

TERMINAL CITY CLUB

POSITION POSTING

RESTAURANTS & LOUNGE BARTENDER

ABOUT THE POSITION

The Terminal City Club is Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and Canadian Society of Club Managers '2020 Club of the Year', 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 part-time Outlets Bartender, you will provide best in class 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 cocktail, wine and beer knowledge to ensure a memorable experience. You enjoy the uniqueness of the club world and are known for your solutions-based mindset in a fast-paced setting.

JOB RESPONSIBILITIES

- Provide outstanding, consistent and efficient bartending service to our members and their guests
- Included in this service is a high level of anticipation and attention to detail
- Members and Guests look forward to being recognized by name whenever possible
- Support servers with food and beverage service; according to our Club standards
- Assist team where needed; including daily preparation/closing duties and mis-en-place and relevant service issues as required
- Be completely familiar with all aspects of Outlet's operation
- Apply a sound knowledge of menu offering and the available foods and beverages

REQUIRED SKILLS AND EXPERIENCE

- Minimum 2 years bartending experience in a fine dining establishment; Club experience a definite asset
- Extensive cocktail, wine, and beer knowledge; understand the dynamics of food and wine pairings
- Strong desire to expand food & wine knowledge
- Must be highly organized, professional with a welcoming personality and polished image
- Exceptional communication skills; and known as a team player
- Proven service-excellence in creating memorable experiences
- Experience with Point of Sale or Club Software systems
- Serving It Right certification
- Available 'hospitality hours' (flexible schedule including weekdays, nights and weekends)

HOW TO APPLY

Please submit your cover letter and resume to: Iain Fletcher, Restaurants Manager at: hr@tcclub.com

Successful candidate(s) will be required to show proof of vaccination, subject to accommodation based on Human Rights legislation.

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



CSCM

The Canadian Society
of Club Managers

Club of the Year 2020

