

The story of our Legendary Irish Hospitality began over 40 years ago and continues today with new chapters that reflect Bennigan’s history while introducing a reinvented brand. We are redefining casual dining with chef-driven food, innovative drinks and memorable dining experiences for every guest, every meal, every day.

A high-energy neighborhood restaurant and tavern, Bennigan’s is relentlessly focused on the people, food and experience that define it. Our new restaurant design is warm and inviting, putting the focus on the food, the drinks and, as always, the Irish Hospitality. Bennigan’s has always been a neighborhood favorite – not just for food and drinks, but as a place to meet friends and kick back for a while.

We are searching for qualified candidates to join our Steubenville, OH team to go above and beyond the casual dining expectations of today. Located in the newly developed Franciscan Square, Bennigan’s is slated to open in June; 12-week management training program required.

**General Manager**

Primary responsibilities include the supervision of the day to day overall performance of the management team and its members by taking an active role in the development, training, planning and execution required for building a Legendary team. The GM is responsible for overseeing inventory and ordering of supplies, writing schedules, manpower planning, interviewing and hiring, and maintaining a safe work environment. Requirements:

-Minimum 2 years casual dining, high volume, General Manager experience

-Thorough P&L, budget, and cost control knowledge

-High personal integrity, professionalism, and maturity; keen attention to detail

-Solid relationship management and performance management skills; strong communication skills

-Ability to motivate, direct, and lead in fast-paced environment

**Service Manager**

Primarily responsible for all service operations, leading the way to winning Guests through coaching, motivation, communication, organization, and teamwork, inspiring the Team to exceed guest expectations. The Service Manager is responsible for creating and executing a developmental plan for service; the goal of which is to deliver on the mission. Requirements:

-Minimum 2 years casual dining, high volume manager/supervisory experience

-Basic knowledge of P&L statements, budgets, cost controls; working knowledge of inventories, ordering, and receiving

-Solid liquor, beer, and wine knowledge; exceptional guest service skills

-Proven problem-solving abilities; self-motivator while adhering and enforcing corporate standards

**Kitchen Manager**

Primary responsibilities include all kitchen operations by leading the kitchen employees as a team, inspiring them to exceed expectations. The Kitchen Manager is responsible for developing and executing a developmental plan for the kitchen; the goal of which is to deliver on the mission. The Kitchen Manager is responsible for managing all functions of the restaurant during opening, mid or closing shifts. The Kitchen Manager is responsible for food quality, hiring kitchen team members, kitchen cleanliness, food safety and sanitation, food ordering and inventory. Requirements:

-Minimum 2 years casual dining, high volume, kitchen management experience

-Strong understanding of P&L, budget, and cost controls

-Highest regard for guest satisfaction along with food safety, cleanliness, and sanitation

-Professional; ability to encourage, direct, and lead in fast-paced environment

Resume and salary requirements should be sent to:

Bennigans\_steubenville@prosperahospitality.com