

BARTENDER

ABOUT US (AND YOU!)

Have you heard of Shed Bistro? We started as a little neighbourhood place with only 40 covers, and after Jonny and Christina bought the place in 2018 we have gone through quite the transformation. We are SUPER busy and we have just doubled the size. Our team has all been with us a while and it's now time for it to grow.

Are you looking for more than a job? Place, where you're valued and where you can grow? Our team is much more than just a team. How would you like to be part of an award winning team in a fast-paced, fast-growing company that's on a mission to serve the best possible local produce in a relaxed casual fine dining environment? If you want to be a part of this amazing team, and maybe even lead your own team one day – keep reading.

This isn't a regular bistro, this isn't a stuck up restaurant either. We're doing something different here – we're always looking to improve, always striving to get better, and we're looking for the right people to join us.

Our ideal team member takes initiative, loves to make customers smile and puts 110% into everything they do. They are super passionate about hospitality and food and drink. Not only that, but our team members have opportunities to grow, both personally and professionally. Shed Bistro refuses to settle for anything less than extraordinarily high standards but we believe for the right person, extraordinarily high standards are their normal. If you're the right person for this job, you wouldn't consider doing anything less.

MUST HAVES

- At least 2 years experience in a busy bar environment
- Cocktail making knowledge
- We'd welcome you to be creative with cocktails and drinks and bring suggestions to the table when we create menus
- Great with stock rotation
- Genuine smile
- Cheesy jokes (just kidding, that's Christian's thing)
- An amazing work ethic
- Coachable attitude
- Drive to tackle new challenges and continuously improve

COOL STUFF YOU SHOULD KNOW

- We're all a little bit fanatical, but that's why you'll love us
- We take our business seriously, but we don't take ourselves too seriously
- Tips are good
- We do regular staff training and working here you'll know every single ingredient from our menu. How it tastes, where it comes from and how it's cooked.
- We get together on regular basis and do something fun! Might that be go carting, bowling, escape room, laser tag, award ceremonies, or even just a few pints!

This isn't like every other job you've had. It's owner run; Christina is the GM, Jonny is the Head chef. If something can be improved, we do it. It's not about penny pinching and bottom line profit. Yes this is important, but not as important as customers having a great experience.

**TO APPLY SEND YOUR CV AND A COVER LETTER TO
BOOKINGS@SHEDBELFAST.COM**