



Slieve Russell Hotel

Golf & Country Club



Restaurant Supervisor.

The Slieve Russell Hotel, Golf & Country Club, Ballyconnell, Co. Cavan

The Slieve Russell Hotel has established itself as one of the most popular wedding and conference venues in Ireland with a choice of beautifully appointed banqueting suites catering for parties from 20 to 660. We are synonymous with the highest quality of excellent cuisine, professional service and attention to detail.

The restaurants within the Slieve Russell Hotel have established themselves as some of the finest restaurants in both Cavan and the North West Region. The restaurants have received many coveted awards, including an AA Rosette.

An excellent opportunity has arisen for an experienced Restaurant Supervisor to work in our restaurants. The role will cover two of the dining rooms in the Hotel.

Reporting to the Assistant Restaurant Manager, the successful candidate will be required to assist with the professional and profitable operation of the restaurant.

The ideal candidate will be a good team motivator and have excellent Leaderships & people management skills.

The successful candidate will need a solid understanding of Hotel operations and be able to work on their own initiative. Ideally the successful candidate will have experience within a hotel setting however it is essential that the successful candidate has experience within a busy restaurant setting.

Responsibilities will include:

- Opening / Closing of Restaurants
- Day to day running of the restaurants
- Completing checklists to ensure all tasks are completed
- Continuous training and development of the team
- Ensuring the restaurant is adequately staffed at all times
- Organising, delegating and supervising all members of the team.

For further details please submit your CV or contact; The Human Resources Department, The Slieve Russell Hotel, Ballyconnell, Co. Cavan.

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