



GCS Hotel Ltd t/a Anantara The Marker Dublin

Hotel

#JOB-2429958

The Marker Hotel, Grand Canal Square,
Dublin 2, D02 CK38

No of positions : 1

Paid Position

40 hours per week

40000.00-48000.00 Euro Annually

21/01/2026

18/02/2026

How to apply

Application Method :

Not available



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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

We are looking for a Restaurant Manager for Forbes Street by Gareth Mullins where we specialise in ingredient-led cooking featuring local produce, prepared seasonally by our team.

The ideal candidate should have recent restaurant management experience in a luxury hotel or stand alone restaurant, be passionate about delivering excellent service and leading a team.

A luxury hospitality brand for modern travelers, Anantara connects guests to genuine places, people and stories through personal experiences and providing heartfelt hospitality in the world's most exciting destinations. From pristine islands and tropical beaches to cosmopolitan cities, tranquil deserts and lush jungles, Anantara welcomes guests for journeys rich in discovery.

Anantara The Marker Dublin Hotel is a sleek, contemporary landmark inspired by the elements and overlooking the waterfront of Grand Canal Square.

Part of the regenerated Docklands that exemplify the city's cosmopolitan future, the hotel is ideal for both business and leisure guests. The area is home to tech and finance giants, chic restaurants and world-class theatres.

Management responsibilities:

To ensure the hotel achieves the Leading Hotels of the World Quality Assurance targets and that the highest standards of luxury and quality are delivered consistently to our guests.

To deliver excellent care to our guests

To carry out departmental audits to ensure LHQA is achieved by all team members.

Specific Restaurant Duties

To ensure weekly bar payroll forecasting is completed and that rosters are in line with budget.

To ensure departmental costs are in line with budget.

To ensure that the Restaurant is well organised daily for expected business levels
To ensure the Bar operates under our HACCP, Fire, Health & Safety guidelines.
To monitor and control food & beverage stock levels, costs, procedures and stock takes.
To conduct monthly equipment stocktaking as per the required standards
To monitor and identify urgent equipment requirements
To drive bookings for quieter periods to maximize revenue
To ensure the team are trained and working according to LQA standards
To implement of training procedures to drive standards in the outlets
To lead the Restaurant department with regards to sales
To update menus and prices on POS
To prepare effective rosters to suit business demands
To carry out briefings with the team to ensure consistency

Leadership Competencies

Self-motivated and sets a positive example for employees by their attitude and performance
Demonstrates high levels of energy, enthusiasm and professionalism
Encourages the team towards Hotel and individual objectives and aims
Shows concern for their team members and interacts with them in a positive manner
Provides a great work environment and treating each other with dignity and respect and embracing diversity
Demonstrates strong leadership skills and regularly shows an ability to adjust their approach to deal with different people and situations

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

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Customer Service, Interpersonal Skills

- **Competency Skills:** Leadership, Management, Problem Solving, Teamwork

- **Specialising In:** food and beverage service