



Position: General Manager

The Treasury Group aims to have a UK wide reputation for creating an innovative, market-leading, customer experience in the North East of England.

We are now in the great position to be able to recruit for a General Manager for this vibrant high footfall venue. The successful candidate will be an integral part of our journey as we embark on the development of this amazing venue, driving our philosophy of excellent service and guest care.

As the General Manager you will be responsible for driving inspirational and dynamic leadership.

The Role:

We are seeking a dynamic and experienced General Manager to lead our bar and restaurant operations. The successful candidate will possess a strong background in food service delivery and culinary management, with a passion for delivering exceptional dining experiences. This role requires excellent leadership skills, a thorough understanding of food safety standards, and the ability to supervise and motivate a diverse team. If you are committed to excellence in service and have a knack for fostering a positive work environment, we invite you to apply.

The General Manager's responsibilities include increasing The Treasury Group's reputation in the market of hospitality, with service excellence and consistency always being front and centre.

- You will be responsible for inspiring, motivating, developing your team to continually exceed guest expectations while identifying and delivering new revenue streams.
- Be the face of the business in the area fostering positive relations with the local community.
- Be responsible of driving central initiatives and representing the needs of the business to the support teams.
- Proactively drive the business forward, seeking out new opportunities and innovative strategies.
- Have a proven track record of people management, coaching, development of team members and nurturing talent.
- Be an innovator who will inspire others with your passion and flair creating a winning team mentality.
- Excel in all areas of legal compliance and due diligence.
- Have the ability to thrive in a fast-paced environment while maintaining composure under pressure.
- Demonstrate a passion for achieving the highest and most consistent food and drink standards and commitment to providing outstanding customer service.





About you:

As General Manager you will be the face of the business, motivating and inspiring your team to deliver an extraordinarily guest-focused culture.

Candidates must have a minimum of 3 years senior general management experience, with firm understanding of food and beverage operations. A knowledge of high-volume footfall is a must, with a rounded knowledge of business operations, commerciality, and a proven track record of providing consistent high guest experience. Meticulous attention to detail is essential, as is a self-motivated and open-minded attitude. You will need to have a thirst for creativity and innovation in hospitality and be willing and able to think outside the box. You must thrive under pressure and be able to create and maintain a fun and friendly atmosphere for colleagues and guests whilst striving to be the best.

Requirements:

- Proven experience in pub and restaurant management or a similar role within the hospitality industry.
- Strong knowledge of food production processes, culinary techniques, and food safety regulations.
- Previous experience in supervising bar and kitchen staff or leading teams is essential.
- Excellent leadership skills with the ability to inspire and motivate others.
- Strong organisational skills with attention to detail in all aspects of operations.
- Driving Licence (preferred)
- Personal Licence

Responsibilities:

- Oversee daily restaurant operations, ensuring efficient service and high-quality food production.
- Lead, train, and supervise kitchen staff, including cooks and bartenders, to maintain exceptional standards of food preparation and presentation.
- Implement and uphold food safety regulations and best practices throughout the kitchen and dining areas.
- Develop menus in collaboration with culinary staff, focusing on seasonal ingredients and customer preferences.
- Manage inventory levels, ordering supplies as needed while minimising waste.
- Foster a positive team environment by promoting teamwork and effective communication among staff.
- Handle customer feedback professionally, addressing concerns promptly to ensure satisfaction.
- Prepare reports on operational performance, including sales figures and staff productivity.





Benefits:

- Competitive salary package plus bonus to be discussed at interview stage.
- Pension scheme.
- Discounts on stays within the group and on food and drink.
- You will be a part of the growth and innovation of an award-winning company.
- Vast range of learning and development opportunities.
- Friendly and fun working environment.
- Opportunity to make lifelong friends and be part of a team that celebrates diversity.
- Excellent chance to progress your career.

Apply now:

If you are passionate about providing exceptional service, and thrive in a dynamic restaurant environment, we invite you to join our family and contribute to delivering exceptional dining experiences for our lovely customers.

