full-time – 5 days over 7 / Salary £10.58 per hour



Primary Schedule:

- Monday to Thursday Evenings (5pm – 10pm)
- Friday Evenings & Weekends, dependant on shift pattern- (8am-4pm/12pm-8pm/5pm-1am)

Skills & Experience

- Hospitality: 2 years (preferred)
- Customer Service: 2 years (preferred)
- Bartending: 2 years (preferred)
- Recruitment and appraisal experience would be ideal
- Experience in managing a team

Job Duties

- Provide excellent customer service by taking orders and serving beverages to guests in accordance with the Club standards.
- Handle payments and float in accordance with Club procedures.
- Apply responsible alcohol management awareness and ensure all customers too intoxicated to serve are pointed out to a member of senior management or dealt with in an appropriate manner.
- Be able to manage and calm a heated situation.
- Ability to observe when peak times occur and ensure that all members and guests get served within a reasonable amount of time.
- Identify belligerent customers, and work with management when needed to maintain a safe environment.
- As a key holder, coordinate the opening and closure of the clubhouse.
- If not already obtained be able to train for a personal licence certificate or other appropriate qualifications for the role with support from the Club.
- Ensure that the bar, front-of-house, and other areas are clean and maintained.
- Provide appraisals to other members of staff and deal with staff issues
- Other duties as requested.

If interested please apply in the first instance with an up to date CV, to Myles Kitchiner on mylesrugby@outlook.com or call for further details on 07915 698108.