

ARE YOU OUR NEW FLOOR MANAGER?

THE DEN 'S-HERTOGENBOSCH – EINTX



Discover 's-Hertogenbosch's new 160-room lifestyle hotel with a gym and 5 meeting rooms for groups of up to 70 people. On 28 March 2022, The Den, 's-Hertogenbosch, a Tribute Portfolio Hotel, opened as part of the Odyssey Hotel Group and franchise of Marriott International. With its location between city and nature, The Den is ideally accessible, located within walking distance of the city centre and Central Station Den Bosch in the Paleiskwartier.

Hotel The Den takes inspiration from the converging waters of its fortified city of Den Bosch. When you step into the hotel, you immediately recognise this in the modern design with flowing lines and organic shapes, symbolising the rivers. The city's burgundian lifestyle is embraced with the lively Living Room, which then flows through to the restaurant and bar downstairs. Restaurant & Bar The Den offers casual all-day-dining, serving the best classics, a good cup of coffee & a nice glass of wine all day long. For those who want to go all-out, take the lift up to Den Bosch's first rooftop terrace: Current Rooftop Restaurant & Bar. This cosmopolitan spot offers the ultimate culinary experience with insane views and worldly allure.

POSITION

As F&B Supervisor at The Den, you will work closely with and report to The Den's Restaurant Manager, where you will manage the hotel's service staff. You are responsible for service quality and guest satisfaction. In doing so, you take into account the guidelines and Brand Standards of Tribute Portfolio & Marriott International. In this, you are the role model for the team and know how to enthuse and inspire them with your charisma and knowledge. It's not an office job; you get energy from being on the floor between your team and the guests!

The F&B outlets include the downstairs restaurant (breakfast, lunch and dinner), the bar, room service and five multifunctional meeting rooms. Current Rooftop Restaurant & Bar is not the responsibility of the F&B and kitchen team at The Den.



DUTIES AND RESPONSIBILITIES

Leading the F&B department in compliance with Marriott Brand Standards;

Collaborating on beverage and menu plans for the various outlets;

Optimising turnover within the F&B outlets;

Disciplined monitoring of compliance with house rules and regulations in the field of safety and HACCP;

Advising on the organisation of the department and improvement of existing systems and procedures;

Implementing improvements/adjustments;

Breaking in new colleagues within the department;

Training, supervising and inspiring direct employees;

Conduct various discussions (including performance & assessment) with direct employees;

Investing in a fine collaboration with the kitchen;

Working according to Tribute Portfolio & Marriott International guidelines.



WE ARE LOOKING FOR

Someone with a big heart for all things food & drink! You are a real foodie, up to date with the latest developments and know how to make a difference in our department with your enthusiasm. In addition, you are/have:

MBO/HBO working and thinking level with a preferably completed (higher) hotel school

At least 1 year of work experience in a similar management position

Guest-oriented, thinks in challenges and opportunities and not in problems

Commercial & competitive minded: always looking for opportunities to increase sales & efficiency

High sense of responsibility

Representative

Apprenticeship certificate is a plus



WE OFFER

A new hotel with an empowering management style
Marriott Employee Rate in over 7600 hotels!
Employee discount in all Odyssey Hotel Group hotels
Attention to your personal development
Room for ideas and creativity

INTERESTED

[**CONTACT US ABOUT THIS ROLE**](#)

