



Troubadour
THEATRES

TROUBADOUR CANARY WHARF THEATRE LTD

RESTAURANT HOST

JOB DESCRIPTION

REPORTING TO: Restaurant Manager / Deputy Restaurant Manager

LOCATION: Troubadour Canary Wharf Theatre, Water Street, Canary Wharf, E14 5GX

CONTRACT TYPES: Zero hours. Monday – Sunday, including evenings

SALARY: £13.85 per hour Plus Tronc

Troubadour is a company which specialises in large-scale installation venues. We build and operate go-to destinations that are fully flexible, contemporary and with the ability to showcase world-class entertainment whilst providing a greater experience for all.

We are looking for hard-working and motivated Restaurant Hosts, to join the team at our brand new Troubadour Canary Wharf Theatre, due to open in late October 2025. The right candidate will be looking to join a dynamic team in a unique venue, offering an exceptional experience to our staff and visitors.

Our Hosts will work across all areas of our restaurant and bar operations, covering every aspect of service outside of management and kitchen. From welcoming and seating guests, to running food and drinks, assisting with guest queries, and bar service, this role is key to delivering a smooth and memorable experience.

RESTAURANT / FRONT OF HOUSE

- Adopt an approachable and welcoming attitude with strong knowledge of menus, specials, and venue policies.
- Welcome, seat and assist guests with confidence, managing reservations, walk-ins and guest flow.
- Take orders, deliver food and drinks, and ensure guests' needs are met throughout their visit.
- Support customers with additional access requirements and adapt service as required.
- Handle payments and operate EPOS systems accurately.
- Assist with events, pre-show dining and other activities that require additional support.

BAR

- Assist in preparing, serving and clearing drinks and light food, maintaining quality and consistency.
- Maintain an organised and clean bar, stock room and back of house areas.
- Set up and maintain correct stock levels across all bars and service stations.
- Demonstrate good product knowledge and awareness of key products.
- Prepare and store garnishes, and ensure all licensing, food handling and hygiene requirements are followed.

HEALTH & SAFETY

- To understand and be able to implement all health and safety policies, including emergency and evacuation procedures, and be confident in the execution of these procedures.
- Report any Accidents, Incidents and/or Near Misses to the relevant member of staff.
- Assist in the conducting of health and safety checks when required, reporting any possible hazards that are discovered which could affect visitors or staff members on site.
- Be aware and fully trained on allergen practices and procedures.

PERSON SPECIFICATION

REQUIRED:

- Confident, enthusiastic, professional and self-motivated.
- Good, clear verbal communication skills with a confident ability to engage with both individuals and groups.
- The ability to work flexible shifts, weekends and evenings on a consistent reliable basis.
- Accuracy and attention to detail.
- Excellent timekeeping skills.
- Over 18 years old.

DESIRABLE:

- Valid First Aid qualification.
- H&S qualification.
- Allergen Awareness Training
- Previous experience of a similar role in an arts organisation.
- Interest in theatre & the arts.

To apply, please send a CV and a covering letter to jobs@troubadourtheatres.com

Applications will close at 10am on Friday 12th September 2025.

Interviews will be held the week commencing 22nd September 2025.

Successful candidates will be expected to attend a two-week training period beginning Monday 6th October 2025.