



JOB SUMMARY

FOOD & BEVERAGE MANAGER

A fantastic opportunity has arisen for full-time Food & Beverage Manager to join the team at Comis Hotel & Golf Resort. We are seeking an experienced, operationally focused professional to lead our prestigious hotel and golf resort's F&B operations, renowned for exceptional guest experience and high standards of service.

Your role

Our food and beverage team are true hospitality hosts with an instinctive ability to anticipate guests' needs by being in the right place at the right time, and for delivering an experience that is beyond expectation - creating memorable moments for our guests.

As Food & Beverage Manager, you will take ownership of the day-to-day operations across our restaurant, bars, room service, and event facilities. This is a hands-on leadership role, suited to an operator who thrives on the floor, leads by example, and ensures consistency and excellence across all outlets.

You will also play a vital role in training and developing the team to maintain our four-star AA standard, and support us in achieving a major milestone: becoming the first establishment on the island to obtain two AA Rosettes for culinary excellence. With planned investment in our restaurant facilities, the successful candidate will also be instrumental in shaping the future of our F&B offering.

Key Responsibilities

- Lead and inspire a diverse F&B team to deliver seamless service
- Oversee restaurants, bars, and functions, room service - including set-up and event execution
- Drive operational standards, guest satisfaction, and team engagement
- Manage and train staff to uphold company standards of quality and service to a two rosette, four star standard
- Create and manage staff rotas, ensuring effective communication of changes
- Provide hands-on support in bar and restaurant service when required
- Collaborate with the Head Chef on menu development and pricing
- Maximise sales through promotions, upselling, and team training
- Monitor budgets, stock control, and cost management while maintaining quality
- Conduct daily pre-shift and pre-event briefings
- Ensure compliance with all health, safety, and food hygiene regulations
- Maintain accurate records and support audits where required
- Support recruitment, training, and professional development of the team
- Comply with all food and beverage/alcohol regulations
- Carry out other duties as reasonably assigned by management
- Ensure accuracy of administrative duties for the department.

APPLY NOW!

Submit your CV to HR@comishotel.com



FOOD & BEVERAGE MANAGER

Why Join Us?

- Be part of a welcoming, dynamic team.
- Work in a stunning location.
- Enjoy opportunities for learning, development, and career progression.
- Contribute to an ambitious, growing organisation where your leadership and ideas are valued.

What we're looking for:

- Proven track record in high-volume hotel F&B management
- Strong operational presence with a "lead from the front" style
- Commercially astute with experience managing budgets and achieving financial targets
- Outstanding people skills and a passion for motivating and mentoring teams
- Excellent communication and organisational skills
- Passionate about hospitality and delivering exceptional guest experiences
- Flexible and resilient with a positive, can-do attitude
- Ability to work varied hours including evenings, weekends, and bank holidays
- Familiarity with restaurant POS systems (desirable)
- Physically fit due to the hands-on nature of the role
- Eligible to work in the Isle of Man.

Benefits include

- Hotel discounts
- Free staff uniforms and duty meals
- Employee recognition schemes (Employee of the Month/Year)
- Birthday vouchers
- Participation in service charge distribution
- Free on-site parking

How to apply

If you are passionate about hospitality and ready to lead a team in delivering exceptional service, we'd love to hear from you. Please send your CV and cover letter to HR@comishotel.com.

Apply today and start your journey with Comis Hotel and Golf Resort – where service meets excellence!

STRICTLY NO AGENCIES

Recruitment agencies: Please do not send unsolicited CVs to our HR team or to any of our employees. The company accepts no responsibility for fees associated with unsolicited applications.