**Casa Hotel** is the highest AA-rated 4-star hotel in Derbyshire. An independently owned hotel that boasts 100 bedrooms, from spacious doubles to luxurious suites, and 12 meeting rooms accommodating up to 280 guests. It is home to Cocina, a beautiful two-rosette restaurant and relaxed lounge bar, and Barca bar, a high-end cocktail and tapas bar. We pride ourselves on our exceptional service and luxurious offering to our wonderful guests!

With a focus on ensuring corporate clients have a warm welcome and all modern comforts, we are a busy conferencing facility during the week. At weekends we welcome leisure guests who want to explore the local area.

Our sister hotel is the award-winning 4-star **Peak Edge Hotel**, a luxury boutique hotel nestled on the edge of Derbyshire's Peak District National Park located 10 minutes' drive from Chesterfield Town Centre.

Looking to join a modern, personable venue that demands a high standard of service, why not consider progressing your hospitality career with us.

A fantastic opportunity has arisen for a **Conference and Events Manager** to be welcomed to the Casa team!

## What do we expect:

- Responsible for ensuring the smooth running of the event and keeping to a high standard at all times
- Maintains ongoing dialogue with the main organiser throughout their event in order to provide the highest level of service possible
- Responsible for recruiting a team of enthusiastic, engaging and talented team members
- Ensure planning ahead is done effectively
- Constantly look for opportunities to improve through attentive service and identifying areas of weakness
- Work closely with the F&B manager to identify revenue opportunities and development of the department
- Ensure communication with the Chef and events co-ordinators to ensure the event runs smoothly
- Host training programs for staff on service and product knowledge, to ensure guest expectations are always met and exceeded.
- Ensure a departmental SOP manual is in place and adhered to and regularly updated.
- Maintain standards of cleanliness and hygiene both front and back of house
- Schedules staff based on the event and the prep beforehand with emphasis in maintaining 4-star quality of service and often exceeding the 5-star level.
- Knowledge of food & beverage served
- Inspect Daily; F&B equipment/cleanliness/Maintenance.
- Keep up to date with all relevant legislation, food hygiene and health and safety.
- To implement new and effective processes
- Achieving deadlines with clear communication to the team and management

## **Key Requirements**

- A self-starter who is naturally passionate
- Committed, well presented, and highly organised individual
- High energy levels with the capacity to deliver operational tasks
- Minimum of 2 years' experience in a managerial role within the hotel sector

If you are an experienced hospitality team member who is ready to step into higher management - get in touch!

Job Type: Full-time Pay: £29,600.00 per year