



MAGHERAMORNE ESTATE

Seasonal Hospitality Team Member

About us

Magheramorne Estate is a private family-run estate offering exclusive weddings, corporate hospitality, and luxury dining and accommodation. We deliver exceptional experiences in a truly unique setting, nestled on the coastal route, 30 minutes from Belfast.

Magheramorne Estate is a private, family run business, a sister company of Jane's Kitchen, Northern Ireland's most established catering businesses, with 30+ years of experience. They pride themselves on a family ethos, supporting local, producing fine food and delivering quality service.

We are seeking team members for our acclaimed Guest Experience team, working in roles across the estate to help us deliver memorable experiences for our guests across weddings, corporate events, high-end private dining and accommodation.

We are seeking individuals who have:

- Previous experience in hospitality service (preferred).
- Utilize strong common sense to make quick decisions in high-pressure situations.
- Exceptional communication skills.
- Proven ability to work effectively in a team environment.
- Strong interpersonal skills to encourage positive team interactions.
- Ability to think critically and resolve issues efficiently.
- Strong organisational skills and attention to detail.
- Openness to feedback and willingness to adjust to changing circumstances.
- Flexibility in work hours and responsibilities as needed.
- A proactive and positive attitude that contributes to a welcoming atmosphere.
- Commitment to maintaining a pleasant work environment for both team members and guests.
- A trustworthy and honest individual, who is enthusiastic and hard working.
- Basic knowledge of health and safety procedures.
- Take pride in your appearance with a high standard of personal presentation.
- Be flexible and willing to take on different roles or shifts if required to support the Estate's operations.

Salary

The salary for 'Seasonal Hospitality team' typically ranges from £8.00 - £13.75 per hour, depending on experience and the specific requirements of the role.

Magheramorne Estate is an Equal Opportunity Employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.

Roles and Responsibilities

1. Food & Beverage Team

- Ensure timely and accurate delivery of all food and beverage to guests.
- Monitor the quality and presentation of food and beverages before serving.
- Greet guests warmly and provide attentive service throughout their dining experience.
- Respond promptly to guest inquiries, and requests.
- Maintain strong levels of customer service to enhance guest satisfaction.
- Oversee the dining area to ensure cleanliness, organization, and manage table assignments.
- Work collaboratively with the kitchen and bar staff to accommodate special requests.
- Communicate effectively with team members to ensure fluid operations during service.

Example Shift Patterns

08:00 - 12noon	(Breakfast only)
08:00 – 16:00	(Breakfast and Afternoon Drinks reception)
13:00 – 21:30	(Afternoon and Dinner service)
16:00 – 21:30	(Dinner shift only)
16:00 – 23:00 / Close	(Dinner service and late evening shift)

2. Bartending Team

- Mix, garnish, and serve drinks according to standard recipes or customer preferences.
- Create signature cocktails
- Keep the bar area clean and organized by regularly cleaning surfaces, tools, and glassware.
- Communicate effectively with customers to understand their preferences and provide them with drink recommendations
- Understand various cocktail recipes, techniques, and styles of mixing drinks (e.g., shaking, stirring, blending).
- Have a strong understanding of different types of alcoholic and non-alcoholic beverages, including wines, spirits, beers, liqueurs, and mixers.
- Understand the different types of beers and how they should be served (e.g. temperature, glassware).
- Monitor inventory levels of beverages and supplies and restock as needed.
- Process customer payments accurately and efficiently, handle cash, credit, and digital transactions.
- Follow laws and regulations regarding the serving of alcohol, including checking IDs for age verification.
- Maintain safety standards in the bar area to prevent accidents and promote a safe environment for guests and staff.
- Address customer complaints or conflicts calmly and professionally, ensuring a positive experience for all guests.

Example Shift Patterns

13:00 – 22:00	(Afternoon and Dinner service)
17:00 – Close (02:00)	(Dinner service and late evening shift)

3. Housekeeping / Room Attendant Team

- Physical Stamina: Capability to carry out physically demanding tasks, including lifting, bending, and standing for extended periods.
- Time Management: Ability to work efficiently and manage time effectively to meet cleaning schedules.
- Attention to Detail: A keen eye for detail to ensure that all aspects of cleanliness and presentation are perfected.
- Clean and maintain guest rooms, ensuring they meet high standards of cleanliness and presentation.
- Dust, polish, and sanitize all surfaces, including furniture, fixtures, and fittings, to ensure a pristine environment.
- Change linens and towels as required, ensuring that all bedding is clean and well-presented.
- Thoroughly clean and disinfect bathrooms, including toilets, sinks, showers, and bathtubs, ensuring attention to detail.
- Replenish toiletries, towels, and other amenities to ensure guest comfort and convenience.
- Report any maintenance issues (e.g., broken fixtures, stains on carpets) and report them to supervisor.
- Organize and maintain cleaning supplies and equipment, ensuring they are stored safely and used properly.
- Follow all health and safety regulations and guidelines to ensure a safe and compliant work environment.
- Use cleaning chemicals appropriately and according to manufacturer recommendations to avoid hazards.

Example Shift Pattern

10:00 – 15:00 (Room turnover times)

To apply, please send your CV to recruitment@magheramorneestate.com before Friday 1st May 2026.