



REGENT'S PARK
OPEN AIR
THEATRE

Recruitment Pack

BARS & DINING SUPERVISOR



CONTENTS

- 03 **ABOUT US**
- 05 **OUR VISION, MISSION & GUIDING VALUES**
- 06 **JOB OVERVIEW: KEY RESPONSIBILITIES**
- 08 **JOB OVERVIEW: PERSON SPECIFICATION**
- 09 **TERMS & CONDITIONS**
- 10 **HOW TO APPLY**

ABOUT US

Established in 1932, the multi-award-winning Regent's Park Open Air Theatre is one of the largest theatres in London (at a capacity of 1,304). Passionate about producing popular, enriching and unexpected theatre that provides a lens into the here and now, the scale and ambition of our productions together with our magical outdoor setting, makes us unique in the capital's cultural landscape. In 2025 we welcomed just under 177,000 people to our 20-week summer season.

Drew McOnie assumed the role of Artistic Director in January 2024, and James Pidgeon was appointed Executive Director in 2021.

Over the last sixteen years, our productions have won ten Olivier Awards, ten WhatsOnStage Awards, and four Evening Standard Awards. We were named London Theatre of the Year in 2017 by The Stage, and received the Highly Commended Award for London Theatre of the Year in 2021. Our productions have toured the UK and have transferred to both the West End and the United States. Our 2016 revival of *Jesus Christ Superstar* has just finished tours of the UK, North America and Australia. Our Olivier Award-winning revival of *Fiddler on the Roof* transferred to the Barbican Centre in May 2025 ahead of a major tour of UK and Ireland through to January 2026.



**REGENT'S PARK OPEN AIR
THEATRE IS A MAGICAL
SANCTUARY FROM THE HUSTLE
AND BUSTLE OF THE CAPITAL.**

The Times

As a registered charity that receives no regular public subsidy, we rely entirely on earned income and charitable contributions. Nevertheless, we have maintained 36,000 tickets at £15 across the whole of 2025's summer season, our BREEZE scheme enables those aged 18-25 to buy tickets for £10, and we regularly work with local charities. Each year, on average, we subsidise tickets for 6,000 school pupils.

Food and drink plays a significant role in the Open Air Theatre experience, with our in-house bars and restaurants including Covered Dining, The Grill and The Pizza Oven. We also have our own picnic lawn and the West End's longest bar!

Regent's Park Open Air Theatre has become one of the most independently sustainable and financially successful producing theatres in the country, and we're proud to embark on the next stage of our vision with ever-increasing artistic ambition and entrepreneurial spirit.



**REGENT'S PARK OPEN AIR THEATRE
IS FAST BECOMING THE NEW
POWERHOUSE FOR EYE-OPENING
MUSICAL REVIVALS.**

Broadway World



OUR VISION, MISSION & GUIDING VALUES

VISION

To help people make sense of the world under a shared sky.

MISSION

Celebrating our unique and experiential outdoor setting, we create popular, enriching and unexpected theatre that provides a lens into the here and now.

GUIDING VALUES

Ambitious
Open
Independent
Connected
Joyful

UNDERLYING PRINCIPLES

01 **Equity, Diversity & Inclusion**

03 **History & Heritage**

02 **Environmental Sustainability**

04 **Civic Responsibility**

STRATEGIC PRIORITIES

01 **Producing Expansion**

02 **Developing Audiences & People**

03 **Organisational Growth**

JOB ROLE

KEY RESPONSIBILITIES

The Bars & Dining Supervisors play a vital role within the large in-house catering operation at Regent's Park Open Air Theatre. Taking ownership over a distinct F&B service area, Supervisors manage a dedicated team to deliver an excellent service and welcoming environment for all visitors and staff.

This role involves:

- Assisting in the smooth delivery of the catering operation and ensuring that all jobs in a given catering area are completed in a timely manner.
- Ensuring that an excellent standard of service and warm welcome is offered to all customers, at all times.
- Taking a proactive role in monitoring stock and equipment, flagging issues before they arise.
- Ensuring that your dedicated catering area is fully prepared and stocked for the punctual opening of the site at the advertised time.
- Ensuring tills are used accurately on a day-to-day basis, with any issues relating to hardware or payments reported to the Head of Bars & Dining.
- Managing equipment, disposables and stock items in your area, ensuring that they are used, cleaned and stored in the correct manner.



- Ensuring that food safety records are kept up to date for your given area.
- Having an excellent knowledge of the current and future performances, related activities, promotions and products.
- Assisting in preparing the site for the opening of the season and closing down the site for the winter.
- Dealing with customer problems, comments and complaints in an appropriate and efficient manner in line with company policy, documenting and escalating as necessary.
- Getting to know, and taking care of your team members, supporting their learning and flagging any issues with the Head of Bars, Dining & Commercial Events.
- Sharing customer feedback with management and contributing ideas towards future development of menus, processes and practices.

PERSON SPECIFICATION

As a frontline supervisor, you will take ownership on a day-to-day basis over a specific catering area, ensuring excellent customer service and presentation whilst maximising sales. You will be a person who thrives in a busy environment and enjoys the camaraderie of teamwork. You will be a hands-on 'people' person, supporting your team members and giving all audiences the warmest of welcomes.



ONE OF THE GREAT UNDERSUNG THEATRICAL SUCCESS STORIES, PACKED WITH AWARDS, AS WELL AS MOUNTING CRITICAL AND AUDIENCE ACCLAIM.

Evening Standard

Essential

- Previous experience in a hospitality or catering environment.
- Excellent attention to detail with high standards of presentation.
- Excellent spoken English with the ability to communicate in a confident and friendly manner with a wide variety of people.
- Demonstrable enthusiasm for food and drink, with a flair for understanding and enhancing the customer experience.
- Hands-on, can-do attitude and positive approach to teamwork.
- Ability to work well under pressure.
- Calm, organised and tactful approach.
- The ability to maintain confidentiality and handle sensitive information with discretion.
- An understanding and commitment to equity, diversity and inclusion.
- A passion for Regent's Park Open Air Theatre and the work we produce.

TERMS & CONDITIONS

Job Title:

Bars and Dining Supervisor

Responsible to:

Head of Bars & Dining, Bars & Dining Duty Managers

Responsible for:

Bars and Dining Assistants

Working closely with:

Kitchen team, Visitor Services Duty Managers

Contract:

Fixed term from 20th April to 30th September 2026

Basic Working Hours:

Various contracts available (0, 16 or 30 hours per week), working across 7 days on a rota. The role will require regular work in the evenings and at weekends, as well as on Bank Holidays. Any hours worked in addition to the contracted basic amount will be scheduled in advance with a manager, and paid at the same rate.

Work Base:

Regent's Park Open Air Theatre, Stage Door, Open Air Theatre, London, NW1 4NU.

Salary:

£14.95 per hour, paid weekly PAYE.

Benefits:

Contributory pension scheme.

Two complimentary tickets for each of the summer season's lead productions.

Staff discount at the theatre's bar and catering outlets.

Training and development opportunities.

Annual Leave:

Due to the nature of this contract, the successful candidate will not be able to take holiday during the contract unless required by us; payment in lieu of unused holiday entitlement will be made at the end of the contract.

Notice Period:

2 weeks

Probationary Period:

1 month

HOW TO APPLY



To apply for this role:

Please download and complete the Personal Details Form and Application Form from [our website](#), and return to jobs@openairtheatre.com by no later than **10am** on **Thursday 12th March**.

Should you prefer to answer the questions in the Application Form by submitting a video of yourself (lasting no more than 10 minutes) or a voice note (lasting no more than 10 minutes) instead of a written form, then please do.

First Round interviews are currently scheduled to take place on **16th & 17th March**. We will notify you either way if you have been selected for interview or not.

Feedback will be provided to all first round interviewed applicants on receipt of a written request no later than 1 week after the date of interview. We regret that due to the volume of applications expected feedback cannot be provided to applicants who aren't invited to interview.

Should you have access requirements or need any barriers removing in order to apply for this role and/or attend an interview, please e-mail jobs@openairtheatre.com.

Regent's Park Open Air Theatre is an equal opportunities employer, and our recruitment process is open to all, regardless of disability, ethnicity, sexuality, gender identity, religion, caring responsibilities, and/or socioeconomic background. Our aim is to achieve greater diversity so that our organisation better reflects the society in which we live and work, and to foster an organisational culture that is inclusive, respectful and safe. We welcome and encourage applications from people of all backgrounds, perspectives, identities and lived experiences, and in particular those of the global majority and those who are disabled.

Regent's Park Open Air Theatre is committed to safeguarding and promoting the welfare of children, young people and adults at risk and expects all staff to share this commitment. Successful applicants may be asked to undertake an Enhanced DBS check, dependent on the requirements of the role.

Please click the following link to complete this anonymous survey which will help us to effectively monitor our Equity, Diversity & Inclusion work by identifying barriers to working or engaging with Regent's Park Open Air Theatre. Your responses will remain separate to your application and will be anonymised and kept confidential.

<https://www.surveymonkey.com/r/Y7V7PJS>

