



Job Title: Theatre Bar Manager

Reports To: Director of Marketing & Events

Temporary Contract - Flexible Hours

Why work at The GRAND?

We are a dynamic, non-profit arts organization seeking a **Theatre Bar Manager** to join our team of strategists, creative thinkers, artists, and collaborators. You will have the opportunity to lead and enhance the operations of a high-performing bar that supports a variety of events, including theatre productions, corporate functions, and high-traffic occasions such as concerts.

Who we are:

The GRAND is one of Western Canada's oldest theatres and has contributed to Calgary's theatre and live performance communities in a myriad of ways for over 100 years. Today, we are a charitable organization committed to being the home of creative placemaking in Calgary. Our vision is to be a performing arts venue for the next 100 years and beyond, as part of Calgary's vibrant arts and culture ecosystem. Our purpose is to collaborate with Calgary's arts community, offering a stage to amplify voices, share stories, and create art that reflects and serves the city's diverse communities.

As we continue to evolve, we seek individuals who are confident in taking initiative, adapting to change, and solving problems to help drive our mission forward. We are committed to presenting art from all disciplines and perspectives, supporting local artists in presenting and mastering their craft, and creating memorable experiences for our audiences.

Job Summary:

The ideal candidate will have a strong background in bar management, event operations, food service, and team development. In this role, you will assess and refine our existing bar systems to ensure they meet the diverse needs of our events. Additionally, you will provide strategic recommendations for long-term improvements, focusing on efficiency and maintaining a standard of excellence.

This is a three-month contract position running from January 20th to April 20th, with flexible start and end dates. There is also potential for the role to transition into a permanent position. Compensation will be determined based on the scope of work, contract terms, and the candidate's experience.



Responsibilities:

- Organize and optimize the basement storage cage, basement fridge, and main floor fridges, ensuring they meet the highest standards of cleanliness and efficiency.
- Hire a team of highly skilled bartenders.
- Streamline existing processes and procedures, providing hands-on training to staff members on updated systems.
- Assess the current service setup, recommend enhancements, and implement necessary improvements.
- Introduce highball service and train staff in liquor handling, storage, accurate inventory management, and service techniques.
- Create 2-3 signature cocktails for premium events and provide staff with thorough preparation training.
- Revise and enhance the bar menu to improve offerings and elevate the guest experience.
- Identify and recommend additional tools or equipment to further optimize bar operations.

This role is perfect for a results-driven professional who thrives on improving systems, mentoring staff, and delivering outstanding service in a fast-paced setting.

Thank you for considering a career with The GRAND! To apply, please email programming@thegrandyyc.ca with your resume and cover letter.

**Only those selected for an interview will be contacted.
Interviews will begin in mid to late January 2025.**