

# Evening Floor Manager/Sommelier

## AT HOTEL SANDERS

### ABOUT HOTEL SANDERS

Tucked behind the Royal Danish Theatre in the historic centre of Copenhagen, Hotel Sanders is a refined and intimate boutique hotel shaped by a passion for understated luxury, hospitality, and a sense of place. Part of Kølpin Hotels, Sanders blends the elegance of classic service with a relaxed, theatrical charm, creating experiences that are high-end yet low-key.

### OUR TEAM

The kitchen at Sanders is the heart of our culinary experience. Rooted in simplicity and driven by quality, our food philosophy brings together the clean flavours of Scandinavian cuisine and the soulful warmth of Mediterranean traditions. We value seasonality, sustainability, and a sense of balance—offering guests honest food, beautifully presented.

### ABOUT THE ROLE

We are seeking a dedicated and knowledgeable Evening Floor Manager / Sommelier to join the restaurant team at Sanders. In this role, you will guide the guest experience on the restaurant floor, curate and oversee our wine program, and support the team in delivering service that is both polished and personal. This is an opportunity for someone who thrives in a dynamic, guest-focused environment and takes pride in shaping moments of understated excellence.

## RESPONSIBILITIES

### Floor & Guest Experience

- Lead daily floor operations, ensuring seamless coordination between kitchen and service teams
- Engage with guests to create a welcoming atmosphere, offering attentive, genuine hospitality
- Act as the face of our wine and beverage program, guiding pairings and sharing knowledge with enthusiasm
- Oversee private dining, events, and special occasions, ensuring thoughtful and tailored experiences

### Wine & Beverage

- Curate and maintain a distinctive wine list that reflects Sanders' identity—balancing heritage with innovation
- Develop beverage pairings that complement seasonal menus and enhance the culinary journey
- Build strong relationships with suppliers and producers, sourcing responsibly and with integrity
- Train and inspire the team to confidently present and serve wine and beverages

### Administration & Coordination

- Help managing beverage stock and purchasing in line with budget expectations
- Ensure accurate documentation of wine lists, pairing menus, and cellar management routines
- Maintain clear communication with the Restaurant Manager, Head Chef, and hotel management team

### Team & Development

- Support the training and mentorship of the restaurant team, fostering confidence and consistency
- Facilitate onboarding and continued education in service and wine knowledge

## FOR MORE INFORMATION

You are welcome to reach out to our Restaurant Manager, Simone at [sira@hotelsanders.com](mailto:sira@hotelsanders.com).

If you have an interest in this role, please send a brief application and your CV to [job@kolpinhotels.com](mailto:job@kolpinhotels.com) as soon as possible.

Please list “ **Evening Floor Manager/Sommelier**” + **your full name** in the title of the e-mail.

Interviews will be held on an ongoing basis.

**We look forward to hearing from you.**

