



Bar Supervisor

Job Description

The Clapham Grand is looking for a superstar human who loves everything pop, drag, comedy & clubbing all mixed together, to successfully build and lead a team through our wide range of events from full capacity club nights (1200+ people) to intimate seated theatre style shows.

You must have a love for customer service, drinks and the drive to make sure our guests have a magical experience from the moment they arrive at The Clapham Grand through to departure.

The candidate will ideally have at least 1 year experience within a Supervisory role in a large event led venue covering both shows, live music & club experiences. They will have excellent communication skills both written and verbal, confident, organised and have the diverse skill set to lead. Most importantly they will be someone who has bags of personality to fit our unique and passionate team, who is an all round good egg.

Our Bar Supervisors will supervise and lead the bartenders in (but not limited to) the set-up, event, change over and close down of bar areas. You will also be expected to lead by example in all health and safety guidance, lead stock checks and reporting whilst having the customer experience at the forefront of this role.

Supervisors report into the duty manager on shift. They are managed by the Assistant General Manager.

Please forward CV and covering letter describing why you think you would be suitable for the role. INCLUDING specific examples of experience to allywolf@claphamgrand.com. An extended Job Spec is available highlighting responsibilities and day to day.

RESPONSIBILITIES:

- Assisting the Venue Managers in the control of F&B for up to 5 bars which will include transfer in and out of bars and cellar
- To complete stocktake every Monday and liaise with Venue Managers on stock results and any issues.
- To report to the Venue Managers on any bar related stock, supplies and consumables par levels.
- To be hands on whilst on shift, leading by example whilst nurturing a fun and friendly team environment that the staff will enjoy working in.
- Responsible for ensuring daily stock counts are completed properly and legible.
- To assist the Duty Managers with opening, during & close down procedures.
- To make sure the bar team executes all drinks offers and service as briefed by the bar manager.
- To maintain, clean and tidy bar areas, whilst adhering to health and safety policy.
- To be a team member and willing to help out with any task that needs to be done and work with staff to achieve best possible result