



## Chicago

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### GENERAL INFORMATION

**Position Title:** Food and Beverage Director

**Pay Status:** Exempt

**Job Status:** Full-Time

**Reports To:** General Manager

**Direct Reports:** Restaurant Manager, Executive Chef, Bar Manager, and Lead Server

**Works in Cooperation with:** Finance and Production Stage Manager

**Employer:** Randolph Entertainment (dbaTeatro ZinZanni)

**Starting Date:** ASAP

**Compensation:** \$70,000 + DOE

**Last Revision Date:** 04.15.2024

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### SUMMARY:

Teatro ZinZanni presents a fully integrated evening of entertainment which includes cirque artists, European cabaret, contortionists, jugglers and illusionists with live music and a fabulous multi-course meal.

The venue includes an exquisite lounge, full bar, and an antique Spiegeltent where the dining and performances take place. Capacity of the tent is 300, and has an adjacent kitchen that has been fully customized to support the preparation of a high-end, 4 course meal which is incorporated into the show. Teatro ZinZanni is located on the 14th Floor of the Cambria Hotel. The venue has been operating since 2019.

The smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of the production and restaurant staff. Our success is determined by the integration of excellent guest service from ticketing to night of show and beyond, the quality of the show and seamless food and beverage operations.

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### POSITION SUMMARY:

The Food and Beverage Director provides leadership and oversight of the food and beverage programs on the business and operations level as well as the hospitality integration into the overall Teatro ZinZanni show experience. The Food and Beverage Director is responsible and accountable for planning, direction, support and success of the entire hospitality team to assure peak performance, and establish excellence for the guest experience, by ensuring smooth operation of the facility through active engagement with maintenance vendors.

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## ESSENTIAL FUNCTIONS

- Provides leadership regarding all food and beverage initiatives including menu design, food and beverage operation integration with the show and the creative and conceptual development of new food and beverage experiences.
- Ensures that there are consistent standards of superior food service and quality for both employees and guests.
- Oversees cost of goods, labor, and general expenses of food and beverage operations.
- Motivates and inspires all team members; supports hospitality teams in recruiting and hiring; and develops and enhances training programs to support staff and provide leadership to teams.
- Manages staff proactively, conducts check-ins and reviews, utilizes effective communication and fosters a positive work environment.
- Works collaboratively with departments to ensure cohesive show and guest experience
- Maintains effective communication between all members regarding food and beverage operations, safety, and employee concerns.
- Monitors the performance of food and beverage operations to make positive adjustments in cost controls to ensure consistent or increased profitability.
- Responsible for the physical plant of the venue. Works collaboratively with other department heads to ensure that facilities issues are understood and solved.
- Develops and is accountable for the entire Food and Beverage annual budget.
- Oversees all food and beverage purchasing information; invoices, contracts and receipts ensuring accurate record keeping and timely submittal of orders, documentation and reports
- Fosters, coordinates, and maintains vendor, supplier, and maintenance relationships.
- Maintains standards assessing controls for quality, cleanliness, and safety and security.
- The manager frequently assists with food and beverage service as needed, and is responsible for handling special guest needs and concerns.

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## JOB QUALIFICATIONS

### Essential minimum skills, education, and experience:

- Strong organizational, communication and management skills.
- Ability to define and implement effective restaurant policies, procedures and best practices.
- At least 5 years of restaurant management experience.
- High volume and/or fine dining experience preferred.
- Ability to work independently and in collaboration with a team, including remote colleagues.
- Excellent time management skills.
- Creative problem-solving skills, team and consensus-building skills.
- Honesty, integrity, a strong work ethic, good follow-through, and a sense of humor, and a passion for Teatro ZinZanni's unique production.
- Consummate managerial skills with a track record of direct supervisory experience and the ability to achieve goals through leadership, influence, and teamwork.
- Tenacity, resilience, and a comfort with confrontation and controversy coupled with grace under pressure.
- Innovation and entrepreneurial thinking is encouraged.
- Knowledge of theater operations is helpful.
- Experience in financial management and oversight.

- Experience with hiring process and HR compliance.
- Experience working with vendors, suppliers, contractors, and maintenance teams.
- Liaise between the group sales and special events teams to ensure that guests expectations are fully met.

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## **WORKING SCHEDULE/ENVIRONMENT**

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Fast-paced, complex theatrical environment incorporating a 300 seat fine dining restaurant.
- The employee requires good organizational skills, memory, and the ability to respond to changing demands as needed.
- The atmosphere includes loud noise, bright lighting and strobe lights.

Primary schedule Tuesday through Saturday or Wednesday through Sunday. Schedule is subject to change to accommodate special events, holidays, and other added performances. (Schedule will vary according to the show calendar).

## **PHYSICAL DEMANDS**

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- While performing the duties of this job, the employee is regularly required to use hands to handle, or feel; reach with hands and arms; climb or balance; stoop, kneel, crouch, and talk or hear.
- The employee is required to stand and walk during most of the shift while carrying heavy, full trays of food and dishes.
- The employee must frequently lift and carry up to 50 pounds.

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Randolph Entertainment LLC (hereinafter "Teatro ZinZanni" or "Company.") IS AN EQUAL OPPORTUNITY EMPLOYER. We believe every employee has the right to work in an environment that is free from all forms of unlawful discrimination. Consistent with applicable laws, Teatro ZinZanni makes all decisions involving any aspect of the employment relationship without regard to race, color, sex, pregnancy, creed, religion, age, marital or nursing mother status, national origin, ancestry, citizenship, the presence of any disability (sensory, mental, or physical), medical or genetic information, military or veteran status, sexual orientation, gender identity, gender expression, or any other status or characteristic protected by applicable local, state, or federal law. Discrimination and/or harassment based on any of those factors are inconsistent with our philosophy of doing business and will not be tolerated. This policy of non-discrimination applies to all aspects of recruiting and employment, including compensation, benefits, advancement, transfers, and reductions in force. PLEASE CONTACT THE COMPANY YOU NEED ASSISTANCE COMPLETING THIS APPLICATION OR TO OTHERWISE PARTICIPATE IN THE APPLICATION PROCESS.

**How to apply:**

Please send a cover letter and resume in PDF format to:  
[chicago-restaurant-jobs@zinzanni.com](mailto:chicago-restaurant-jobs@zinzanni.com)