



## **Restaurant Director**

### **Brief overview of Role**

Terre at Castlemartyr Resort, are currently recruiting for a Restaurant Director to join our new restaurant.

We are delighted to present a wonderful opportunity to represent the stunning 5-star Castlemartyr Resort as Restaurant Director in our new restaurant, Terre.

The successful candidate will lead a passionate, experienced food and beverage team to achieve and surpass guest experience and budgets.

**Join Chef Patron, Vincent Crepel on the pre-opening team of this exciting Venture.**

### **About**

Vincent Crepel is a native from the Southwest of France, where he has nurtured much of his own culinary identity, having travelled the world before setting foot in Paris and opening Porte 12 at the young age of 29.

Vincent expanded his culinary knowledge notably under the wings of Chef Juan Mari Arzak of Restaurant Arzak\*\*\* 3 Michelin stars in San Sebastian, Spain, Chef Philippe Rochat of the famous Hotel de Ville Crissier\*\*\* 3 Michelin stars in Switzerland before joining André Chiang in Singapore (World 50 Best Restaurant, 2 Michelin stars) as his sous chef.

Upon returning to Europe, he reintegrated into the brigade of Hotel de Ville Crissier\*\*\* 3 Michelin stars in Switzerland under the orders of Benoit Violier. Drawing on his experiences, he moved to Paris in 2014 where he opened his restaurant Porte12 showcasing a cuisine that is personal, technical, and pure, or as he says, "I love to create emotions in my dishes".

*His cuisine..*

### **Identical, Fresh Produce, Seasonality are his key words**

The cuisine will incorporate the old with the new, alongside the familiar and the unexplored. A spontaneous playground of fresh seasonal produce from the Irish terroir combined with significant textures and delicate flavours. Living the rhythms of the seasons, technique and emotion are the fundamental utensils that outline this authentic experience born from the desire of sharing.

### **The new journey in Ireland**



The restaurant will be a mixture of heritage elements, with a twist on modern and pure lines divided into a few rooms that will have his own journey starting from the open fire leading to the produce display on ice counter, the aging fridges, the chef table, and the garden.

### **Key Focus of the Role**

Key focus will be on creating a luxurious fine dining experience, enabling guests to enjoy the highest quality cuisine complemented by unparalleled service.

Chef Patron, Vincent Crepel will be creating an offer that is technically complex yet engaging menu with classical themes and flavours staying true to themselves.

We are looking for a Restaurant Director, to join the pre-opening team, to assist build, recruit, lead and manage an exceptional team.

In this role you will oversee and manage the restaurant service team to consistently provide a 2 Michelin star guest experience. You will work as part of the wider team and constantly evaluate, train and improve the experience our guests receive, whilst optimising opportunities to hit and exceed budgeted targets

If you would like to bring your talent and skills to this exciting project, please get in touch with our HR department at [hr@castlemartyrresort.ie](mailto:hr@castlemartyrresort.ie),

Castlemartyr Resort is an equal opportunity employer committed to hiring a diverse workforce and sustaining an inclusive culture.

### **Role Responsibility**

**The Restaurant Director will be expected;**

- To lead by example with regard to service standards as required for 2 Michelin Star restaurant
- To ensure a truly warm and welcoming experience for all guests and visitors dining in the restaurant
- To ensure that guest expectations are always exceeded in all areas of restaurant service delivery
- To possess an outstanding knowledge of all food, wines, cooking techniques and allergy requirements to ensure guests can be always advised appropriately



- To possess an outstanding knowledge of restaurant service styles
- To oversee the day-to-day management of the restaurant team ensuring exceptional standards are delivered and maintained
- To manage from the front by running and overseeing shifts. Remaining hands on within the operation
- To ensure the restaurant is always presented perfectly, with a strong focus on cleanliness and hygiene
- To competently manage the ordering and control of stock items ensuring availability at all times
- To manage back of house service areas to include cleanliness, hygiene, stock control and wastage
- To perform all duties and responsibilities in a timely and efficient manner in accordance with established company policies and procedures to achieve the overall objectives of this position
- Manage and maintain a strong and effective relationship with the culinary and kitchen team
- To be responsible for training and mentoring the Restaurant front of house team
- To optimise sales and work alongside the Director of Sales and Marketing to develop the business

#### **Financial responsibilities**

- To apply efficient cost controls through effective management of costs/ purchasing, security, staff/labour costs and efficient systems of operation.
- To maximise all revenue/sales opportunities to achieve budgets.
- To achieve budgeted targets as defined.
- To ensure that all charges are correctly posted/charged, and all monies are accounted for

#### **Administration responsibilities**



- To ensure that staff rosters are written to meet the business demands of the restaurant- actively monitoring rosters for all the teams to ensure efficiencies are upheld – adhere to % which is determined weekly/monthly.
- Accurately complete reports, wage forecasts, timesheets, action plans in a timely manner as required.
- Effective and structured training of SOPs and other needs.
- Implementation of the mentoring system,
- Regular appraisals/job chats – acknowledging successes and implementing corrective coaching/action as necessary and in a constructive manner.
- Ongoing coaching and guidance of team members.

### **The Ideal Candidate**

#### **Our successful Restaurant Manager will have;**

- Previous managerial fine dining restaurant service experience, Michelin star experienced desired.
- A true passion for all things food and beverage
- A strong restaurant background from within hotel or restaurant sector at a 5\* luxury standard
- Strong communication skills (verbal, listening, writing)
- A sound commercial and financial awareness
- Proven organisational skills
- Proven track record as a strong team leader/manager
- Have a keen eye for detail
- An understanding of the ingredients we use, cooking methods and understand various dietary requirements
- An ability to manage team members ensuring they deliver consistent quality of service
- A strong understanding of the high standards that are demanded from a 5\*, Michelin Star establishment



- The determination to create a memorable guest experience
- Drive to work within the pressure of a busy luxury restaurant environment

### **Package Description**

Hospitality is all about people and Castlemartyr Resort are committed to ensuring our people are happy and well rewarded so that in turn, they pass the positivity onto our guests. As well as excellent training, development and progression opportunities, other benefits for successful candidates include;

- Competitive salary
- Complimentary meals whilst on duty
- Complimentary car parking
- Employee referral incentives
- Discounted room nights across all sister properties
- Gym membership
- Employee Assistance Programme