

JOB POSTING

Job Title: Restaurant Host

Job Status: Permanent. Hours of work may vary based on business volumes

Start Wage: \$23.23 per hour to \$23.73 per hour (at 1yr.) plus gratuities & a comprehensive extended health benefits package

Summary of Position:

To represent the 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 Host greets and seats guests, takes reservations and assists the server with other duties.

Responsibilities:

- Directs guests to an appropriate table upon arrival with a genuinely enthusiastic greeting
- Reads the reservation book and plans seating for the service period using common sense to maintain table turnovers and waiting guests
- Aims to serve tables and complete duties in the most time efficient manner without panic or complaint, changing ‘gears’ when business demands
- Busses tables and assists with side duties when appropriate
- Maintains knowledge of restaurant menus, including features, kitchen glossaries and techniques to deliver accurate information to guests and self-educates and maintains knowledge about food and wine
- Ensures the highest guest satisfaction by providing consistent excellence of service and giving genuine personal attention
- Communicates 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
- Complies with the Inn at Laurel Point’s policies and procedures

Qualifications:

- Previous restaurant Host experience required
- Experience with Open Table and Silverware POS is an asset
- Must have excellent communication skills
- Must be personable and professional
- Team oriented & self-motivated
- Able to multitask and work in a fast-paced environment
- Foodsafe Level 1 required
- Serving It Right required

- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

Job Requirements:

- Flexible availability for shift work: morning shifts may begin as early as a 7am start time and afternoon/evening shifts may end as late as 10pm
- Must be fully available to work weekdays, weekends and statutory holidays
- Must be able to lift 30lbs on a regular basis

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
- Shower and locker facilities

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