

Are you our new Bar Manager?



We are looking for an engaged and experienced Bar Manager for the hotel bar at Hotel Union Geiranger!

The bar is a central part of our concept and a social meeting place for our guests – from lunch service to pre-dinner cocktails and evening drinks. We place great emphasis on quality, unique taste experiences, and true craftsmanship, which we also aim to carry forward in the bar.

We are now looking for someone who can lead our bar team and further develop the concept in close collaboration with our F&B leadership team.

Join us and be part of a team working in the world's most beautiful surroundings!

About Hotel Union Geiranger

The hotel was originally built in 1891 in traditional dragon style/swiss style. The Mjelva family took over the operation in 1899 and has, through generations, developed the hotel into what it is today – a modern hotel with conference and meeting facilities, a spa, a pool, a nightclub, and unique experiences for our guests.

The hotel is now run by the fourth-generation hosts, Monja and Sindre Mjelva, who continue to uphold the strong Union atmosphere with a focus on quality and service.

Qualifications:

- Minimum 5 years of relevant experience in a bar.
- Fluent in English, preferably also Norwegian.
- Experience in staff management.
- Understanding of cost control, inventory management, and order handling.
- Independent, but also a team player.

We offer:

- An inspiring workplace in beautiful Geiranger.
- Great opportunities for professional and personal development.
- An inclusive and friendly work environment.
- Competitive terms and conditions.
- Assistance with accommodation if needed.

Application and deadline

Applications should be sent to F&B manager Odd Ivar Solvold

Email: odd.ivar.solvold@hotelunion.no

Employment type: Seasonal. Application deadline: May 3, 2025

We look forward to hearing from you!