



VACANCY

Fouriesburg, Free State

EVENT PLANNER & RESTAURANT MANAGER

Key Responsibilities:

- Oversee daily operations of the restaurant and padstal
- Plan, coordinate, and execute events (functions, markets, weddings, etc.)
- Manage and motivate staff to deliver excellent service
- Control stock, ordering, and supplier relationships
- Ensure high standards of food quality, hygiene, and presentation
- Handle customer queries and ensure a positive guest experience
- Manage cash-ups, administration, and reporting
- Drive sales and identify new opportunities, including events

Requirements:

- Proven experience in restaurant, hospitality, or event management
- Strong leadership and organisational skills
- Excellent communication and customer service abilities
- Ability to work under pressure and manage multiple functions
- Creative flair for planning and executing events
- Basic financial and administrative skills
- Willingness to work weekends and public holidays
- Valid driver's license

Housing provided

Competitive salary (experience-related)

Apply via our website: www.bloukruin.co.za