



Food & Beverage – Clubhouse Bartender

At Eagle Ranch, we deliver an exceptional golfing experience and every team member is inspired to exceed expectations. Our approach to resort development and operations is simple - we strive to provide the ultimate guest experience - which means hiring and retaining employees who strive for excellence in all that they do. This is not extraordinary for us; it comes as second nature to every member of our team.

Reporting to the F&B Manager – **F&B Clubhouse Bartender** position is available in our Clubhouse dining area. You have a passion for amazing food, cocktails, wine and spirits. This passion should show whenever you are communicating with guests. You take pride in every drink that comes across your bar. You will always strive to exceed the expectations of our guests, and to create a professional and inviting environment that they will want to come back to. This position requires shift work and is a seasonal position that could lead into year-round work.

Essential Functions:

- Deliver a “yes we can” attitude to all guests while generating a positive and professional atmosphere.
- You will be a specialist in the delivery and knowledge of our products.
- Serve tables and exceed expectations throughout slow periods.
- Make sure bills are entered correctly, credit cards are processed properly, and cash-out is done to specifications. Learn the full operation of the EZ Suite point of sale system.
- Take ownership of all inventory items under your control and recognize they are as important as cash.
- Perform daily operational tasks and maintain daily and weekly cleaning duties.
- Help others in all phases of the job. Ensure all guests have everything they need.
- Follow any supervisor and/or management direction at any time.
- Participate in events and functions related to operation of the restaurant.
- Ensure all patrons are of legal drinking age by requesting & inspecting identification.
- Follow our guiding values as laid out in our employee handbook.
- Complete inventories and various other tasks as requested.
- Ensure impeccable cleanliness, safety awareness, and security standards.
- Recommend necessary maintenance requirements to supervisor.
- Be aware of how liquor costing works and affects the outlet.
- Strive to improve yourself by attending all training/information sessions.
- Ensure personal hygiene and maintain a clean, crisp and professional appearance.

Experience/Background Preferred:

- Must be 19 years of age or older
- Must present proof of your BC Serving it Right Certificate before your first shift
- Experience serving in a fast paced environment
- High level of wine and spirit knowledge

Physical Requirements:

Must be able to stand for up to 8 hours and carry 50 lbs.

We thank all applicants in advance and look forward to reviewing your resume and cover letter. Only candidates selected for interviews will be contacted.

Please submit your cover letter and resume to:

Stefan Ellams – Food and Beverage Manager
E-mail – sellams@eagleranchresort.com