



Job Title	Full/Part time Waiting and Bar Staff Team Members	Salary	£10.85 Per Hour Plus Tips
Experience	Experience of working in a busy bar or restaurant in a similar role	Location	Tottenham Court Road, Central London

The Role

We are extremely excited to announce that Gamepath are looking for a highly experienced team of Bar and Restaurant team members to be part of The Top Hat family and offer our guests an incredible experience while having fun! This will be the first of our venues based within the Monopoly Lifesized Experience on Tottenham Court Road in Central London which will be launching at the beginning of August 2021. A Food and Drink destination in its own right, the Top Hat will provide the perfect complement to the Monopoly Lifesized Experience. We are developing a premium cocktail/small plates driven Bar and Restaurant concept that, by day, delivers memorable food and drink experiences for both family and friends alike and by night, caters for London's adventurous night life. We are looking for someone who considers themselves to be driven and creative with natural business acumen and an entrepreneurial spirit. When faced with complex situations they must be able to offer optimistic, positive solutions doing their uppermost to keep both guests and the rest of their staff team happy.

Accountabilities or "What You Have to Do"

Team members will be responsible for:

- **Quality Guest Experience** by ensuring that every single guest has a sensational, playful and memorable F&B experience at The Top Hat Bars & Restaurant.
- **Effective Operations** ether when serving guest at the bar or serving guests at the table you will act in a profession manner giving the highest standard of service. Our aim is to see both guest and staff with genuine smiles on their faces.
- **Development** by ensuring that the F&B offering is continually updated you will have the opportunity to work with your team to design weekly & seasonal specials that tie in with the London Monopoly theme. Collaborating with the senior F&B management team, in the creation of innovative new ways to operate in order to maximize the guest experience.
- **Developing a Culture of Collaboration** by contributing to the continuous improvement of processes and procedures. You will inject fun, positivity and confidence into the F&B department making it contagious throughout the team.
- **New Openings** by being part of the team aiding the successful launch of The Top Hat Bar & Restaurant in August 2021 and potentially, subsequent openings in the future.

Knowledge, Skills and Experience

Essential

- Previous experience of working in a busy bar or restaurant with within a similar role

Desirable:

- Experience of operating internal reservation systems
- Confident, trouble shooting skills to solve the complex issues that can arise during service
- Results focused with the ability to take ownership of tasks
- Customer focused with excellent verbal communication skills, with the ability to work at all levels within the business
- First aid trained
- WSET Qualification in Wine/Spirits
- Have worked for a restaurant specializing in small plate service
- Experience of opening new restaurants and launching new F&B concepts