

S E N S E S

restaurant

RESTAURANT MANAGER

The entire team in Senses restaurant is ambitious and wants to be in the top 100 best restaurants in the Netherlands this year. We are looking for an experienced restaurant manager who will ensure that the 'white brigade' will work at least at this level. Your main responsibility is to ensure that every guest receives an overload of perfect attention and leaves with a fantastic experience.

Your duties:

- Managing the lunch and dinner team.
- Contributing role as host/hostess; receiving guests and providing top service.
- Work closely with the Chef by evaluating and adjusting on a daily basis.
- Compiling the wine list and combining wine arrangements with the changing menu.
- Maintaining guest contact, actively asking for feedback on quality and service.
- Personnel organisation: recruitment & selection, planning (rosters), time registration and training.
- Handling requests and (group) reservations via e-mail and managing the online reservation system.
- Monitoring purchasing and cost controlling.

So far, so good? Then read on...

We expect from you

- At least 2 years of experience as a manager in a fine-dining restaurant (experience in a 4 or 5 star hotel is an advantage).
- Speaks and writes fluently Dutch or English (a second foreign language is an advantage).
- Living in the Amsterdam region.
- Wine knowledge and passion for gastronomy.
- An enterprising and commercial attitude.

What's so great about working with us?

- A fun, varied job on a full-time basis.
- A pleasant and collegial working environment.
- Excellent salary and bonus scheme.
- Personal training and development plan.
- Inhouse Experience (after trial period).

Are you still there? Then look no further and apply! Mail your resume with passport photo and motivation letter to hr@albushotel.com. We look forward to meeting you!