



## GM

Brasserie Surréaliste was founded with the vision to escape reality and make people dream again. 1500sqm in the heart of Brussels exploring beer, food, art & music in a surreal environment. In the vibrant district of Dansaert, the iconic Art Deco building of 1932, previously a banana warehouse has been reaffected into a brewery and restaurant looking like no other in the world.

To fulfill our vision, we're looking for a superstar GM to join our team. Your mission is to elevate the experience to the full potential of this incredible space and to be recognized in the World's top venues.

Your mission:

- Manage staff planning, supervise and train the floor team
- Work closeby our Floor Manager to group bookings and corporate events
- Ensure excellent collaboration between bar, kitchen and floor teams.
- Ensure an excellent and fast service, according our vision (up to 250 couverts per night)
- Welcoming clients and give them a great experience
- Implement Standard Operating Procedures (SOP) to optimize service and processes
- Make weekly and monthly reporting and improve KPI's

Your skills:

- Diploma in hospitality management
- Minimum 5 year's experience in large restaurant venues
- Great energy, proactive attitude and team spirit
- Boundless passion for hospitality
- Flemish/French speaking, and English

Working hours:

- Tuesday-Saturday with night shifts
- Full Time CDI