



Bartender

Role Overview

As a Bartender you play a pivotal role in creating exceptional experiences for our guests. You'll masterfully craft cocktails, provide knowledgeable recommendations, and deliver top-notch service with warmth and professionalism. The Bartender will also work as a Server when required.

Reports to: General Manager

Primary Duties & Responsibilities

- Prepare a diverse range of cocktails with precision and creativity, adhering to established recipes and standards.
- Maintain a comprehensive understanding of the beverage menu, including cocktails, spirits, beer, and wine, as well as the food menu.
- Check identification of customers to make sure they meet age requirements for purchase of alcohol.
- Adhere to responsible alcohol service practices, including monitoring guest consumption and intervening as needed.
- Accurately take food and beverage orders from customers and ensure these are given to the appropriate person to execute (i.e. kitchen staff).
- Serve food and beverages in a prompt, professional, and courteous manner.
- Clean designated areas, including opening and closing routines, maintaining all hygiene requirements.
- Ensure that customers are billed accurately and take payment from the customer in accordance with Bistro procedures.
- Work closely with servers, kitchen staff, and management to ensure seamless communication and coordination of orders.
- Accurately process daily cashouts.
- Stay updated on industry trends, new ingredients, and mixology techniques, seeking opportunities to innovate and elevate the bar menu.
- Maintain a professional appearance, demeanor, and attitude at all times.
- Attend meetings and training courses as required.
- Server duties when required.
- Other duties as assigned.



Requirements

- Previous experience as a bartender in a high-volume establishment preferred, with a demonstrated ability to deliver exceptional service.
- ProServe certification required.
- Proficiency in crafting a variety of cocktails, along with creativity and innovation in recipe development.
- Genuine enthusiasm for hospitality and a commitment to creating memorable experiences for our guests.
- Strong interpersonal and communication skills, with the ability to engage with guests and colleagues effectively.
- Ability to work well under pressure.

Working Conditions

- Manual dexterity required to use computer and peripherals.
- Overtime as required.
- Lifting or moving up to 20lbs may be required.
- Exposure to extremely hot and extremely cold liquids, barware etc.
- Ability to work a flexible work schedule; weekends and holidays will be required, as well as mornings and evenings.