



### **SASS' Café Manager**

Our heart, head and hands play a part in everything we do. By caring about the art of hospitality and perfecting every detail, we work together to uplift the lives of others. There is nothing quite like the satisfaction of providing an unrivalled service that is greatly admired.

If you are passionate about delivering an exquisite service within a luxury environment, then we would like to hear from you.

#### **ABOUT THE ROLE**

SASS' Café Monaco will bring to Bucharest the glamour and luxury that have made it famous on the French Riviera by opening an outlet within Corinthia Bucharest. The collaboration combines Corinthia's international expertise and exclusive hospitality standards with the glamour and luxury that define SASS' Café.

Building upon the reputation of both SASS' Café and Corinthia Hotels, the SASS' Café Manager is responsible for driving the outlet operations in Bucharest, for training and inspiring staff and working within budgeted guidelines. Being a key driver within the Corinthia Bucharest senior leadership team, he/ she/ holds responsibility for providing highly efficient and effective direction and leadership, whilst ensuring that all financials and statutory requirements are met and supporting the delivery of outstanding customer service.

#### **ABOUT YOU**

- Proven experience working in a high-end restaurant or luxury hospitality environment, with a minimum of 5 years' management experience.
- Certification from a recognized F&B or Hospitality Management program is highly desirable.
- Fluent in verbal and written English
- Excellent communication, organizational and interpersonal skills, with the ability to confidently interact and effectively communicate with guests, colleagues, suppliers and owners.
- Financial savvy, with the ability to manage budgets, expenses, payroll, and inventory. Able to create and analyze financial and operational reports.
- Leadership qualities, with the ability to motivate, train, and coach staff. Able to set goals, delegate tasks, and evaluate performance
- Food and beverage knowledge, with a good understanding of food quality, safety, and hygiene standards. Able to research new vendors, plan menus, and monitor product quality.



- Basic computer skills, with proficiency in using email, ordering, and POS systems. Familiar with online marketing and social media platforms.
- Strong organizational abilities and attention to detail.
- Strong interpersonal skills. Professional and engaging personality

### **ABOUT CORINTHIA BUCHAREST**

Nestled in the heart of the Romanian capital, once revered as the Grand Hotel du Boulevard, with roots tracing back to 1867, Corinthia Bucharest is poised to become an iconic landmark in the cityscape. With 30 suites, a gastronomic restaurant, café & club lounge, grand ballroom and state-of-the-art spa and fitness facilities, we've embarked on a journey to emerge as a haven for elegance and entertainment, seamlessly intertwining its historic charm with world-class modern amenities.

### **OUR PROMISE TO YOU**

- We understand what is important to our colleagues and our benefits offering is tailored with this in mind.
- Our focus is supporting your health and wellbeing and giving you time with your family and friends by offering access to health and wellbeing programs and workshops.
- We will invest in you the same way you do it with us and provide you with access to Learning & Development programs and Corinthia inspired social events.

### **ELIGIBILITY**

All applicants must be eligible to live and work in the EU or be able to acquire such eligibility. Documented evidence of eligibility will be required from candidates as part of the recruitment process.

At Corinthia, we take pride in being 100% GDPR compliant. All your data is handled in strict compliance with EU data protection laws.

Only eligible candidates will be contacted.