

# BROTHER MARCUS

EAST MED DINING

## Bar Manager – Summary of Roles and Responsibilities

### Reporting to: General Manager

As Bar Manager at Brother Marcus, you are the head of department for everything drinks; leading the full bar and barista team with vision, consistency, and a flair for BTFM service. You're not just running a clean, well-stocked, high-performing bar; you're building a drinks culture that lifts the guest experience and defines what hospitality tastes like.

You coach, train, and mentor your team to deliver consistently excellent drinks and joyful service. From flat whites to signature cocktails, you drive high standards, innovation, and team pride. You own recruitment, development, rota planning, stock, supplier relationships, and GP performance, but you also know the value of being visible, helpful, and kind.

This is your theatre, and the bar is your stage.

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

- Kefi - You bring energy and joy, helping your team connect with guests and each other through great drinks and solid vibes.
- Integrity - You model consistency, accountability, and transparency - in training, feedback, and service.
- Curiosity - You keep learning, push your team to explore, and develop drinks that challenge and delight.
- Persistence - You're organised, tenacious, and focused; even when juggling three rotas and chasing a glass washer

## Key Responsibilities

### Drinks & Bar Programme Ownership

- Own the delivery and evolution of the bar programme, including cocktails, coffee, juices and softs.
- Maintain and update specs and training documents in line with 10 pillars and BTFM opportunities when relevant.

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- Develop and trial new drinks collaboratively with the team for any upcoming menu updates.

### Team Leadership & Development

- Recruit, onboard, and develop a high-performing bar team.
- Deliver consistent in-service coaching, team training sessions, and clear progression pathways.
- Contribute daily to briefings and lead the energy, theatre, and professionalism of the bar.
- Leadership doesn't stop beyond the bar. Training the floor team to understand drinks as well as helping on the floor when needed.
- Lead by example to bar team to jump on floor when needed
- Look after business needs training when needed

### Operations & Stock Management

- Lead all bar stocktakes, ordering, and supplier communications.
- Maintain clean, functional, and guest-ready bar, walk-in, dry store and wet store spaces.
- Ensure proper rota planning, cost controls, and maintenance systems are in place and followed.

### Guest Experience & Service Standards

- Model and uphold the Brother Marcus 10 Pillars of Hospitality.
- Lead by example during service: say hello, say goodbye, and BTM every table with every drink.
- Step in and support the bar, coffee, floor, or door operations as needed.

### Business & Financial Performance

- Drive bar profitability through smart buying, recommending (with intention, not pressure), and menu engineering.
- Review and manage budgets, P&L targets, and labour costs.
- Liaise with Group Bar Manager on supplier changes, progression and bar innovation.

### Final Word on Flexibility

The Bar Manager is a hands-on leader, culture shaper, and strategic thinker. You help define the energy of a Brother Marcus shift, and shape how we surprise and delight guests through drink. The role will evolve with the business, and we'll support your growth every step of the way.