



## Seattle

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### GENERAL INFORMATION

**Position Title:** Bar & Dining Manager

**Pay Status:** Exempt

**Job Status:** Full-Time Seasonal

**Reports To:** Food and Beverage Director

**Employer:** TZZ LLC (dba Teatro ZinZanni)

**Start Date:** 09/01/2025

**Compensation:** Salary/77k annually

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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 smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of sales, production and service 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.

Teatro ZinZanni's newest show will be performed at our residency in Seattle at the Emerald City Trapeze/SANCA location. This one-of-a-kind run of performances showcasing Teatro ZinZanni's inimitable flair for laughter on the edge and luxury in the wild. Expect new Chaos, expect new Dinner, expect new Love! The Teatro ZinZanni dinner and show experience will open in the fall of 2025 and run into 2026.

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### POSITION SUMMARY

The Bar & Floor Manager is operating under the supervision of the Food & Beverage Director with the primary function of providing support and maintenance to all bar operations, encompassing beverage program execution, beverage and bar supply purchasing and inventory, beverage program administrative duties, beverage storage, preparation, presentation and minimization of waste. Additionally, they provide "right hand" support to the Director of Food & Beverage in all food & beverage operations related areas, such as show implementation, integration of beverage and food service with show, staff management (staff selection, attendance and performance), guest relations (guest satisfaction and guest issues resolution).

The smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of the service staff. Our success is determined by the quality of the product

and the quality of the effort put forth by the service staff. Teatro ZinZanni is a fine dining restaurant and theatrical performance where comfort with, and enthusiasm for this work environment, is essential.

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## **ESSENTIAL FUNCTIONS**

### **Responsibilities and Duties**

#### **Beverage Program**

- supporting daily bar operations for a 220 seat performance venue that requires beverage production in synchronic rapport to a show order timeline
- lead contributor to new show beverage program creation/daily beverage program and beverage service execution
- upholding high beverage service standards: details of beverage course service, beverage service patterns, efficiency, loss prevention, sales techniques, general presentation
- responsible for cleaning and maintenance schedule of all bar equipment and bar storage areas
- monitoring overall bar work presence and attendance: pre-show activities and process, creating bar staff duties schedules with daily, weekly and monthly workload, efficiency, punctuality, observance of dressing-up process, crew meal process, punctuality and roll call for daily restaurant staff meeting and post-show activities and process (end of show service patterns, operational clean up, service staff end of shift procedures and staff departure, etc.)
- executing and documenting ongoing weekly and monthly physical inventory and
- ensuring all aspects of the bar operations are compliant with applicable government regulations at all times

#### **Venue Operations**

- restaurant floor operations
- service staff management
- processing department and interdepartmental financial documents
- compiling Performance Reports
- preparing nightly closing paperwork and executing nightly duties
- attending restaurant operational meetings
- performing other duties and responsibilities as required

#### **Staff Management**

- Supports preparing day-to-day labor assignments, monitoring hospitality daily staff schedule assignments and all communications pertaining to these schedules (call offs, on call, schedule limitations, vacation requests etc.) as well as ongoing training schedules.
- Supports service staff overall work presence and attendance activities, service staff (bar, busser and server) during pre-show activities and process (work load, efficiency, punctuality, observance of dressing-up process, crew meal process, punctuality and roll call for daily restaurant staff meeting and post-show activities

and process (end of show service patterns, operational clean up, service staff end of shift procedures and staff departure, etc.)

- Supports maintenance of service standards to include: details of course service, operational logistics and service patterns, efficiency, loss prevention and sales techniques
- supports staff training modules, training schedules and progress
- Creates guest and staff reports and provides ongoing suggestions for improving service standards and staff development

### **Guest Management**

- ensuring outstanding guest experience during operations (strong hospitality presence on show floor from welcome to departure)
- supervising group sales activity (guest arrival, seating, service, and departure) and processing group sales related financial documents
- working with Food and Beverage Director toward timely resolution of guest issues

### **JOB QUALIFICATIONS**

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

- Professional behavior: this includes maintaining an upbeat, uplifting and positive attitude; with a calm, composed and strong appearance as well as setting an exemplary performance example for all coworkers.
- Capacity to deliver excellence in all aspects of interactions with guests and peers, showcasing understanding, maturity, control and finesse
- Must possess integrity, common sense, sense of perspective and sense of humor
- Must have excellent work ethics, responsibility and pride in the work and in the work team
- Timely, focused and capable of meeting deadlines while maintaining a high degree of accuracy
- Requests assistance when appropriate, and capacity to delegate when needed.
- Ability to work with and communicate well with all types of staff personalities
- Deflecting conflict in a public setting with tact, calm and speed
- Maintaining confidences, handling highly confidential materials, and maintaining a confidential work area
- Minimum bachelor's degree or equivalent
- Minimum 5 years of experience in a high volume, bar environment/preferably upscale or fine dining entertainment venue
- Must be a professional career bar lead with keen attention to detail, cleanliness and timing
- Must have a passion for innovative, outstanding cocktails and strong interest and knowledge in food and wine
- Must have experience with electronic POS systems as well as experience with cash handling/closing duties
- Must have Experience in human relations in a hospitality environment
- Experience or background in the performing arts is preferred
- Computer skills, with Excel as an emphasis, are required

## **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 40 pounds.

## **Work/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 240-seat fine dining restaurant.
- Serving food 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 of Wednesday through Sunday or Tuesday through Sunday, as well as added shifts for Matinee or special events (Schedule will vary according to the show calendar)

TTZ 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: [restaurant-jobs@zinzanni.com](mailto:restaurant-jobs@zinzanni.com).