

BAR DIRECTOR

THE LOBBY BAR

ON A DAILY BASIS YOU WILL...

- Be a champion of the Hotel Dryce experience, delivering memorable, intentional, and respectful interactions with Hotel Dryce guests, staff, and the surrounding Fort Worth Community
- Work directly with the General Manager and Leadership Team to curate an organized, creative, and profitable bar program that reflects the Hotel Dryce mission
- Act as a senior leader and exemplify professional ownership, matched with teamwork, initiative, organization, autonomy, honesty, versatility, positivity, and flexibility
- Balance working under pressure and multitasking with ease when delivering requests in an assured, hands-on, and timely manner
- During shifts, perform as the managing bartender on duty by and oversee The Lobby Bar team in cocktail prep, opening, operating, and closing functions
- Oversee all bar operations and systematize The Lobby Bar operational processes such as vendor management, ordering, budgeting, and financial reporting
- Update bar menu seasonally and establish new menu items
- Display business acumen of The Lobby Bar revenue trends in correspondence with Hotel Dryce occupancy
- Cross-train The Lobby Bar staff in Cloudbeds, our Property Management System
- Establish staffing requirements and own The Lobby Bartender recruiting, training, scheduling and management
- Manage The Lobby Bar payroll and tip share structure protocols
- Oversee LightSpeed POS system configuration, implementation, training, and reporting
- Efficiently utilize The Lobby Bar POS systems to produce essential reports and dashboards for the hotel General Managers and owners
- Maintain the bar, lobby, and patio areas and ensure they are kept in a welcoming, safe, and cleanly manner
- Collaborate cross-departmentally with front desk and housekeeping teams
- Perform any other tasks to ensure smooth operation of Hotel Dryce

IN YOUR PROFESSIONAL LIFE, YOU ARE A(N)...

- Customer-oriented manager with attention to detail and concern for a job well done
- Great teacher with the ability to motivate, guide, and support a team
- Established restaurant and bar worker with a proven track-record in cocktail menu and guest experience curation
- Obsessive fan of bar products, methods, and cocktail creativity (love for agave-based spirits is a plus)
- Master problem solver, a timely decision maker, and skilled leader in defining and delegating priorities
- Action-oriented and results-driven
- Versatile learner, and leads by doing
- Strong interpersonal communicator with technical skills
- Experienced project manager with the ability to multitask
- Courteous and able to communicate clearly and politely with guests (bilingual a plus)
- Able to move, lift, carry objects weighing less than or equal to 40lbs without assistance
- Positive and flexible team player who is available to work on weekends

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