

The Terminal City Club is 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, and keep fit and relax. Call Me Back is an exciting, public-facing extension of the TC Lions Pub, with our Mixologists at the heart of creating an extraordinary and captivating cocktail experience.

ABOUT THE POSITION

As the Lead Bartender, picture yourself crafting a unique and engaging cocktail menu that seamlessly blends timeless classics with cutting-edge innovations. Your extensive expertise in cocktails will be evident as you interact with guests, delivering not just beverages but personalized and unforgettable experiences.

JOB RESPONSIBILITIES

- Develop and curate a unique cocktail menu that balances classic and innovative drink recipes.
- Experiment with new flavors and techniques to create exclusive, signature cocktails.
- Provide exceptional and personalized customer service to guests.
- Engage with guests to understand their preferences and recommend cocktails accordingly.
- Maintain a clean, organized, and well-stocked bar area.
- Ensure all bar equipment and tools are properly maintained and functioning.
- Train and mentor bar staff to ensure consistent delivery of high-quality beverages.
- Foster a collaborative and knowledgeable team environment.
- Manage inventory, order supplies, and monitor stock levels to prevent shortages.
- Adapt to changing demands and guest preferences to ensure a memorable experience.
- Collaborate with the management team to create and execute promotional events and themed nights.
- Lead in the planning and execution of special events, enhancing the speakeasy experience.

REQUIRED SKILLS & EXPERIENCE

- Strong leadership skills and the ability to create constantly evolving menus and experiences to meet the interests and needs of the guests.
- Extensive knowledge of spirits, liqueurs, and cocktail ingredients.
- Creativity and a passion for experimenting with new flavors and techniques.
- Excellent customer service and communication skills.
- Strong organizational skills and attention to detail.
- Ability to work flexible hours, including evenings and weekends.
- Stay updated with industry trends and continuously improve offerings to keep the menu fresh and exciting.
- Incorporate new trends and techniques into the cocktail menu to attract and retain customers.
- Serving It Right certification required
- Certified Mixologist from a recognized bartending school/institute and WSET are considered assets.
- Having a vibrant social media presence showcasing your mixology skills and strong engagement will be a huge plus!

WHAT'S IN IT FOR YOU?

Our team of service professionals take care of our members and in turn, we take care of our team. We offer extended benefits & pension, staff events, development opportunities, hot meals daily, easy access to transit and more! As a Lead Bartender in Call Me Back, you'll enjoy competitive wages ranging from \$27.65 to 28.65 per hour, plus tips.

HOW TO APPLY

Please submit your cover letter and resume to: Doug Whidden, Director, TC Lions Pub at hr@tcclub.com

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