
**Co-op Education Employer of the Year Award, Camosun College
Outstanding Workplace of the Year Award, Chamber of Commerce
Employer of the Year Award, Tourism Vancouver Island
Voted Best Hotel Venue, Vancouver Island Wedding Awards
Vancouver Island Wedding Industry Award - Best Indoor Ceremony Venue**

Are you interested in joining the leading culinary hotel in Victoria? We offer a fun work atmosphere that promotes creativity & career development, and boasts a team of energetic, passionate food & beverage and culinary professionals. If this sounds like you, we'd love to meet you!

Job Title: Banquet Server

Job Status: Permanent. Hours of work per week will vary based on business volume

Signing Bonus of \$500 plus:

Wage: \$16.00/hr, plus a minimum \$5 of gratuities for every hour worked

Summary of Position:

To represent the Inn at Laurel Point in all guest interactions as an “Elegant, Pacific Rim Inspired waterfront inn where memories are created.” A Banquet Server serves food and beverage to guests and provides table maintenance and room setup and tear down.

Responsibilities:

- Greet guests in a friendly, enthusiastic manner
- Serve guests food and beverage
- Setup and tear down of banquet functions in a timely manner
- Attention to detail and ensuring cleanliness of service areas
- Reading and understanding Banquet Event Orders and following every last detail
- Direct liaison with Events department and Culinary department to ensure setup of function meets standards
- Working quickly and efficiently with team members and individually
- Ensures that all safety procedures are followed when transporting equipment and reports injuries immediately to leader
- Responsible for handling of all equipment and linens and ensuring these are in proper working order, e.g. no rips or stains on linen
- Complete other duties as assigned in a timely manner
- Complies with the Inn at Laurel Point’s procedures and code of ethics

Reports To: Director of Food & Beverage, Food & Beverage Manager

Qualifications:

- Knowledgeable of all serving standards
- Previous serving experience required
- Previous Banquet serving experience an asset
- Food and wine knowledge
- Foodsafe Level 1 and Serving It Right certified
- Ability to work effectively and efficiently with limited supervision
- Ability to problem solve
- Team oriented
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

Job Requirements:

- Must have flexible availability and transportation for shift work: from very early mornings, to very late nights (past midnight) as shifts will vary from day-to-day and week-to-week
- Must be fully available to work weekends and statutory holidays
- Must be able to lift 40lbs on a regular basis
- Must be legally permitted to work in Canada

Closing Date: Please submit your application as soon as possible as applications are reviewed daily

Apply Now! Please email your resume to careers@laurelpoint.com. For more information, please visit our Careers page at www.laurelpoint.com/careers.

What's in it for you?

- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Colleague of the month recognition program
- Summertime volleyball on Sticky Wicket rooftop, BBQs on our stunning Terrace patio, free themed year-end Gala to thank you
- AURA waterfront restaurant +patio staff discount – 50%
- Need a staycation? We've got you covered, after your 1-year work anniversary, enjoy a complimentary one night stay including breakfast for 2
- Friends & Family hotel discount (*so you can show off your amazing workplace*)
- Candidate referral bonus - \$300
- Industry discounts
- Workshops
- Skill and advancement training programs
- Shower and locker facilities

Thank you for considering Inn at Laurel Point!