

JOB DESCRIPTION

Bar Manager – Seasonal

Aretha Franklin Amphitheatre • Detroit, Michigan
 Season: May – Early September | Up to 40–50 Events

Position Title	Bar Manager – Seasonal
Department	Food & Beverage
Reports To	Food & Beverage Director / General Manager
Direct Reports	Bartenders, Barbacks
Employment Type	Seasonal, Full-Time / Event-Based
Season Dates	May – Early September 2026
Location	Aretha Franklin Amphitheatre, Detroit, MI
Compensation	To be determined base on experience
FLSA Status	Exempt or Non-Exempt (based on compensation structure)

1. About the Venue

The Aretha Franklin Amphitheatre is one of Detroit’s premier outdoor entertainment destinations, situated on the scenic Detroit riverfront. With a capacity of 6,000 guests and a season schedule of 40–50 events from May through early September, the venue delivers world-class concerts and live entertainment to hundreds of thousands of fans each summer.

The Bar Manager is a cornerstone of that experience. Overseeing all bar operations across a high-volume, multi-station environment, this role demands an experienced leader who can build a strong team, maintain exceptional service standards, and keep operations running smoothly from the first gate to the final pour of the season.

2. Position Summary

The Seasonal Bar Manager is responsible for the end-to-end management of all bar operations at the Aretha Franklin Amphitheatre throughout the 2026 concert season. This includes hiring, training, and leading a team of bartenders and barbacks; overseeing inventory procurement and

cost control; ensuring compliance with all applicable alcohol service laws and venue policies; and delivering a consistently excellent guest experience across 40–50 events.

The Bar Manager operates as a working manager — present on the floor during events, leading by example, and stepping in wherever needed to keep service at its highest level. This is a seasonal, event-based leadership position requiring full availability from May through early September. There is the possibility of off season retention.

3. Key Responsibilities

Pre-Season Planning and Setup

- Partner with the Food & Beverage Director to develop bar menus, product selections, and pricing for the season.
- Establish par levels, ordering schedules, and vendor relationships for all beverage product and bar supplies.
- Develop bar layouts, zone assignments, and staffing plans for each event type and anticipated crowd size.
- Coordinate with venue operations to ensure all bar infrastructure (coolers, POS systems, equipment) is installed, tested, and operational before opening day.
- Recruit, interview, hire, and onboard all bartenders and barbacks prior to the season opener.
- Develop and deliver pre-season training covering service standards, POS operation, responsible alcohol service, safety protocols, and venue policies.

Event-Day Operations

- Serve as the on-site operational lead for all bar staff from pre-event setup through post-event breakdown.
- Conduct pre-event briefings with bartenders and barbacks to communicate event-specific details, staffing assignments, and service expectations.
- Oversee bar setup across all stations; confirm inventory levels, equipment function, and staff readiness before gates open.
- Monitor all bar zones throughout each event, ensuring service quality, speed, cleanliness, and compliance standards are maintained.
- Manage staffing in real time — deploy relief coverage, adjust zone assignments, and address performance issues as they arise.
- Serve as the primary escalation point for guest complaints, service disruptions, and incidents at bar areas.
- Maintain clear communication with venue management, security, and food & beverage leadership throughout each event.
- Oversee post-event breakdown and ensure all bar areas are secured, inventoried, and left in show-ready condition.

Team Leadership and Staff Management

- Lead, motivate, and develop a seasonal team of bartenders and barbacks across a 40–50 event season.

- Set clear performance expectations and conduct ongoing coaching and feedback throughout the season.
- Address performance and conduct issues promptly and professionally; escalate disciplinary matters to HR/management as appropriate.
- Foster a positive, accountable, and guest-focused team culture.
- Manage event-day scheduling and ensure adequate staffing for every show, including backup and on-call coverage.
- Recognize strong performance and support staff development and retention throughout the season.

Inventory and Cost Management

- Manage all beverage inventory: ordering, receiving, storage, rotation, and waste reduction.
- Conduct pre- and post-event inventory counts; reconcile against sales data to monitor pour costs and identify discrepancies.
- Maintain beverage cost within targets established by the Food & Beverage Director.
- Identify and address sources of waste, theft, or over-pouring through monitoring and staff coaching.

Compliance and Responsible Alcohol Service

- Ensure full compliance with all Michigan Liquor Control Commission (MLCC) regulations and venue alcohol service policies at all events.
- Verify that all bartenders hold current TIPS, ServSafe Alcohol, or equivalent responsible beverage service certification before their first shift.
- Monitor alcohol service across all bar stations throughout each event; intervene immediately when service standards are not met.
- Manage refusal-of-service situations and intoxicated guest incidents with professionalism and in accordance with venue protocol; coordinate with security as needed.
- Maintain complete and accurate event-level records for compliance, incident reporting, and audits.
- Ensure age verification (21+) policies are strictly enforced at all times.

Financial Accountability and Reporting

- Oversee POS system accuracy, cash handling procedures, and end-of-event reconciliation across all bar stations.
- Review and submit post-event sales reports, inventory variance reports, and labor summaries to the Food & Beverage Director.
- Identify and report on revenue opportunities, cost-saving measures, and operational improvements throughout the season.
- Assist in end-of-season financial reconciliation and debrief reporting.

4. Qualifications

Required

- Minimum 3–5 years of progressive bar or food & beverage experience, including at least 2 years in a supervisory or management role.
- Must be 21 years of age or older.
- Demonstrated experience managing bar operations in a high-volume venue (stadium, arena, amphitheatre, large restaurant, or similar).
- Current and valid TIPS, ServSafe Alcohol, or equivalent responsible alcohol service certification (or ability to obtain prior to first event).
- Strong working knowledge of Michigan Liquor Control Commission (MLCC) regulations.
- Proven ability to hire, train, schedule, and manage a seasonal hourly workforce.
- Experience with beverage inventory management, ordering, and cost control.
- Proficiency with POS systems, cash management, and basic financial reporting.
- Excellent communication, leadership, and problem-solving skills under pressure.
- Ability to work evenings, weekends, and holidays throughout the season; full availability from May through early September is required.
- Ability to stand for extended periods (6–8+ hours) and lift up to 50 lbs.

Preferred

- Prior experience managing bar operations at an outdoor amphitheatre, festival, or large-scale concert venue.
- Familiarity with multi-station bar environments and zone-based staffing models.
- Experience working within a union or licensed event venue environment.
- Proficiency with event-based scheduling tools and workforce management platforms.
- Associate's or Bachelor's degree in Hospitality Management or a related field (not required).

5. Work Environment and Physical Demands

This position operates outdoors throughout a Detroit summer, including in heat, humidity, and occasional rain. The Bar Manager must be comfortable in a loud, crowded, fast-moving environment and able to lead a team effectively under these conditions for the duration of each event.

- Standing, walking, and moving throughout the venue for 6–8+ hours per shift.
- Lifting and carrying up to 50 lbs; occasional assistance with heavier bar supplies and equipment.
- Frequent bending, reaching, and navigating crowded bar and concourse areas.
- Working in direct sunlight and heat for extended periods.
- Operating in a high-noise environment requiring clear verbal communication and situational awareness.

6. Schedule and Availability

This is a seasonal, event-based management position. The Bar Manager is expected to be present for every event and for key pre-season preparation days. The concert calendar runs from May through early September and includes 40–50 events.

Availability Requirements

- Full season availability required: pre-season setup through end-of-season closeout (May – early September 2026).
- Must be available for all scheduled events, including evenings, weekends, and holidays.
- Late finishes (midnight or later) are routine; reliable transportation is essential.
- Non-event days may include inventory, ordering, scheduling, training, and administrative responsibilities.

7. Compensation and Benefits

- Competitive seasonal compensation:
- Opportunity for rehire and advancement in future seasons.
- Leadership experience at one of Detroit’s most iconic and high-profile live entertainment venues.
- Professional development within a dynamic, growing events organization.

8. How to Apply

Qualified candidates should submit the following materials to be considered:

- A current resume detailing relevant bar management, food & beverage, and venue experience.
- A cover letter outlining your leadership approach, high-volume management experience, and availability for the full 2026 season.
- Proof of current TIPS, ServSafe Alcohol, or equivalent certification (if already obtained).
- Contact information for two to three professional references from prior supervisory or management roles.

Submit Applications To:

TRP Team
employment@thearetha.com

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