

Storied Management LLC – an affiliate of Storied Development, LLC, an established development, marketing and sales organization with private club communities throughout the continental U.S., Hawaii, the Caribbean and Mexico – is seeking Bartenders for its luxury, private residential, mountain golf and ski community in Park City, Utah – Talisker Club.

Talisker Club is Park City's only four-club, one-membership private home community presenting an incomparable collection of Mountain, Main Street, Backcountry, and Country Clubs. It is situated in Utah's Wasatch Mountain Range, from the slopes of Deer Valley Ski Resort to the valleys surrounding the Jordanelle Reservoir. Please visit our website – www.taliskerclub.com to learn more.

POSITION: Bartender
DEPARTMENT: Food & Beverage
UNDER THE DIRECTION OF: Front of House Management

PURPOSE OF POSITION

The Bartender is responsible for menu service and will possess the knowledge to ensure the Guests have an unsurpassed experience. The Bartender will engage with the Guests and provide all steps of service in a professional and courteous manner. It is the Bartender's responsibility to make every Member's visit a memorable one. It is also the responsibility of the Bartender to do all the preparation and side work to ensure that all of the team members have a successful shift.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

- Serves and creates a warm, fun atmosphere for Members/Guests.
- Comes to work with clean appearance which includes clean/ironed uniforms and appropriate footwear.
- Keep updated on the food and beverage menus, understand menu items and their ingredients well enough to answer questions accordingly.
- Greet newly seated Members/Guests within one minute of being sat in a friendly manner.
- Takes food and drink orders at appropriate times, upsell items and repeat orders back if necessary.
- Use POS to ring in orders properly and include any allergies or modifications.
- Inspects the bar prior to opening to ensure that adequate supplies are available, requesting additional supplies as necessary and stocks the bar. Follows set-up procedures.
- Prepares garnishes, fruits, mixes and pre-mixed drinks prior to opening bar.
- Mixes, prepares and serves drinks to Members/Guests and mixes and prepares drinks ordered by Food & Beverage Servers according to approved standard recipes.
- Collects checks and payments for drinks served.
- Maintains and cleans bar area and equipment.
- Maintains records of liquors, beers and wine to ensure bar stock is maintained at all times.
- Cleans and locks the bar area according to outlined closing procedures.
- Ensures that all food items are correctly stored, labeled, dated and rotated to prevent any health or safety hazards from occurring, and takes precautions against possible spoilage.
- Attends staff meetings, including pre-shift (line-up) sessions and training as required.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES (Cont.)

- Carefully follows all laws and Club policies and procedures regarding alcoholic beverage service and informs manager if continued service to a Member/Guest is in question.
- Serves drinks to Members/Guests seated at lounge tables in the absence of a Beverage Server.
- Continually practices beverage and revenue control procedures.
- Checks with Members/Guests to ensure satisfaction with food and beverages.
- Ensures correct Member Number/Name when closing out chits.
- Maintains appearance and cleanliness of service areas and dining room.
- Gives a warm farewell and invites Members/Guests to return.
- Check for any menu changes, deleted items, and specials at the beginning of every shift by reading shift notes and acknowledging by signing name.
- Properly complete the end of day paperwork by ensuring all totals and Member Numbers are correct on chits and signing the End of Day (EOD) Report.
- Follow and abide by health and safety regulations.
- Abide by State alcohol laws and regulations.
- Control and limit waste.
- Report any Member/Guest concerns to management.
- Follow all rotation procedures to assure quality of service.
- Keep immediate supervisor promptly and fully informed of all problems or unusual matters of significance and take prompt corrective action where necessary or suggest alternative courses of action.
- Learn about the amenities of the Club and what offerings are available so you can freely inform the Members of any calendar event or special activities.
- Connect Member/Guest with Member Services for ease of registering for any events in which they are interested.
- Become familiar with the names of Member/Guest and with the levels of Membership.
- All other duties as may be assigned.

QUALIFICATIONS

- ✓ TIPS Certified with the State of Utah
- ✓ Utah Food Handlers Permit
- ✓ High School Education
- ✓ Two Years of Relevant Fine Dining Experience

PHYSICAL REQUIREMENTS

- ✓ Ability to stand or sit for extended periods of time.
- ✓ Ability to bend, lift, and carry heavy objects.
- ✓ Ability to withstand external elements relating to changing weather conditions.

BENEFITS AND PERKS

All-Inclusive Benefit Package Offered:

Medical	Vision	Flexible Spending Account
Dental	Health Savings Plan	Supplemental Insurances; i.e., Accident, Hospital Indemnity, Critical Illness

Paid Time Off:

Vacation and PTO Package	Holiday Pay	Designated Holidays
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401(k) Retirement Plan With Employer Match

Discretionary Bonus Program

Ski & Snowboarding Passes

Golf Privileges

Employee Meal Program

Reward and Recognition Programs

Discounts on Retail

Education and Tuition Reimbursement Program

Discounts at Courchevel Bistro

Employee Spa Pricing