

ABOUT THE POSITION

The Terminal City Club, Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and one of Boardroom Magazine's 'Distinguished Clubs' with 'Iconic' status, we create a welcoming atmosphere for our members and guests with the opportunity to forge new business connections, host clients, entertain friends, keep fit and relax.

Our team of service professionals take care of our members and in turn, we take care of our team. For our employees, we thrive in a team oriented, member-first environment, offering competitive wages, extended benefits & pension, Club Fund bonus, staff events, development opportunities, hot meals daily, easy access to transit and more! If this sounds like a place you would like to be a part of, this opportunity may be for you.

As a Restaurants & Lounge Lead Bartender, you will lead the bartending team to provide an outstanding beverage service to our members and guests. Each service experience is elevated by your friendly personality; ability to anticipate the members' needs; and willingness to share your extensive spirit free, cocktail, wine, and beer knowledge.

JOB RESPONSIBILITIES

- Assist in supervision of the bar operations in all Restaurants and Lounges
- Mentor and directly supervise bar staff to provide exceptional and personalized service to members and guests
- Support the beverage team as a leader in hosting Club events
- Act as a liaison between the Restaurant and Lounge Bar Staff and the Outlets Management
- Support the Outlets Management in implementing standards and practices.
- Oversee consistency in set up, preparation, stocking, and closings and that all bartenders adhere to service standards, BC Health Guidelines and BC Liquor Laws.
- Assist to ensure wine cellars, bars, and all storerooms are maintained, cleaned, and stocked on a regular basis, bar equipment and machinery properly maintained, and equipment/ sanitation logs kept current
- Ensure administration is completed in a timely manner; bar logbooks, consumption and spillage reports are maintained daily and express creativity in beverage program curation
- Assist with monitoring and conducting monthly beverage inventory

REQUIRED SKILLS & EXPERIENCE

- Several years' experience bartending in a high-end establishment
- Supervisory experience with proven leadership ability
- Have an out-going personality, a polished image and exceptional communication skills
- Seamless guest service, and ability to build rapport
- Extensive beverage knowledge required with a desire to continually expand food & beverage knowledge
- Must have passion for fine spirits, cocktails, spirit free creation, wines, and exquisite food
- Be highly organized and efficient; have a solid working knowledge of various computer programs
- Serving it Right Certification is required
- Flexibility with schedule to align with Club events

HOW TO APPLY

If this sounds like you, please submit your cover letter and resume to Iain Fletcher, Director of Club Outlets, ifletcher@tcclub.com

We thank all applicants for their interest; those being considered will be contacted.