



CAREER OPPORTUNITY

BAR MANAGER

AT MURPHY HOSPITALITY GROUP, WE PRIDE OURSELVES ON AN EXCEPTIONALLY HIGH STANDARD OF QUALITY SERVICE AND PRODUCTS. IT TAKES THE BEST PEOPLE TO REACH THIS HIGHER STANDARD OF EXCELLENCE. WE BELIEVE IN EXTENSIVE TRAINING AND PROVIDING OUR PEOPLE WITH AN EXCELLENT BENEFITS PROGRAM, COMPETITIVE WAGES, ADVANCEMENT AND PROFESSIONAL DEVELOPMENT OPPORTUNITIES. AT MHG IT'S ALL ABOUT THE PEOPLE!

MHG
— grow with us

Fishbones Oyster Bar & Grill is one of Charlottetown's favourite summer restaurants. From ship to shore the crew offers up the best in local seafood and the Island's best products. From the classics like beer battered Fish and Chips to dishes like the Tuna Bowl, a 2018 season favourite. Whether on the front patio with friends or taking in the sunset and a cocktail on Charlottetown's only roof top patio - Fishbones is the place to spend you summer!

At Fishbones Oyster Bar & Grill the Bar Manager will work along with the rest of the management team to ensure a culture exists that promotes having fun at work while providing guests with memorable experiences. They will work a weekly mix of bar management and bar shifts. While overseeing the restaurant during dining room management shifts, they will oversee the successful running of service, ensuring team members are providing guests the best experience, addressing team member and customer concerns. Our team members are industry professionals, independent thinkers and take great pride in the service they provide

THE DUTIES

- Work with the management team to oversee the successful running of the restaurant, working to achieve the financial, marketing and human resource goals and objectives as set by Murphy Hospitality Group
- Demonstrate and communicate the Fishbones vision to all team members and lead by example
- Weekly bar inventory and ordering through the PEILC, and other suppliers
- Ensure team members provide a memorable guest experience through coaching and fostering a positive working culture by reinforcing the MHG values daily, exciting team members with their positive nature
- Encourage a culture that revolves around memorable guest experiences, quality food and drink products
- Work with bar team to encourage continuous learning and product knowledge
- Guest and team member management through conflict resolution and problem-solving - building and maintain authentic relationships with guests and team members
- Perform and ensure team members are performing all front of house duties as needed; including hosting, bartending, serving and expediting

THE MUST HAVES

- Applicants must possess a minimum of 2-3 years' restaurant bartending experience
- Restaurant management experience considered an asset
- Ability to multitask in a fast-paced environment, balancing different priorities and duties
- Must be a positive, goal-oriented individual with a desire for personal and professional development within the hospitality industry
- Initiative and willingness to learn
- A genuine care for guest service and the hospitality industry

THE REWARDS

Competitive wages • MHG Wellness & Fitness Programs
Growth and professional development opportunities • Discounts from local shops and MHG locations

TO LEARN MORE ABOUT FISHBONES VISIT FISHBONES.CA

APPLY TO OUR PEOPLE TEAM: CAREERS@MHGPEI.COM OR DROP INTO OUR OFFICES AT 96 KENSINGTON ROAD, CHARLOTTETOWN