



GOOSEWING LIMITED



#JOB-2399324



GOOSERS, Ballina, Co. Tipperary, V94 R678



No of positions : 1



Paid Position



40 hours per week



Dependent On Experience



25/06/2025



23/07/2025

How to apply

Application Method :

Not available



Open your camera app & point here to view this ad online



Restaurant Manager

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Location: Goosers Bar & Eating House

About Goosers Bar & Eating House,

Goosers Bar & Eating House is a vibrant and welcoming establishment known for its casual yet refined dining experience, specializing in delicious food, refreshing drinks, and an inviting atmosphere. We pride ourselves on delivering exceptional customer service, a quality dining experience, and a great place for people to connect over fantastic food and drinks.

Position Overview:

We are seeking a dynamic and experienced Restaurant Manager to lead and manage our front-of-house operations at Goosers Bar & Eating House. The ideal candidate will have a strong background in restaurant management, an eye for detail, and a passion for providing exceptional service to guests. As the Restaurant Manager, you will be responsible for overseeing daily operations, managing staff, ensuring customer satisfaction, and driving the success of the restaurant.

Key Responsibilities:

- Oversee the daily operations of Goosers Bar & Eating House, ensuring smooth and efficient service.
- Manage and train front-of-house staff, including servers, bartenders, and hosts, providing guidance, coaching, and support.
- Maintain high standards of cleanliness, organization, and safety in the dining area, bar, and all customer-facing spaces
- Monitor and maintain inventory levels for food, beverages, and supplies; place orders as needed.
- Develop and implement strategies to enhance guest satisfaction, including handling customer

complaints and feedback.

Work closely with the kitchen team to ensure quality, timely, and accurate food service.

Manage staff schedules and ensure proper coverage during peak hours.

Ensure compliance with health, safety, and liquor regulations at all times.

Prepare and analyze financial reports, including labor costs, revenue, and budgets, and take corrective actions when needed.

Collaborate with ownership and leadership team on marketing initiatives, promotions, and special events.

Maintain a positive work environment that encourages team collaboration and guest-centric service.

Qualifications:

3+ years of experience in a restaurant management role or in a supervisory position within the hospitality industry.

Strong leadership, communication, and interpersonal skills.

Proven track record of managing a team and fostering a positive, customer-focused culture.

Ability to handle high-pressure situations with professionalism and composure.

Strong organizational skills and attention to detail.

Knowledge of restaurant operations, financial management, and food safety standards.

Flexibility to work evenings, weekends, and holidays as required.

What We Offer:

Competitive salary

A fun and collaborative work environment.

If you're a motivated, results-oriented individual with a passion for hospitality, we'd love to meet you!

Join the Goosers Bar & Eating House team and help us continue delivering outstanding service to our guests!

Job Type: Full-time

Pay: From €40,000.00 per year

- **Sector:** accommodation and food service activities

Career Level

- Managerial