

Waitstaff Job Description:

Job Responsibilities:

- Serves patrons with food and beverages in a positive and friendly manner.
- Provides information to help food and beverage selections.
- Presents ordered choices in a prompt and efficient manner.
- Maintains dining ambiance with an enthusiastic attitude.
- Prepares room for dining by clothing tables and setting decorations, condiments, candles, napkins, service plates, and utensils.
- Protects establishment and patrons by adhering to sanitation, safety, and alcohol beverage control policies.
- Helps patrons select food and beverages by suggesting courses, explaining the chef's specialties, identifying appropriate beverage pairings, and answering food preparation questions.
- Transmits orders to bar and kitchen by recording patrons' choices and identifying patrons' special dietary needs and special requests.
- Keeps kitchen staff informed by noting timing of meal progression.
- Serves orders by picking up and delivering patrons' choices from bar and kitchen and delivering accompaniments and condiments from service bars.
- Responds to additional patron requirements by inquiring of needs and observing dining process.
- Maintains table setting by removing courses as completed, replenishing utensils, refilling water glasses, and being alert to patron spills or other special needs..

Job Requirements:

- Must be able to lift and carry large oval trays with up to ten (10) plates.
- Must be comfortable working in a fast-paced environment.
- Must have black non-slip shoes.
- Must take direction well and be able to adapt.
- Loading and offloading heavy equipment (up to 50lbs) and deliver to event rooms.
- Comfortable with labor duties including but not limited to standing, walking, push, pull, lifting, kneeling for long periods of time.
- Must be able to report to work on time if not early.

Preferred Qualifications:

- High volume banquet/catering experience.