

HEAD SOMMELIER

We want our wines to be an inspiration to our guests, can you build a list filled with fascinating wines with a story that truly reflects our food and ethos?

Our Beach House Restaurant is situated on the golden sandy beach of Oxwich Bay on the famous and stunning Gower Peninsula. The restaurant is established as one of the leading restaurants in Wales, having been awarded AA Restaurant of the Year for Wales, a prestigious Michelin Star and 3 AA rosettes.

The Restaurant Manager, Christie is now looking for a passionate and talented Head Sommelier to join the team.

What we offer:

- Package up to £42,000 including Gratuities and Pension.
- Gratuities are shared evenly through a Tronc system and currently amounts to 10k to 12k per annum per employee.
- 4 day working week.
- Extra days worked paid.
- Individual Training and development plan for all staff.
- Eligible to be part of the profit share scheme to be introduced in 2022.
- Pension provided through Royal London.
- Generous 30% staff discount off food and beverage at Beach House Oxwich and its sister businesses Coast Saundersfoot, Grove of Narberth and Penmaenuchaf.
- £75 staff rate and £190 Friends and Family room rate at the Grove of Narberth.
- Excellent working environment with work life balance on Gower Peninsula, a recognised Area of Outstanding Natural Beauty.
- Employee Assistance Programme provided by Hospitality Action.
- Quarterly and Annual staff awards.
- Planned annual closure in January and 1 week in the spring/summer.

A successful candidate will ideally have:

- Head Sommelier experience at multiple AA Rosette or Michelin Star level and above.
- Passion to deliver an exceptional customer experience.
- Expert knowledge of world wines, spirits, and cocktails.
- Creative thinker who is prepared to seek out the most interesting and extraordinary wines.
- Well organized with exemplary attention to detail.
- Genuine and sincere nature.
- Driven to ensure budgets are met.
- Smart presentation and a friendly yet professional personality.
- Strong team work ethic prepared to look beyond wines when required.
- Natural leader who leads by example with a passion to deliver an exceptional customer experience.

The successful candidates will be joining a business with a strong family philosophy and a highly experienced award-winning team driving for the highest standards of food and service. Together we work hard to achieve excellence in a supportive and fun working environment.

The Beach House is open 4 days a week for Lunch and Dinner and is closed on Sunday, Mondays and Tuesdays.

Interested?

If you are interested in this role then please forward Covering Letter and CV to Oliver our Group HR Manager to oliver@serencollection.co.uk.

We look forward to hearing from you!