



TALISKER CLUB

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 a Lead Host 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:	Lead Host
DEPARTMENT:	Food & Beverage - Courchevel
STATUS:	Year-Round / Full-Time
UNDER THE DIRECTION OF:	Restaurant Manager / Shift Leadership
LOCATION:	Courchevel Bistro

PURPOSE OF POSITION

The Lead Host serves as the face of Courchevel Bistro and a key driver of the front-of-house experience. This role goes beyond greeting and seating — the Lead Host takes ownership of restaurant flow, reservation management, and guest experience from arrival to departure. By leveraging digital reservation platforms, maintaining real-time awareness of table availability, and guiding the host team, the Lead Host ensures every Member and guest receives a seamless, personalized dining experience that reflects the standards of Talisker Club.

With this position there will be up to eight full workweek furlough periods annually. During any given furlough period you will not perform any work which also includes checking voice mails, reading or writing emails or performing other tasks away from the workplace. During the furlough period your health benefits will remain active and your tenure will not be affected by the furlough periods.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

- Meets arriving Members as they enter the restaurant with a cordial greeting, escorts them to assigned tables, introduces their server, presents menus, and facilitates the accommodation of special requests.
- Exhibits a professional appearance and maintains a friendly, cheerful, and courteous demeanor at all times.
- Manages the restaurant's reservation systems, including OpenTable and SevenRooms, by creating, modifying, and canceling reservations accurately and in a timely manner.
- Manages the digital waitlist, ensuring guests are seated efficiently and communicated with appropriately during wait times.
- Tracks table availability in real time and actively manages restaurant workflow to optimize seating, minimize wait times, and support a smooth dining operation.
- Maintains detailed guest profiles by adding and updating notes related to allergies, dietary restrictions, celebrations, VIP status, and other preferences to personalize the Member experience.
- Circulates periodically through the restaurant to assist servers, respond to Member requests, and assess operational efficiency for management.
- Receives to-go orders, enters them into the POS system, and verifies order accuracy prior to pickup.
- Ensures all charge vouchers are completely filled out with the correct Member name and number.
- Checks the proper set-up of tables and seating prior to opening.
- Assists servers and bussers by accommodating dining requests, clearing and resetting tables, and retrieving supplies.

- Checks all restrooms for cleanliness and supplies throughout the shift and takes corrective action as needed.
- Assists with vacuuming, sweeping, general cleaning, and side-work duties to maintain a clean and attractive restaurant environment.
- Provides leadership support to host team members, offering guidance and serving as a point of contact during the shift.
- Provides assistance to other employees to contribute to the restaurant's best overall performance.
- All other duties as assigned.

QUALIFICATIONS

- Positive attitude with the ability to work well with all team members and lead by example.
- Minimum of one year of prior hosting experience in a fine dining or upscale dining environment required.
- Experience with reservation management platforms such as OpenTable or SevenRooms preferred.
- Ability to work independently and exercise sound judgment without direct supervision.
- Strong communication skills with managers, kitchen, and dining room personnel.
- Utah Food Handlers Permit.
- High School diploma or equivalent.
- Willingness to follow direction and ask questions for clarification.

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:

Benefits vary based on part-time vs. full-time employment status.

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

Member Gratuity Program

Reward and Recognition Programs

Discounts on Retail

Education and Tuition Reimbursement Program

Discounts at Courchevel Bistro

Employee Spa Pricing

Interested candidates please visit <https://www.taliskerclub.com/careers/> and submit resume associated with position of interest.