

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

<b>Position Title:</b>	<b>Host / Hostess</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>	April 15 <sup>th</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. Assist in the day-to-day operation of the Food & Beverage department ensuring that all service requirements are exceeded
3. Assist in attaining the company goals of exceeding our guests’ expectations while maximizing revenue potential
4. Successful candidates will also focus on Team Member teamwork and reporting requirements
5. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a spectacular environment

**DUTIES AND RESPONSIBILITIES**

1. **Guest Experience & Service**
  - Ensure each guest receives quality services and products consistently in the restaurant, lounge or banquet facility
  - Be organized and maintain a positive attitude
  - Team oriented and customer oriented
  - Working effectively with other team members in all departments
  - Ensure that every individual is acknowledged immediately
  - Ensure all guests are greeted and sat appropriately
2. **Sales**
  - Provide courteous and efficient service while maximizing sales by up selling and promoting features and specials
3. **Expectations**
  - Arrive to work at the scheduled time, dressed in a neat and professional manner
  - Become knowledgeable and able to answer basic questions about the property, the restaurant, our services and the company
  - Be knowledgeable on each menu offered at Table nineteen
  - Be able to work in a fast paced environment
4. **REQUIRED SKILLS, KNOWLEDGE AND ABILITIES**
  - Previous experience would be an asset, however outstanding candidates without experience that have a great attitude and strong work ethic will be considered

- Possess a working knowledge of the POS System
- Background experience in the golf industry is an asset
- High level of organizational skills
- Exceptional communication skills
- Courteous phone manner
- Dependable and responsible
- Quick evaluation and decision making abilities
- Strong comprehension of English language (oral and written)
- Must be able to work in a fast-paced environment
- Ability to work in an unsupervised environment
- Sales and service experience is an asset
- Must be organized and maintain a positive attitude

**WORK CHARACTERISTICS**

- Receives phone reservations and manages patrons as they arrive, greeting and seating all guests
- Supports the serving team as required
- Learn all individual menu items, alcoholic, non-alcoholic and food ingredients, method's of mixing or cooking, prep time, accompaniments (if applicable) and prices after taxes
- 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