



Prime Steak Restaurant 2012 LTD



#JOB-2436911



FADE STREET SOCIAL, 4-6 Fade Street,

Dublin 2, D02 NF77



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



05/03/2026



02/04/2026

### How to apply

#### Application Method :

Not available



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



## Bar 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

The Bar Manager is responsible for the daily operation, supervision, and overall performance of the bar, ensuring exceptional customer service and a high-quality beverage experience. This role oversees staff management, inventory control, menu development, and compliance with licensing, health, and safety regulations. The Bar Manager maintains a welcoming environment for guests, provides leadership and training to bar staff, and ensures that all operational standards are consistently met. Key responsibilities include scheduling and supervising employees, managing supplier relationships, monitoring stock levels, and implementing cost-control measures to maximise efficiency and profitability. The Bar Manager will also handle customer inquiries and resolve issues promptly and professionally, ensuring a positive and memorable experience for patrons. This position requires strong organisational skills, the ability to multitask in a fast-paced environment, and a commitment to delivering a high standard of service. The ideal candidate will demonstrate excellent communication, leadership capabilities, and a thorough understanding of bar operations, mixology, and hospitality best practices.

#### Detailed Responsibilities

Oversee daily bar operations and ensure smooth service delivery

Hire, train, supervise, and evaluate bar staff

Develop beverage menus and oversee quality control

Maintain inventory, order supplies, and monitor stock usage

Ensure compliance with alcohol licensing, health & safety, and company policies

Implement cost-control strategies and manage budgets

Handle customer feedback and resolve issues effectively

Maintain cleanliness, organisation, and operational efficiency

#### Key Requirements

Proven experience as a Bar Manager or senior bar supervisor

Strong knowledge of mixology, beverage trends, and bar equipment

Excellent leadership, communication, and customer service skills

Ability to manage staff scheduling, inventory, and cost control

Knowledge of licensing laws and health & safety standards

Strong organisational and multitasking abilities

Ability to work flexible hours, including evenings and weekends

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

#### **Career Level**

- Managerial