

Who are we & what do we do?

Black Lines is a London-based company who focus on producing bottled and on tap cocktails. Over the last 6 years, we have established ourselves as a fast growing, disruptive business in the drinks industry with a strong, dedicated team of 14 people that spans Production, Operations, Finance, Marketing & Sales.

We manufacture everything in house in our factory in Tottenham, London and focus heavily on quality and innovation. As a result, we have partnered with a number of top venues and retailers across the UK, including Selfridges, Whole Foods Market, The Standard Hotel, Boxpark, Nobu, Megan's Restaurants, Stonegate Pubs and more.

After a successful summer spent across the UK festival scene, we are launching our first permanent bar within RIXO's Flagship Store on the Kings Road.

Key Information

- 4 month fixed-term contract.
- £15-£18/hour pay. We are open to discussion about your preference for hourly or salaried pay.
- Location: RIXO Flagship, 114-116 Kings Rd, London, SW3 4TX
- Working hours: Wednesday to Sunday (Generally Wed: 13:00-18:30, Thur & Fri: 13:00-20:30,
- Sat: 12:00-20:30, Sun: 12:00-18:30 which is subject to change dependant on events)
- Start date: 4th October 2023 to prep for launch on 11th October.

• **Apply by sending your CV and cover letter to people@blacklinesdrinks.com.**

Benefits

- 25 days paid holiday (+ bank/public holidays) pro-rata.
- Commitment to continual training and development in relevant areas (e.g. WSET, Excel, leadership etc).
- 6 bottles per month free allowance for all team members.
- Regular team socials.
- Impromptu festival/event tickets.

Who are we looking for?

We are looking for an individual who is a hungry self-starter, excited to take on responsibility in their role as Bar Manager. We encourage people of all backgrounds and experience levels to apply. The following skills and attributes are desirable:

- Previous experience managing a bar desired but not essential.
- Customer service skills and ability to act on customer feedback.
- Practical and demonstrable bar skills, including pouring drinks.
- Clear communicator and team player, able to lead, manage, organise and coach a team efficiently.
- Keen interest in food and drink.
- Confident, articulate, personable and ambitious.
- Results driven with desire to ensure the bar's success and profitability.
- Confident managing/supervising a bar with proven knowledge of wine and spirits.
- Motivated and proactive, acting with professionalism, positivity and a solution-focussed approach.

Role Responsibilities

This role will lead our Bar team, working with our part-time, temporary team members to successfully run the bar with off-site support from our Black Lines leadership team. Responsibilities will be broad and varied, but focused around the below:

- Day-to-day running of the bar (Opening/Closing):
 - Preparation of bar for service accordingly.
 - Daily Cash up and Shift reports.
- Creating a welcoming environment for customers and staff.
- Ensuring consistent, high quality beverages are served to customers.
- Dealing with customer feedback and providing adequate solutions to customer complaints.
- Ordering and Stock Management:
 - Monitoring inventory to ensure adequate stock.
 - Maintain rapport with suppliers and agencies.
- Creating and managing staff rotas.
- Event management:
 - Liaising with Black Lines Marketing team on events.
 - Maintaining events calendar.
- Complying with sale/supply of alcohol licence regulations.
- Responsible for Health and Safety compliance of the working environment and team.
- Responsible for maintaining food safety & hygiene standards.
- Training and overseeing staff.