



## BEVERAGE MANAGER

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Detroit City Distillery seeks an experienced, highly-skilled individual to oversee operations at our flagship Tasting Room in Eastern Market along with beverage service for events at the Whiskey Factory and other offsite events. The Beverage Manager, in collaboration with DCD owners and the management team, is expected to help implement training, programming and activities to improve the effectiveness of staff, quality of service, and deliver an exceptional and truly unique cocktail experience. This position offers tremendous creative opportunity and freedom to design new cocktails and menus. The ideal manager will balance bartending and creative aspects of the job while being highly organized, a strong communicator and dedicated to educating and developing staff. The Tasting Room Manager reports to the Director Operations. The mission is to grow the DCD brand through amazing cocktail experiences in Detroit and beyond.

## JOB DUTIES

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### **General Duties. Including, but not limited to, the following:**

- Ensure back of the house and bar is stocked so that all menu items are always available.
- Ensure bar is staffed appropriately each week, and for special events. This will involve employment decision-making and frequent collaboration with the Director of Operations
- Implement training programs to build top notch industry professionals. Hold weekly staff meeting to go over events, issues, and to provide a time to educate staff on cocktails, spirits, and customer service.
- Oversee ordering, cocktail ingredient prep and bar maintenance. This also includes prepping cocktail punches/kegs for off-site, and large on-site, events.
- Manage money and complete daily sales reports.
- Attend weekly "management meetings" to help coordinate events, spirit releases and drive the overall direction of the business. Provide input to management/owners on ways to improve service and sales.
- Strong and frequent communications with ownership to report out on sales, staff, service, events and issues good and bad.
- Oversee the development of 4 new menus per year (Spring, Summer, Fall, Winter): Cocktail development to be done independently, with help from staff.
- Consult with Sales Team on outside cocktail menus creation
- Be creative. We're always open to exploring new ideas for products, cocktails, events and beyond if it makes business sense.
- Bartend as needed and help accommodate staffing schedule conflicts/time off

## COMPENSATION

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### Starting compensation

- Pay structure: This will be a salaried position based on candidate's experience
  - Payment terms: Salary will be paid biweekly.
  - Hours: Expect 40 – 50 hours per week. We have a few big weeks every year that may require more than 50 hours.
  - Ideal candidate would have a schedule of Tuesday-Saturday every week.
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### Benefits:

- 10 days paid vacation starting after 30 days of employment. More information to be provided upon acceptance of employment.
- You have the option to enroll in the DCD employee health care plan immediately. More information to be provided upon acceptance of employment.
- You can enroll in our 401K program after six months of employment. We offer a full match up to 3% of your salary. More information to be provided upon acceptance of employment.