

1836
SPRING MILL
DISTILLERY

Bar Manager

The Ward Bar at Spring Mill Distillery is looking for a Bar Manager to join our amazing team! Operating on the banks of the Speed River, just outside of downtown Guelph, are focused is on providing guests with a truly world class experience.

The Bar Manager will ensure the smooth operations of the Retail Store, The Ward Bar, and will assist with Event coordination. They will ensure an outstanding experience to all guests and will be responsible for ensuring FOH operations run smoothly, that staff are supported, and that monthly targets are met.

To be successful in this role you must be available Wednesday through Sunday.

Key responsibilities will include:

- Managing the day-to-day operations including staffing, inventory management, and customer service.
- Ensuring adherence to company standards and policies, maintaining a high level of quality and professionalism.
- Creating and updating beverage menus, considering current trends and customer preferences. Developing and implementing effective strategies to attract and retain customers.
- Providing a consistently exceptional experience for all guests. Offering knowledgeable, personalized service. Preparing alcoholic or non-alcoholic beverages, interacting with guests, taking orders, serving snacks and drinks, listening and solving any concerns.
- Maintaining the physical appearance of the bar and retail space with a strong focus on compliance with health and safety regulations, ensuring a safe and clean environment for staff and guests.
- Making recommendations toward hiring needs and assist in the recruitment of FOH employees: mixologists, servers, and tour staff.
- Setting and communicating the schedule to FOH employees, ensuring all time sheets are logged correctly and on-time.
- Working closely with the Events team to ensure proper staff scheduling to cover all event requirements.
- Training and mentoring of bar staff to deliver exceptional customer experiences and maintain a positive work environment. Coach, motivate and address performance issues as required.
- Monitoring and controlling costs, including labor, inventory, and waste management, to achieve financial targets.
- Writing and maintaining standard operating procedures, checklists, communications and training documents

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- Staying up to date with industry trends and developments, recommending innovative ideas to enhance the bar's offerings and profitability.

Qualifications:

- At least three years of experience in a hospitality management position
- Proven track record of managing bar operation and achieving financial targets.
- Strong leadership skills, with the ability to motivate and develop a team.
- Excellent communication and interpersonal skills, enabling effective collaboration with staff and customers.
- In-depth knowledge of beverage trends, mixology, and bar operations
- Ability to work flexible hours, including evenings, weekends, and holidays.
- Familiarity with point-of-sale systems and inventory management software is an asset.
- Intermediate to advance knowledge of Microsoft Excel.
- Smart Service Certificate required.
- Valid G driver's license with clean driving record and own transportation required.

As a company committed to fostering an inclusive, accessible work environment where all employees feel valued, respected, and supported, accommodations are available on request for candidates taking part in all aspects of the selection process.

Wage: \$20.00-\$25.00 per hour, plus 4% vacation pay
Expected hours: 30 – 50 per week

How to Apply:

Qualified candidates are encouraged to apply with Cover Letter and Resume to info@springmilldistillery.com, only those selected for an interview will be contacted, no agencies, please.