

CAREER OPPORTUNITY

# BAR & DINING MANAGER

AT MURPHY HOSPITALITY GROUP WE PRIDE OURSELVES ON AN EXCEPTIONALLY HIGH STANDARD OF QUALITY SERVICE AND PRODUCTS. IT TAKES THE BEST PEOPLE TO REACH THIS HIGHER STANDARD OF EXCELLENCE. WE BELIEVE IN EXTENSIVE TRAINING AND PROVIDING OUR PEOPLE WITH AN EXCELLENT BENEFITS PROGRAM, COMPETITIVE WAGES, ADVANCEMENT AND PROFESSIONAL DEVELOPMENT OPPORTUNITIES. AT MHG IT'S ALL ABOUT THE PEOPLE!

## MHG

— grow with us

 @murphygroup\_pei

 /MurphyHospitalityGroup

 @MurphyGroupPEI

At The Barrington Steakhouse our team believes in a philosophy that to provide the Barrington experience, it takes a relentless commitment to great steaks, fresh seafood and maritime hospitality coming together to create the ultimate dining experience. In the walls of our restaurant, are talented, dedicated industry professionals, who are committed to their products, guests, and the experience they deliver. They bring passion to the restaurant each day.

At the Barrington the Bar & Dining Room Manager will work along with the rest of the management team to ensure a culture exists that promotes having fun at work while providing guests with memorable experiences only the Barrington can provide. They will work a weekly mix of dining room management and bar shifts. While overseeing the restaurant during dining room management shifts, they will oversee the successful running of service, ensuring team members are providing guests the best experience, addressing team member and customer concerns. The Bar & Dining Room Manager will also be responsible for bar inventory and ordering, working along side our restaurant Sommelier to build their knowledge of wine and the products we carry. Our Bar & Dining Room Manager will be motivated and drive to grow the business of our lounge experience. Our team members are industry professionals, independent thinkers and take great pride in the service they provide.

## THE DUTIES

- Work with the management team to oversee the successful running of the restaurant, working to achieve the financial, marketing and human resource goals and objectives as set by Murphy Hospitality Group;
- Demonstrate and communicate the Barrington Steakhouse vision to all team members and lead by example;
- Weekly bar inventory and ordering through the NSLC, and other suppliers
- Ensure team members provide a memorable guest experience through coaching and fostering a positive working culture by reinforcing the MHG values daily, exciting team members with their positive nature;
- Encourage a culture that revolves around memorable guest experiences, quality food and drink products
- Work with bar team to encourage continuous learning and product knowledge
- Guest and team member management through conflict resolution and problem-solving - building and maintain authentic relationships with guests and team members;
- Perform and ensure team members are performing all front of house duties as needed; including hosting, bartending, serving and expediting
- Represent the Barrington at offsite events

## THE MUST HAVES

- Applicants must possess a minimum of 2-3 years restaurant bar experience;
- Ability to multitask in a fast-paced environment, balancing different priorities and duties;
- Must be a positive, goal-oriented individual with a desire for personal and professional development within the hospitality industry.
- Initiative and willingness to learn
- A genuine care for guest service and the hospitality industry

## THE REWARDS

Competitive Industry Wages • Health, Vision & Dental Benefits  
Growth & Professional Development Opportunities

FOR MORE INFORMATION VISIT [BARRINGTONSTEAKHOUSE.CA](http://BARRINGTONSTEAKHOUSE.CA) & [MHGPEI.COM/CAREERS/](http://MHGPEI.COM/CAREERS/)  
APPLY DIRECTLY TO OUR PEOPLE TEAM AT [HFXCAREERS@MHGPEI.COM](mailto:HFXCAREERS@MHGPEI.COM)