

ABOUT THE POSITION

The Terminal City Club, 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 fulltime Barback, reporting to the Restaurants Manager, you support our Beverage team, Club members and guests. Each service experience in our outlets is elevated by your friendly personality; ability to anticipate the bartenders' and members' needs; and a willingness to develop and share your ever-growing cocktail, wine and beer knowledge.

JOB RESPONSIBILITIES

- Hands-on involvement with the replenishment of inventory and restocking of product
- Assist with inventory counts
- Assist team where needed including daily preparation/closing duties, mis-en-place and relevant service issues as required
- Proper handling of inventory management and product use to eliminate waste and spillage
- Gather, organize, and package Member purchases, stock Member lockers
- Assist our food and beverage service team during peak times; and other scheduled member events (e.g., Gourmet Dinner; wine tastings; Masterclass) with beverage set up and pouring as needed

REQUIRED SKILLS & EXPERIENCE

- Related experience in hotel, restaurant, catering establishments required
- Experience and/or knowledge of private clubs; high-end properties an asset
- Basic understanding of beer, wine, liquor, non-alcoholic beverages, common drink recipes
- Highly organized; with attention to detail; task and time efficient; and an anticipatory manner
- Excellent communication skills both verbal and written
- Professional polished image with a welcoming personality
- Proficient with MS Office (Excel, Outlook, Word); familiar with POS systems
- Serving it Right certification
- Mixology certificates considered an asset
- Able to stand for extended periods of time; reach, bend and stoop repeatedly
- Able to frequently lift and carry up to 20 kgs/40 lbs
- Available 'hospitality hours' including days, evenings, weekends and special events

HOW TO APPLY

If this sounds like you, please submit your cover letter and resume to Iain Fletcher, Restaurants Manager, ifletcher@tcclub.com

We thank all applicants for their interest; those being considered will be contacted. Successful candidate(s) will be required to show proof of vaccination, subject to accommodation based on Human Rights legislation