



JOB DESCRIPTION

JUNIOR RESTAURANT & EVENTS MANAGER

The Craggs, Plettenberg Bay

WE BELIEVE IN

Slowing down and paying attention. Doing things with care. Listening with curiosity and acting with integrity. Kindness, outwards and inwards. Taking care of each other and the places we work in. Experiences that shape new ways of thinking and provide freedom from the norm. A light touch and a whole heart. Making our work matter.

OUR CULTURE

At the heart of our business are the people who make our guests feel welcome — people with intention and humility, curious about the world and committed to caring for it, with the confidence to be entirely themselves. We believe guests can only feel genuinely cared for by people who are genuinely cared for, so how we treat each other is not separate from the guest experience; it is where the guest experience begins.

Together, this team is the foundation of our vision: to create experiences that are meaningful, considered, and unmistakably of the places in which they are found.

OUR VALUES

1. CARE LIKE FAMILY: We treat guests, colleagues, communities and our natural world like they matter — because they do. You don't walk past a problem, you anticipate guest needs and you treat staff with respect under pressure.
2. STAY GROUNDED: We are grounded, transparent and do the right thing, even when it's not easy. No pretending, no fluff, admit mistakes quickly, no hierarchy ego.
3. CREATE WITH INTENT: We question, explore and create experiences that feel original and meaningful. Don't do things the way they've always been done just because that's the way they've always been done, add thoughtful touches, encourage ideas from everyone.
4. TAKE RESPONSIBILITY: We take pride in what we do and follow through; no excuses, no passing the buck. Own your mistakes, close the loop, no "that's not my job".

JOB SPECIFICATION

This role would suit a younger candidate with basic management and events experience, and a strong work ethic. As a junior position, there is potential for the candidate to grow with the business while working side by side with the Kitchen Manager.

DUTIES

- Day to day running of the restaurant and physically involved on the floor
- Management of events and weddings
- Stock control
- Staff management (with assistance when needed)
- Assist with staff transport as needed
- Basic staff training
- Daily admin
- Guest relations
- Wine tasting and assistance on the floor and any duty required for the smooth running of the restaurant and events
- Be involved in building the business
- Will report to and work alongside General Manager

PERSONAL CHARACTERISTICS

- Ability to remain calm under pressure, particularly in busy season, weddings and events
- Ability to manage a small team while remaining a 'hands on' part of the team
- Be well organised, administratively strong and hard working
- Flexible availability as per trade demand
- Good people skills and ability to communicate well with guests and staff
- Good sense of humour
- Motivated quick thinker and fast on your feet
- Can-do attitude and solutions focused

KNOWLEDGE & SKILLS REQUIRED

- Excellent command of the English language
- Minimum two years' experience in a supervisory role at one establishment
- Tertiary qualifications will be beneficial
- Drivers license and own transport
- Contactable references

TO APPLY

Please send your CV to gm@kayandmonty.com with the subject line: "Application: Junior Restaurant & Events Manager"