

**JOB POSTING – Nicklaus North Golf Club  
and Table Nineteen Lakeside Eatery**

<b>Position Title:</b>	<b>Server Assistants</b>	<p><i>Nicklaus North’s impressive clubhouse is home to the renowned Table Nineteen Lakeside Eatery. The breathtaking scenery, inspired west coast cuisine and exceptional service make Table Nineteen one of the premier locations in Whistler for everything from fine dining, to casual dining, weddings and corporate events. The 4000 square foot lakeside patio is truly one of the world’s most idyllic settings to enjoy a superb meal with friends. Table Nineteen is open May to mid October for the golf season and then mid December to mid March for the winter season. Nicklaus North is owned by the GolfBC Group – recently selected as “runner up” for the BC Tourism ‘Employees First’ Award.</i></p>
<b>Department:</b>	Food & Beverage	
<b>Reports to:</b>	Food & Beverage Manager	
<b>Job Type:</b>	Seasonal Summer	
<b>Application Deadline:</b>	March 31 <sup>st</sup> , 2018	
<b>Start Date:</b>	May 3 <sup>rd</sup> – Flexible	

**POSITION OBJECTIVE**

1. Ensures quality service to all guests with emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensure all service requirements are exceeded in an authentic and passionate manner
3. Exceeding guests’ expectations while maximizing teamwork and revenue potential
4. Great opportunity for an individual looking to further their personal development while enhancing their professional skills in a spectacular fun environment with industry leading perks and privileges

**DUTIES AND RESPONSIBILITIES**

**Guest Experience & Service**

- Ensure each guest receives quality services and products consistently in the lounge and dining room
- Be organized and maintain a positive attitude
- Team and guest oriented
- Ensure the facility appearance and all guest/team touch points are clean, organized and world class

**Sales**

- Provide courteous and efficient service while maximizing sales by up selling and promoting features

**Expectations**

- Arrive to work at the scheduled time, dressed in the provided uniform and adhering to the standards
- Become knowledgeable and able to answer basic questions about the property, the restaurant, our services and the company
- Work effectively with both the FOH and BOH to get food out in a timely manner
- Willing to learn new roles and cross train within the department

**REQUIRED SKILLS, KNOWLEDGE AND ABILITIES**

- Experience in the hospitality industry is an asset or no experience with the right attitude
- High level of organizational and communication skills
- Quick evaluation and decision-making abilities
- Strong comprehension of English language
- Must be able to work in a fast-paced environment
- Ability to work in an unsupervised environment

**WORK CHARACTERISTICS**

- Inside hands on work in the lounge and dining room
- Learn all individual menu items

*Core Values:* Authenticity. Passion. Innovation. Excellence. Integrity.

- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary

**COMPENSATION**

- Based on experience
- Full time and part time available, event gratuities, free golf, other discounts/perks

**Please send your resume and cover letter to:**

Justine Gordon, Food & Beverage Manager  
jgordon@golfbc.com

**Application Deadline:** March 31, 2018

**Start Date:** May 3<sup>rd</sup>, Flexible

**OUR CORE STANDARDS**

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance