

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 Base Camp Ambassadors 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: Base Camp Ambassador DEPARTMENT: Food & Beverage

UNDER THE DIRECTION OF: Front of House Management

PURPOSE OF POSITION

The Base Camp Ambassador is responsible for service of Members/Guests in the Base Camp and Provisions Makerspace. The Ambassador will engage with the Guests and provide all steps of service in a professional and courteous manner. It is the Ambassador's responsibility to make every Member's visit a memorable one. It is also the responsibility of the Ambassador 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.
- Delivers a warm greeting welcome to all Members/Guests entering the Venue.
- 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.
- Checks back with 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.
- During the breakfast shift, set up, stock, maintain, and break down the breakfast buffet.
- Delivers a warm welcome to all Members/Guests and can deliver a facility tour.
- Competent in answering phone, transferring calls, and taking to-go orders.
- Can use the Court Reserve and Open Table Apps to assist Members.
- Fully trained on the use of the Simulators and the Bowling Lanes in order to help Members/Guests.
- Familiar with all the set-up procedures in the field house.
- Acts as a Games Host to explain the Simulator and Bowling experience, while delivering food and beverages.
- Able to explain the Makerspace Amenity and how to sign-up for classes and open crafting.
- Posses strong Barista and Bartending Skills to fulfill all Member requests.
- Food running and help expedite orders.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES (Cont.)

- Be able to fulfill all bussing, host, bartending, barista, and game host responsibilities.
- Gives a warm farewell and invites 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.
- Work with management to keep necessary products ordered and well stocked.
- 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

401(k) Retirement Plan With Employer Match

Discretionary Bonus Program

BENEFITS AND PERKS (Cont.)

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