

JOB POSTING

Job Title: Restaurant Server

Job Status: Permanent – Part Time

Start Wage: \$18.24 per hr. to \$18.74 per hr (at 1yr.) + gratuities

Summary of Position:

To represent Inn at Laurel Point in all guest interactions as “A refined coastal experience in a waterfront city setting, guided by sincere, friendly service, to create remarkable memories.” The Restaurant Server is a true professional with a passion for food, wine, spirits and the entire food and beverage experience, which they dedicate to sharing with our guests by providing an exceptional dining experience.

Responsibilities:

- Ensure the highest guest satisfaction by providing consistent excellence of service and giving genuine personal attention
- Professionally greeting and welcoming guests upon their arrival to the Restaurant
- Project a pleasant and positive professional image to all guests at all times
- Sell and up-sell menu and beverage items in a positive, professional manner
- Deliver and presenting food items to guest tables
- Bussing and re-setting tables
- Performing opening, cleaning and closing duties
- Has good working knowledge of the POS system and payment machines in order to provide efficient and accurate ordering and billing.
- Ensure all items are delivered in a timely manner
- Maintain knowledge of restaurant menus, including features, kitchen glossaries and technique to deliver accurate information to guests and self-educates and acquires knowledge about food and wine
- Communicate effectively with guests, supervisors and co-workers using appropriate etiquette and language and works in cooperation and harmony with all colleagues, supervisors and other departments to execute duties and responsibilities with due diligence
- Has good knowledge of Inn facilities and city attractions for the benefit of enquiring guests
Comply with the Inn at Laurel Point’s policies and procedures

Qualifications:

- Minimum of 1 year experience in fine-dining restaurant
- Knowledge of wine service
- Sincere desire to exceed guest expectations
- Passion for food & wine
- Ability to work well under pressure, and high energy and self-motivation required
- Ability to work without constant supervision
- Strong communication skills
- Must be enthusiastic and team oriented
- Must be personable and professional
- Foodsafe Level 1 and Serving It Right
- Must be able to lift 30lbs on a regular basis
- Flexible availability: including early mornings, evenings, and statutory holidays
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship


Reports To: Restaurant Manager

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?

- Competitive Wages
- 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
- Comprehensive benefits package
- 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 - \$500
- Industry discounts
- Workshops
- Cross-training opportunities
- Skill and advancement training programs

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- Shower and locker facilities

Thank you for considering Inn at Laurel Point as your employer of choice!