

FALLON BYRNE

Fallon & Byrne is Dublin's premier food destination and home to our bustling Food Hall, Wine Cellar, Dining Room and Ballroom. Fallon & Byrne is renowned for its dedication to quality, exceptional customer experiences and building community through food. With over 160 employees, we are committed to fostering a supportive and vibrant workplace culture that reflects our values of excellence, empathy, innovation, integrity and authenticity.

Fallon & Byrne have an exciting opportunity to join our team of food lovers as an Events Floor Supervisor to join our events team at Exchequer Street in the heart of Dublin. Our private dining spaces host hundreds of events per year ranging from weddings to corporate dinners, Christmas parties to family celebrations. The Events Floor Supervisor will work closely with the rest of the events team reporting into the Events Manager.

We are passionate about exceeding our guests' expectations and the Supervisor will be extremely customer focused and passionate about delivering a superior experience for our guests.

Responsibilities

- Briefing staff and checking the room set-up before the event
- Maintain control of our ballroom during service, delivering high service standards and making sure that all customers have a great experience from start to finish.
- To maintain systems that ensure excellent and consistent service standards.
- Lead the events team on the floor and ensure the delivery of excellence in customer service.
- Be hands-on and get stuck in where required.
- Deal with any issues which arise during your shift and clearly communicate these to the Events Manager.
- Managerial closing duties at end of event including cashing out, and holding the waitstaff & bartenders accountable for their closing duties.

The Person

- A minimum of 2 years' wedding & banqueting experience in hotels or restaurant supervisor/manager experience in a large restaurant environment.
- A deep passion for and knowledge of food and wine and delivering excellence in service.
- Enthusiastic, friendly, professional and approachable.
- Warm, vibrant, enthusiastic and welcoming to guests, and passionate about creating memorable experiences.
- Ability to lead and motivate staff.
- Excellent communication skills while partnering with guests, FOH teams and the chefs.
- Part-time role with minimum 10+ hours per week. 1 – 5 events per week.
- Mostly Monday to Friday roster. Occasional Saturday & Sundays may be required.
- Late Nights are required. This is mostly a closing role where the venue is cleared by 1am on weekdays & Sundays, and 2am on Fridays & Saturdays.

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Working with Fallon & Byrne

At Fallon & Byrne we are committed to surpassing our customers expectations. By joining our team, you will be part of a supportive and inspiring environment designed to help you achieve your best work. We offer abundant opportunities and the support needed to build an exceptional career across our diverse business specialisms.

What we offer:

In return for your dedication, you will receive an excellent benefits package, including;

- Generous salary
- The opportunity to work with a growing organisation with a growth mindset and a strong, dynamic leadership team
- The ability to move and grow within the business as it grows
- Opportunities for professional development
- A fun working environment with a great team around you
- Wellness programme
- Generous discounts on purchases in The Dining Room, Wine Cellar and Food Hall
- Subsidised meals on shift
- Company events and social gatherings

Fallon & Byrne is an equal opportunities employer. We believe that the values of our people set us apart. We celebrate diversity, champion equality and promote inclusion in our approach to everything we do. We welcome applicants from all backgrounds, cultures, tastes and experiences. Your individuality is our strength.