



Bar Manager

Brasserie Surréaliste is a young micro-brewery founded by two passionate brothers specializing in hop-forward and sour beers.

We recently found home in the trendy neighborhood of Dansaert in Brussels, in an iconic art-deco building of 1,500 square meters. Our 600m2 taproom, located just above the brewery, is opening in Autumn and will feature a huge bar, a restaurant, winter garden, beer shop and an exhibition hall with a special focus on digital art.

Our bar will have feature some of the best local and international beers, juicy wines, craft cocktails and sodas along with good coffee.

We're looking for a bar manager to join our team as of November.

The bar manager is responsible for all aspects of running the bar, including:

- Give our guests a great experience and supervise the team running the bar
- Manage staff planning
- Create and improve standard procedures for all operations
- Help the management in recruiting and training staff
- Manage inventories and orders
- Admin tasks
- Maintain the space clean and tidy

What we look for:

- Min. 3 years' experience in bartending
- Welcoming and smiling
- Passionate about good products (craft beer, natural wines, good food)
- Team-leader
- Open-minded with excellent organization skills
- Have a good network in Brussels community
- Willing to work at night and weekends
- Language: English, French and/or Dutch