

CARDIFF COWBRIDGE PENARTH

WE ARE HIRING

# WORK FOR US



**TOM AND OWEN HAVE BUILT AN OUTSTANDING TEAM WITHIN THE BAR 44 GROUP. THAT TEAM HAVE A DESERVED REPUTATION FOR EXCELLENT CUSTOMER SERVICE.**

In one of the most challenging industries, where there are so many things to get right, having the right people ensures everything else will fall into place.

Of course, it's demanding but we go all out to ensure our people are not only properly rewarded but enjoy their work, because happy staff means happy customers and that means a happy and healthy business.

We're resourceful and do things properly. Because we are growing there will be opportunities to develop your career through internal promotion. We help each other, because we value the relationships and knowledge that builds within the team.→



# DETAIL

Our ambition is not driven by taking shortcuts, each bar has to find a good way to settle into its community and that takes time and thought. We don't always get it right first time around, so we're ready to change things if we discover a better way.

Each business is a living experiment and we're looking for you to nurture and develop it. We definitely don't like the 'one size fits all' approach and there is no room for a chain mentality here. Each bar is a different business and must have a unique character, however they all share some important traits – our excellent food, drink and service.

Tapas y Copas (tapas and drinks) is what we do. Using the finest Spanish produce known to man, coupled with the best local produce we are striving to produce the finest tapas, and our passion with Spain knows no bounds!

We have won several awards for both food and drink, just last year we won Cardiff Life Magazine Restaurant of the year as well as being The Good Food Guide Reader's Restaurant of the year.

Almost everything we serve is made on the premises, or traditionally cured and aged in Spain and carved or cut by ourselves for our customers' pleasure. Our food is complemented by a superb array of drinks.

As much effort and passion go into sourcing and creating our drinks and extensive cocktail list with a distinct Spanish flavour, as it does our food.

We have fantastic relationships with our local and Spanish growers and suppliers. In fact, we take team members out to Spain on a regular basis. So far this year the chefs have been out to visit the caves in Spain where our blue cheese is made and some of the front of house team have been to a Sherry fiesta in Jerez.

Our staff share our passion for excellent service, authentic food and wine and the Spanish way of life. Our team are energetic and committed and have passion, attitude and charisma.

Our aim is for the 44 team to keep smiling when under pressure and exude confidence whilst maintaining an easy-going informality with complete professionalism.

Our preference is to promote from within and whether you stay with us for a long or short time, we want it to have been a positive experience for you and a boost to your CV.

We offer training and development as well as recognised qualifications where possible that will help move your career along.

We have amazing staff parties twice a year where we close the entire business for two days – day one to party and day two for rest and recovery! We like to surprise our staff at Easter, Birthdays and Christmas. We offer great discounts to staff at all times. Holiday entitlements increase with length of service and we give flash cash rewards for exemplary customer service. We are adding to these little extra's all the time.

## IF OUR COMPANY SOUNDS INTERESTING TO YOU

Please email your CV to [operations@bar44.co.uk](mailto:operations@bar44.co.uk) or phone Natalie on 07970 779580

We are always looking for front of house staff, cocktail bar staff, chefs and kitchen porters. We try to promote our management team from within, but occasionally we have supervisor and management vacancies

