



Dromoland Castle and The Rine



#JOB-2458577



Dromoland Castle Hotel, Dromoland,
Newmarket-On-Fergus, Co. Clare, V95 ATD3



No of positions : 1



Paid Position



40 hours per week



55000.00 Euro Annually



20/07/2026



17/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://recruitment.cezannehr.com/shared/job/restaurant-manager-the-fig-tree-restau-03782b>



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



Fig Tree Food & Beverage Operations 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

Dromoland Castle is seeking an experienced Food & Beverage Operations Manager to take full ownership of the end-to-end performance of The Fig Tree Restaurant situated on the Dromoland estate. This is a senior leadership role with complete responsibility for operational excellence, financial performance, team leadership, and delivering an outstanding guest experience. The successful candidate will be a confident, hands-on leader with strong commercial acumen, a passion for hospitality, and a proven ability to build and lead high-performing teams.

Key Responsibilities

Leadership & Guest Experience:

- Lead by example on the floor, delivering exceptional guest care at all times
- Maintain the highest standards of personal presentation and professionalism
- Create a positive, high-energy culture focused on service excellence

Strategic & Commercial Performance:

- Full ownership of the restaurant P&L, including revenue, labour, and cost control
- Drive revenue growth through effective planning, forecasting, and execution
- Collaborate with Sales & Marketing teams on promotions, campaigns, and brand positioning

Operational Excellence:

- Oversee all daily restaurant operations and service delivery
- Ensure effective rostering, stock control, and supplier management
- Maintain consistently high standards across food quality, service, and cleanliness

People Leadership & Recruitment:

- Recruit, train, develop, and retain high-performing teams
- Conduct regular performance reviews and manage succession planning
- Foster a culture of accountability, development, and engagement

Health, Safety & Compliance:

- Ensure full compliance with HACCP, Health & Safety, and licensing legislation
- Uphold company policies, procedures, and safety standards at all times

What We Are Looking For:

Proven experience as a Restaurant F&B Manager or senior hospitality leader

Strong financial and commercial management skills

Excellent leadership, communication, and people-development abilities

A hands-on, proactive approach with strong attention to detail

Passion for hospitality and delivering memorable guest experiences

What We Offer:

A senior leadership role with full operational ownership

The opportunity to shape and grow a successful restaurant business

Competitive salary and benefits package

A supportive, professional working environment

Benefits:

Full on-the-job training

Leisure Centre Membership (T&C's)

Pension scheme after 6 months

Wellness programme

Discounted staff rates across the resort

Training Opportunities

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

Career Level

- Managerial