



Bartender

We are seeking a bartender who lives for providing brilliant customer service (to our guests and our team members!), who is excited to work with an established team to provide an extraordinary dining and drinks experience; and who is passionate about showcasing Nova Scotia's local wine, spirits and craft brews paired with our fabulous food.

This job won't be easy...it has you setting the service tone for the team and our guests...but you'll be a part of an amazingly successful dining & drinks destination!

Nestled in one of the most historic and beautiful areas in Nova Scotia, Founders House Dining and Drinks provides high quality upscale dining, presented with casual elegance in a relaxed Maritime-infused atmosphere. Located in Allains Creek, just a minute outside of the cradle of our nation, Annapolis Royal, Founders House is situated on the Fort View Golf Course and boasts an extraordinary view of the Annapolis Basin.

We're passionate about delivering locally sourced food and beverages prepared in inspiring ways and we need you to share that passion. If you are a friendly, outgoing individual who knows their way around the bar, then we want to hear from you! Here's what else we'll need from you...

Responsibilities

- The most important thing is to provide an extraordinary customer experience with impeccable customer service
- Develop unique and creative drink menus and recipes producing unforgettable customer experiences
- Assist with training and supervising service team members with best practices behind the bar
- Maintain company standards plus health and safety regulations within the bar

- Identify new techniques or presentations to stay current on – or preferably set – bar service trends
- Organize bar supplies and inventory, while ensuring proper stocking and replenishing of service areas
- Maintain a positive and professional approach with coworkers and customers creating a world-class experience

Requirements

- Experience as a bartender with an excellent knowledge of mixing, garnishing, and serving drinks
- Ability to spot and resolve problems efficiently and effectively based on company standards
- Strong leadership capabilities, including an ability to both take and give direction while working calmly under pressure
- Ability to keep up with mixology trends and best practices including a strong knowledge of food sanitation regulations
- Ability to work with minimal supervision and be reliable
- Working knowledge of various computer software programs (MS Office, POS, etc.)

Education

- Relevant training certificates are considered an asset

Rewards

- Competitive wages
- Health Coverage
- Professional Development opportunities

Job Type

- Full-time, permanent

Salary

- \$12.50 – \$16.50 dependant on experience and skill set

Please apply via email ONLY with resume & one-page detailing why you are meant to work here, to:
careers@foundershousedining.com