



LUNA VENTURES LIMITED



#JOB-2443200



Killua Castle, Killua, Clonmellon, Co.

Westmeath, C15 EWF2



No of positions : 1



Paid Position



39 hours per week



38000.00 Euro Annually



16/04/2026



14/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : management@twelvepointsrestaurant.com



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

Duties and Responsibilities: Your responsibilities will include, but are not limited to:

Overall management and strategic oversight of restaurant operations

Inventory management and supplier control

Revenue reporting and financial oversight

Cost control and budgeting

Oversight of front-of-house operations, ensuring high service standards and customer satisfaction

Ensuring appropriate reception of guest

Ensuring menus and specials are clearly communicated

Monitoring service standards and customer satisfaction

Management, supervision, and training of waitstaff

Manage all decisions related to recruitment, performance management and disciplinary processes of all the waitstaff

Training the staff to a level of excellence

Supervising that all staff complies will all HACCP Rules and ensuring F.S.A.I., HACCP and Health and Safety guidelines are followed whilst on the premises

Assuring that the work environment is appropriate and that every member is treated fairly

Oversight the restaurant's beverage and wine programme, including:

Oversight and control of wine inventory and supplies

Selection and management of wine list in line with restaurant concept

Ensuring staff are trained to advise customers appropriately and deliver an excellent dining and beverage experience

Experience

The ideal candidate will bring substantial experience in high-end hospitality environments, including exposure to Michelin-level establishments, with a strong understanding of both front-of-house and kitchen operations.

With approximately seven years of experience and formal training in Culinary Arts, complemented by

expertise in wine and beverage management, the candidate will demonstrate a well-rounded operational foundation.

They will possess proven leadership and team management abilities, with the capacity to train, motivate, and develop staff while fostering a professional and positive working environment.

Strong organizational and communication skills, attention to detail, and the ability to perform effectively under pressure are essential.

A hands-on approach, adaptability in dynamic service conditions, and a clear commitment to delivering consistently exceptional guest experiences define success in this role.

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

Career Level

- Experienced [Non-Managerial]