

HOSPITALITY JOB VACANCIES

www.mountjuliet.ie



Mount Juliet Estate, a Marriott Autograph Collection, is a 5 Resort, set in 500 acres of rich and historic Irish countryside. Whether it is the elegant grandeur of a magnificent Georgian Manor House or the chic sophistication of Hunter's Yard, our two residences draw on centuries of local Irish heritage to weave a rich tapestry of vibrant stories. The company have a fantastic vacancy for different roles to join the team*

Chef de partie-The Hound

Ref: #JOB-2406604

No of positions: 1

We have a fantastic vacancy for a Chef De Partie to join our team at our Hunter's Yard property.

Key Duties And Responsibilities

- Display excellence in food preparation and service
- Work effectively as part of a team and ensure a professional, friendly and courteous service
- Ensure that health and safety standards are met within the kitchen
- Be responsible for all culinary dishes that are prepared in their section. You must be very knowledgeable about your specialize.
- Give Direction within their section, as well as reliably carry out orders handed down to them by the sous chef or head chef. You should also be able to take responsibility of your section and support the kitchen in the absence of the Senior Chefs.
- Guest Relations where appropriate
- Have thorough knowledge and understanding of all standards of performance and delivery within your department.

Requirements

- ✓ Experience as a Chef in a similar position within a professional, busy 4 or 5 star kitchen environment
- ✓ Strong knowledge of HACCP and food safety procedures
- ✓ Experience in a variety of cuisines and strong attention to detail, ability to multi-task
- ✓

Benefits Include

- ➔ Competitive Pay, €14 gross (Depending on experience the company will pay more than starting salary)
- ➔ International Hotel discounts on Marriott Hotels
- ➔ Staff Meal on duty and uniform
- ➔ Training & Continuous Professional Development and Complimentary Health Club Access
- ➔ Working time: 39 hours per week

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This project is funded by the European Union

Chef de partie-Lady Helen**Ref: #JOB-2406578****No of positions: 1**

We have a fantastic vacancy for a Chef De Partie to join the prestigious culinary team at our Michelin-starred Lady Helen Restaurant. Lady Helen is Mount Juliet Estate's Michelin-starred fine dining restaurant, led by Executive Chef John Kelly, and renowned for its refined modern Irish cuisine, seasonal tasting menus, and elegant service within the historic Georgian Manor House. This is an exciting opportunity for a passionate and career-focused individual looking to advance their skills in pastry within a fine dining environment.

Key Duties And Responsibilities

- Display excellence in food preparation and service
- Work effectively as part of a team
- Ensure a professional, friendly and courteous service
- Ensure that health and safety standards are met within the kitchen
- Be responsible for all culinary dishes that are prepared in their section. You must be very knowledgeable about your specialize.
- Give Direction within their section, as well as reliably carry out orders handed down to them by the sous chef or head chef. You should also be able to take responsibility of your section and support the kitchen in the absence of the Senior Chefs.
- Guest Relations where appropriate
- Have thorough knowledge and understanding of all standards of performance and delivery within your department

Requirements

- ✓ Experience as a Chef in a similar position within a professional, busy 4 or 5 star kitchen environment
 - ✓ Strong knowledge of HACCP and food safety procedures
 - ✓ Experience in a variety of cuisines
 - ✓ Strong attention to detail, ability to multi-task
- Benefits Include

Benefits Include

- ➔ Competitive Pay, €14 gross (Depending on experience the company will pay more than starting salary)
- ➔ International Hotel discounts on Marriott Hotels
- ➔ Staff Meal on duty
- ➔ Uniform
- ➔ Training & Continuous Professional Development
- ➔ Complimentary Health Club Access
- ➔ Working time: 40 hours per week

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Commis Pastry Chef**Ref: #JOB-2406581****No of positions: 1**

We are currently recruiting for a Commis Pastry Chef to join the prestigious culinary team at our Michelin-starred Lady Helen Restaurant. Lady Helen is Mount Juliet Estate's Michelin-starred fine dining restaurant, led by Executive Chef John Kelly, and renowned for its refined modern Irish cuisine, seasonal tasting menus, and elegant service within the historic Georgian Manor House. This is an exciting opportunity for a passionate and career-focused individual looking to advance their skills in pastry within a fine dining environment.

The Role

As a Commis Pastry Chef, you will support the Senior Pastry Chefs in the preparation and presentation of all pastry, bread, and dessert items to the highest standards. You will play a key part in maintaining the Michelin-level excellence for which Lady Helen is renowned.

Key Duties & Responsibilities

- Assist with daily mise en place and preparation of desserts, pastries, and baked goods.
- Maintain high standards of cleanliness and hygiene in the pastry section.
- Support senior chefs by following instructions precisely and reliably.
- Cooperate with HACCP standards and ensure food safety protocols are adhered to at all times.
- Take initiative within your section and contribute to consistent, high-quality output.
- Ensure a courteous, professional, and team-oriented working environment.
- Learn and grow in your role through structured guidance and training.

Requirements

- ✓ Have a minimum of 1 year of professional kitchen experience, ideally in a high-end hotel or fine dining restaurant.
- ✓ Be passionate about pastry arts with a strong desire to learn and grow.
- ✓ Demonstrate excellent organisation skills and strong attention to detail.
- ✓ Possess good communication skills and basic to fluent English.
- ✓ Be willing to work flexible shifts, including weekends.
- ✓ Have knowledge of HACCP and best practices in kitchen hygiene.
- ✓ Display initiative and a commitment to excellence.

Benefits Include

- ➔ Competitive Salary, €13.50 gross (Depending on experience the company will pay more than starting salary)
- ➔ Staff Meals on Duty
- ➔ Uniform Provided
- ➔ Complimentary Access to the Health Club
- ➔ Training & Continuous Professional Development
- ➔ International Marriott Hotel Discounts
- ➔ Employee Assistance Program
- ➔ Working time: 40 hours per week

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Recepcionist**Ref: #JOB-2406754****No of positions: 1**

The Rol

Reporting to the Front of House Manager the role of the front office associate is to welcome guests as they arrive at the hotel.

Responsible for checking guests in and out, issuing keys, taking reservations by telephone or email, preparing bills and dealing with payments. To provide guests with information, answer their queries and deal with complaints.

Key Duties And Responsibilities

- To undertake front of house duties, including meeting, greeting and attending to the needs of guests, to ensure a superb customer service experience.
- To build a good rapport with all guests and resolve any issues quickly and report any complaints to management, to maintain high quality customer service.
- To deal with guest requests to ensure a comfortable and pleasant stay.
- To be responsible for accurate and efficient with guest billing and billing procedures.
- To assist in keeping the hotel reception area clean and tidy at all times.
- To undertake general office duties, including correspondence, emails and filing
- To ensure that all reservations and cancellations are processed efficiently.
- To report any maintenance, breakage or cleanliness problems to the relevant manager.

Requirements

- ✓ Some experience in a front office or hospitality role.
- ✓ Excellent interpersonal skills, including a pleasant telephone manner
- ✓ Good administrative skills and the ability to use email and booking systems Good team working skills
- ✓ A friendly and welcoming approach
- ✓ High standards of dress and presentation
- ✓ Fluent level of English and eligible to work in Ireland.
- ✓ Valid Driving License

Benefits Include

- ➔ Competitive Pay, €13.50 gross (Depending on experience the company will pay more than starting salary)
- ➔ Employee Assistance Program
- ➔ International Hotel discounts
- ➔ Staff Meal
- ➔ Uniform
- ➔ Training & Continuous Professional Development
- ➔ Complimentary Health Club Access
- ➔ Working time: 39 hours per week

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Accommodation Assistant / Supervisor

Ref: #JOB-2406361

No of positions: 2

Key note

Candidates will be considered for either role depending on their experience and skills.

Main Duties

- Maintains excellent standards of cleanliness throughout the Estate
- Clean and maintain hotel bedrooms for check in and check out
- Cleaning of public areas / meeting rooms and office space
- Ensures all maintenance requests are communicated clearly to the Maintenance Team.
- Deals with all guest requests in a professional and timely manner.
- Ensure that all checklists are completed.
- Follows Estate procedure for the acceptance, security and return of guest lost property.
- Adheres to Estate policy for key control and security.

Desired Skills

- ✓ At least 1 years experience as a Accommodation Assistant in a hotel or similar environment is essential.
- ✓ Experience in cleaning / sanitising
- ✓ The ability to engage well with guests
- ✓ Excellent attention to detail
- ✓ The ability to adapt to change and work well under pressure
- ✓ Outgoing and friendly personality
- ✓ Have a professional image at all times in line with the Hotel standards
- ✓ Be committed to the team and the Hotel industry.
- ✓ Be flexible with working hours (must be available for weekends and midweek, early starts and late finishes)
- ✓ Report all potential and real hazards immediately.
- ✓ Attend all fire, health and safety and first aid training.
- ✓ Ensure the safety of the persons and the property of all within the premises by fairly applying Hotel Regulations, by strict adherence to existing laws and reporting any possible hazards and conditions to the Manager.
- ✓ Be passionate about hospitality, and thrive on working as part of a team.
- ✓ Be personable, responsible and conscientious.
- ✓ Have the ability to deliver great customer service and develop relationships with our guests.
- ✓ Have the ability to remain calm under pressure.
- ✓ Be committed to their own personal development.
- ✓ Be comfortable working on their own and as part of a team.

Benefits Include

- ➔ Flexible Working Hours,
- ➔ Competitive Pay, €13.50 gross (Accommodation Assistant) and 14€ (Accommodation Supervisor) (Depending on experience the company will pay more than starting salary for both vacancies)
- ➔ Employee Assistance Program
- ➔ International Hotel discounts
- ➔ Staff Meal
- ➔ Uniform
- ➔ Training & Continuous Professional Development
- ➔ Complimentary Health Club Access

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Experience F&B Assistant**Ref: #JOB-2406293****No of positions: 1**

The Role

The ideal candidate must have 1 year's experience working in a busy high quality hotels or restaurants. You must speak fluent English and work to a high standard in customer service. We are looking for someone who is outgoing, friendly and ambitious to join our expanding team.

Responsibilities

- To strive at all times to exceed the expectations of all customers within the hotel and to do so in a pleasant and efficient manner in accordance with established standards in the hotel.
- To assist the Bar & Restaurant Managers in maximizing revenue through promotions, new products and special offers.
- To serve all beverages in accordance with hotel standards and training provided while following good customer care practices.
- To adhere to all Health & Safety, Hygiene and Cashiering Procedures.
- To handle customer queries and complaints in a professional, efficient manner.

Requirements

- ✓ Previous experience working in a busy restaurant and bar environment essential.
- ✓ Strong communication, interpersonal and organisational skills essential as is the ability to work as part of a team and on own initiative.
- ✓ Knowledge of Whiskeys, Wines and Cocktails
- ✓ Strong customer focus essential.
- ✓ Strong customer service skills
- ✓ Good communication skills

Benefits Include

- ➔ Competitive Pay, 13,70€ gross (depending on experience the company will pay more than starting salary)
- ➔ Employee Assistance Program
- ➔ International Hotel discounts
- ➔ Staff Meal
- ➔ Uniform
- ➔ Training & Continuous Professional Development
- ➔ Complimentary Health Club Access

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Porter

Ref: #JOB-2406726

No of positions: 1

The role

- Ensuring that each guest to the estate receives a warm and friendly welcome
- Dealing professionally with telephone and face to face inquiries
- Handling projector and other audio-visual set-ups
- F&B duties
- Responding to guest requests appropriately and in a timely manner
- Promoting and up-selling the estate's facilities
- Dealing sensitively with guest feedback
- Other duties as required

Minimum Requirements

- ✓ Previous similar experience
- ✓ Good audio-visual and computer skills
- ✓ Cash handing experience
- ✓ Bar experience
- ✓ Ability to use own initiative
- ✓ Friendly outgoing personality and excellent customer service skills
- ✓ Flexible regarding working hours
- ✓ Full Clean Driving Licence

Benefits Include

- ➔ Competitive Pay, 13,50€ gross (depending on experience the company will pay more than starting salary)
- ➔ International Hotel discounts
- ➔ Staff Meal
- ➔ Uniform
- ➔ Training & Continuous Professional Development
- ➔ Complimentary Health Club Access

The company have a certain amount of accommodation available at supplemented rate and will also support candidates that hired to find accommodation in locality of the hotel.

This is an excellent opportunity for you to progress their career in the luxury hotel industry with a supportive and ambitious employer.

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To apply

CVs and a covering letter in English by email to gavin.caird@welfare.ie and copy to pcpmixto.eures@sepe.es quoting the name of the vacancy:

- ***Chef de partie-The Hound*** and the vacancy reference **2406604** .
- ***Chef de partie-Lady Helen*** and the vacancy reference **2406578**
- **Commis Pastry Chef** and the vacancy reference **2406581**
- **Recepcionist** and the vacancy reference **2406754**
- **Accommodation Assistant / Supervisor** and the vacancy reference **2406361**
- **Experience F&B Assistant** and the vacancy reference **2406293**
- **Porter** and the vacancy reference **2406726**

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the Eligibility and requirements for an employment permit if you are unsure of your eligibility to apply for this vacancy.

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Para más información contacta con el/la Consejero/a EURES de tu provincia:

https://www.sepe.es/contenidos/personas/encontrar_empleo/encontrar_empleo_europa/consejeros.html

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