

About Us

No two days at Carousel are ever the same. As our new Head of Drinks you'll be working across our revolving line-up of international guest chef residencies; our critically-acclaimed neighbourhood wine bar with its seasonal menu of crowd-pleasing small plates and its carefully chosen list of 150+ low intervention wines; and our agave focused cocktail bar, No. 23.

Add to that an amazing team who share a very real passion for creating amazing experiences, not just for our guests, but all the talented people we collaborate with from one week to the next, and you have an exciting, challenging and massively varied role in a close-knit, supportive environment that's relentlessly creative.

Role Overview

We are looking for a hands-on Head of Drinks with a very real passion for drinks, food and most important of all, people. Experience running a bar GP is essential; we are looking to see a proven track history of hitting targets and pushing wet spend across all aspects of the business. The role will suit someone who has a passion for both technically crafted cocktails using seasonal ingredients and low-intervention wine from across the world. The successful candidate will be in control of designing higher concept drinks for our agave bar no.23 as well as more casual, crowd-pleasing cocktails for the Wine Bar. They will work alongside the GM in curating the longer format bottle list as well as ensuring the by-the-glass selection across all parts of the venue is approachable and on-trend. They will also have a passion for training and developing our bar and front of house teams on all aspects of our drinks offering in terms of both product and delivery.

We would like to meet people who can help us to continue innovating and refining our processes. Nearly three years into our new Charlotte Street journey, and in our tenth year as Carousel, we have made huge strides as a hospitality company. We are looking for a talented individual who will fit with our culture while helping us to elevate what we do to the next level.

Key Responsibilities

- Managing the day-to-day operations of our agave focused cocktail bar no.23 as well as the dispense bar attached to the Guest Chef space and Wine Bar
- Designing unique and forward thinking cocktails for use in all of the above spaces
- Creating memorable experiences for our guests with warm, friendly and unpretentious service
- Inspire, support and develop the team, nurturing strong relationships with front and back of house to encourage a positive working environment that celebrates learning and experimentation
- Leading the bar team, ensuring they are meeting their key objectives and harnessing their strengths to create a high-performing team to rival the industry's best
- Maintaining the highest levels of service and hospitality
- Running a tight and effective operation, ensuring the business hits its target wet revenue, SPH and GP KPIs without compromising on our values
- Overseeing the beverage offering across all areas of the business, ensuring both its creativity and cost effectiveness

What we are looking for

- A minimum of 1 year Bar Management experience with extensive knowledge of the hospitality industry, bar operating systems and managing / developing a team
- Someone who enjoys new challenges and has the ability to inspire and lead others
- Great attention to detail and creativity
- Excellent organisational and time management skills
- Level headed and consistent, trustworthy, open and reliable
- Ability to work calmly and resourcefully under pressure
- A passion for great food, great wine and people

Perks

- Daily home cooked staff meals (including breakfast for early birds)
- Bottomless hot drinks
- 50% off in the Wine Bar
- Friends & Family discounts
- £200 voucher to spend in the Guest Chef restaurant, per quarter
- 28 days off (paid), including bank holidays, plus extra days off between Christmas & New Year
- Additional half day off on your birthday
- Additional holiday days for every year (after three years of service)
- Cost price wines
- Regular staff socials

How To Apply

If you think you fit the bill, please send a CV and covering letter to info@carousel-london.com.

Make sure you let us know why you specifically want to work with us. We look forward to hearing from you. Good luck!