

General Manager - Rooftop Bar & Lobby (Lifestyle Hotel)

Mosaic is known for its unique and vibrant approach to hospitality. We are seeking an accomplished General Manager to lead our fine dining and high-volume food and beverage operations to new levels of creativity and innovation.

What We Offer:

A unique opportunity to lead our fine dining and high-volume food and beverage operations in a dynamic lifestyle hotel.

Competitive compensation package.

The chance to work with a dedicated team of culinary and service professionals.

A commitment to your personal and professional growth.

Join Us:

If you are an accomplished leader with a passion for redefining fine dining and high-volume food and beverage experiences in the lifestyle hospitality sector, we invite you to join our team. Be part of this exciting journey as we set new standards of excellence in the world of culinary arts and hospitality. Mosaic is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.

Your Role:

As the General Manager of Food & Beverage, you will play a pivotal role in redefining our culinary and dining experiences.

Your responsibilities will include:

Leadership: Inspire and lead a dynamic team of culinary and service professionals to deliver exceptional fine dining experiences and cater to high-volume operations.

Business Intelligence: Manage the financial aspects of the food and beverage department, making data-driven decisions that drive profitability in both fine dining and high-volume segments while maintaining high-quality standards.

Food and Beverage Expertise: Apply your extensive knowledge of culinary arts, unique cuisine, and high-volume service to create distinct offerings that set us apart.

Creative Problem-Solving: Oversee the development of innovative dining concepts and solutions to meet the evolving needs of our guests, both in fine dining and high-volume settings.

Guest-Centric Approach: Ensure that every guest's culinary experience is unforgettable by providing personalized service and tailored recognition in both fine dining and high-volume scenarios.

Operational Excellence: Collaborate with department heads and ensure seamless day-to-day fine dining and high-volume food and beverage operations.

Qualifications:

Proven leadership experience in fine dining and high-volume food and beverage management within a lifestyle hotel setting.

Strong business intelligence and budget management skills.

Extensive knowledge of culinary arts, unique cuisine, and high-volume service.

A creative mindset with a knack for problem-solving.

A passion for delivering outstanding dining experiences in both fine dining and high-volume environments.