



## ANGUS GLEN

### Dining Room Bartender

**TERMS:** Full-time Seasonal from Immediately until December

**DEPARTMENT:** Hospitality

**SHIFT:** All Shifts – Various (Morning, Afternoon and Evening, including Weekends)

**REPORTING TO:** Events Operations Manager & Dining Room Supervisor

#### **Duties and Responsibilities**

- Provide quick, perceptive and friendly service to all guests
- Complete the Opening Bar Checklist, ensuring that bar is set and stocked in full before guests arrive.
- Show enthusiasm for all tasks performed
- Attend to all dining requests made by guests
- Ensure that the bar is set in accordance with hospitality guidelines and that health and safety guidelines have been observed.
- Ensure all actions are in compliance with the laws set forth by the Alcohol Gaming Commission of Ontario.
- Ensure that beverages are consistently presented by adhering to Angus Glen Bar Recipes.
- Take ownership over assigned tables or section, ensuring that Angus Glen standards of service and cleanliness are met at all times, and guest expectations are exceeded
- Assist other team members by running food and clearing tables as necessary
- Ensure all work stations are kept clean, sanitized and organized at all times while on shift
- Be aware of guests' alcohol consumption and notify a supervisor if any signs of intoxication are noticed
- Complete all additional duties as assigned

#### **Qualifications**

- Customer service oriented
- Minimum Secondary Education
- Customer service oriented
- Smart Serve certification
- Previous serving experience required
- Collaborative, team player
- Good judgment and problem-solving skills
- Positive, professional and enthusiastic demeanor

**Interested candidates please send resume to Deanna Riches at [driches@angusglen.com](mailto:driches@angusglen.com)**

*We are an equal opportunity employer and committed to inclusiveness. If you require accommodation, we will work with you to meet your needs.*