



Bistro Supervisor/Server

Panoramic mountain views. A unique location, rising above the hustle and bustle of downtown Banff. A bright, stylish dining room that opens onto our spacious patio, overlooking the Vermilion Lakes and surrounded by native gardens. Experience this every day you come to work at Juniper Bistro. Serving creative, consciously sourced Canadian cuisine, we're passionate about delivering truly memorable meals for our guests. Bring your talents to our team and enjoy competitive wages and benefits, including hotel, restaurant and bakery discounts, active living benefits and regular team events and activities.

Role Overview:

The Bistro Supervisor/Server is responsible for providing a high-quality guest experience and ensuring the Front of House team deliver excellent customer service. The Bistro Supervisor/Server operates with high degree of efficiency while simultaneously ensuring food quality, service and cleanliness standards are maintained throughout shifts. This position performs both supervisor and server duties depending on the demands of the business.

What you'll do:

- Ensure the supervision of FOH team and the efficient running of the dining room.
- Work as a Server when required.
- Engage and interact with customers to create a positive experience.

What you'll need:

- Minimum 1 year of restaurant supervisory experience.
- Proven strong customer service skills.
- ProServe Certification.
- Strong work ethic and positive team attitude.

How to apply:

If you think you are the right person for this job, we'd love to hear from you. To apply, please email your resume to oopacheco@thejuniper.com. We thank all applicants that apply, but only those deemed qualified by our hiring manager will be contacted.

The Juniper Hotel and Bistro is part of Arctos & Bird, a local company with a vision: to build a better future through environmental sustainability and giving back to our community. When you work with us, you're part of something bigger.