



O'DONNABHAINS BAR & GUESTHOUSE

LIMITED



#JOB-2470528



Ó DONNABHÁIN, 10 Henry Street, Kenmare,

Co. Kerry, V93 X254



No of positions : 1



Paid Position



38 hours per week



14.50-16.00 Euro Hourly



16/09/2026



14/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@odonnabhain-kenmare.com

URL :

<https://odonnabhain-kenmare.com/work-with-us/>



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



Food & Beverage Supervisor

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

About us

O Donnabhain's Bar & Guesthouse is a family-run bar and guesthouse in the heart of Kenmare, trading for 32 years. We serve traditional pub food and drink alongside comfortable guesthouse accommodation, welcoming both loyal locals and visitors exploring Kenmare and the Ring of Kerry. We're looking for a Food & Beverage Supervisor to help lead our bar and restaurant team.

O Donnabhains is part of the Kenmare Collection Hospitality group, we own a number of Hospitality operations in Kenmare, and are in the process of opening another pub / food venue in 27, so there is plenty of room to move up within our group if you have the experience and dedication to what we do. So come on board and make a future in Kenmare

About the role

You'll take a lead role on the floor, running shifts, supervising staff, and making sure both our regulars and guests get the standard of service we're known for. This is a permanent, full-time, year-round position - a rarity in a tourism town, and a genuine opportunity for someone looking for stability rather than a seasonal contract.

What you'll be doing

Supervising and supporting bar and restaurant staff during shifts, including training new team members

Running the floor day-to-day: opening/closing procedures, service standards, and guest experience

Handling cash and card transactions, till reconciliation, and basic stock control/ordering

Ensuring food safety and hygiene standards (HACCP) are followed at all times

Helping with rostering and covering the Duty Manager when required

Dealing confidently with customers and guesthouse guests, resolving issues as they arise

What we're looking for

Solid experience working in a busy bar or restaurant, ready to step up into (or continue in) a supervisory role

Comfortable with cash handling and basic stock control

HACCP/food safety certification, or willing to complete training

A hands-on, reliable team leader who takes pride in guest experience

Flexibility to work shifts including evenings and weekends

What we offer

Performance-related bonuses

Full-time, permanent, year-round contract

Accommodation available if needed

A supportive, family-run business with 34 years in the community

How to apply

Apply on our website: <https://odonnabhain-kenmare.com/work-with-us/>

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

Career Level

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Hospitality
- **Competency Skills:** Priority Planning, Problem Solving, Time Management, Working on own

Initiative

- **Specialising In:** having worked in at least 3 places similar
- **Languages:** English C1-Advanced