

BROTHER MARCUS

EAST MED DINING

Assistant Bar Manager – Summary of Roles and Responsibilities

Reporting to: Bar Manager

As Assistant Bar Manager at Brother Marcus, you are the Bar Manager's right hand; a steady presence, a coaching voice, and a pace-setter during service. You help run the day-to-day bar operation, ensure drinks are delivered to spec with joy and consistency, and support your team with guidance, training, and a well-timed top-up of good energy.

You're visible, helpful, and proactive. Whether you're shaking cocktails, steaming milk, running drinks, or solving problems on the floor, you're always working to deliver BTfM-level hospitality and bring the best out in your team.

This is our theatre, and you know how to keep the lights on, the music at the right volume, and the curtain up.

You bring the Brother Marcus values to life in your work:

- Kefi - You lift the vibe, keep the team upbeat, and turn service into a smooth and joyful experience and keep your team moving forward even during busy services.
- Integrity - You lead by example, hold the bar to standard, and take ownership with consistency.
- Curiosity - You're eager to learn, train others, and explore how to improve drinks, systems, and flow.
- Persistence - You stay focused, adapt quickly, and keep things moving — especially when it's busiest.

Key Responsibilities

Service Leadership & Team Support

- Lead bar and coffee service during shifts, ensuring all drinks are served to spec and standard.
- Support and coach bartenders and baristas in real-time.
- Act as point of contact for floor during service when Bar Manager is not present.
- Understand specs set in AllGravy and Drink Manuals. Experience matters, but applying that to BM standards is what we need.

Training & Development

- Help deliver bar training sessions and on-the-job coaching.
- Support new team members through onboarding and early progression.
- Give clear feedback and help reinforce BTfM behaviours and the 10 Hospitality Pillars.

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Bar Standards & Operations

- Ensure bar cleanliness, stock rotation, organisation, and checklists are completed to standard.
- Follow and reinforce hygiene and health & safety procedures.
- Step into ordering, stock checks, and supplier communication when needed.

Guest Experience & Floor Collaboration

- Say hello and goodbye, even from behind the bar.
- Help recommend drinks that genuinely suit the guest's taste or mood.
- Support floor and host team when needed: run drinks, greet guests, or clear plates.

Final Word on Flexibility

This role is a stepping stone into leadership, and we'll support your development every shift. You'll grow your skills in coaching, operations, and service - and help make the Brother Marcus bar programme something to be proud of. Bring energy, care, and curiosity, and we'll bring the rest.