



DONKEY & PIKKINI BAR MANAGER.

Sometimes you leave a bar and life just seems a little better than before? Then you had not only a good drink, but also a talented Bar Crew lead by a dedicated Bar Manager. And you know it's about so much more than just developing fantastic drinks. It's about creating an atmosphere somewhere between intimacy and place to be, between high spirits and chill-out mood. Are you ready to empower your Team at our Pikkini Bar & the Donkey Bar to bring this atmosphere to life? Not only by teaching them how to pour cool drinks, but also in becoming observers, organizational talents, listeners, story tellers, how to combine style & easiness, humour & reluctance, modernity with real classics, always staying curious to learn more about the latest bar innovations? Then your place is right here at our particular BIKINI Island & Mountain Hotel Port de Sóller, Mallorca.

YOUR MAIN TASKS WITH US WILL BE:

- ◆ Organizing and supervising the daily operations of the Pikkini- and Donkey Bar incl. special events: plan the schedule with the NENI Manager, check the mise-en-place, controll the cleanliness, plan stations and tasks and communicate them in the daily briefing
- ◆ Being responsible to select, develop and guide the Service Team incl. disciplinary actions, collaborating with the NENI Manager & in line with the F&B Budget
- ◆ Knowing the bar menus by heart and assuring, that all team members do so as well
- ◆ Training the Team continously in service skills and product knowledge. Increase their awareness of revenues and costs in your outlets
- ◆ Developing, implementing and controlling bar related guidelines and check-lists
- ◆ Being informed about happenings in house and in town and communicate all news to your team. Share all relevant feedback and information with the Management Team
- ◆ Letting our guests truly experience our food & drinks at both bars. Create surprises. Update relevant information in the guests profile
- ◆ Reviewing the guest feedback regularly with the Management. Come up with ideas for improvement
- ◆ Taking care, that all checks are settled correctly and that the closure of the both bars is accurate

- ◆ Ensuring, that orders are placed with the F&B Controller on time. Let's never run out of stock
- ◆ Working on the menu engineering together with the F&B Controller
- ◆ Conducting monthly inventories. Report findings & irregularities to the Management. Develop solutions
- ◆ Exchanging sales-, marketing- and event ideas to increase revenue and the awareness level of our Donkey Bar. Create social media content
- ◆ Preparing and controlling the Budgets for both bars
- ◆ Ensuring an efficient use of goods & work equipment

WHAT'S IN YOUR LUGGAGE? YOU HAVE/ YOU ARE...

- ◆ ...experience in leading a bar team
- ◆ ...a passionate host
- ◆ ...a rolemodel
- ◆ ...still organized when it gets busy all around you
- ◆ ...patient and determined
- ◆ ...solution-oriented
- ◆ ...continously striving for improvement
- ◆ ...a team player with hands-on-mentality
- ◆ ...fluently speaking English, good Spanish skills, the more languages the better
- ◆ ...open minded
- ◆ ...keen to sell some good stuff
- ◆ ...able to implement and consolidate new structures
- ◆ ...happy to lead and be part of a multicultural, young and inspiring team

Do you want to join our great team? Then apply with your CV including salary expectations. Ramona Kötting is looking forward to all applications and is the contact person for all questions that may arise at work@bikini-hotels.com.