

Job Title: Evening Server

Would you like to join a world-class culinary destination?

Are you enthusiastic about providing excellent hospitality?

If your answer is "YES", then The Inn at Bay Fortune might be the right fit for you!

Experience the charm and beauty of living in rural Prince Edward Island. Our red sand beaches, close knit communities, and delicious local food make our Island an ideal destination to call "home".

The Inn at Bay Fortune is among the top 100 best restaurants in Canada. Under the direction of Chef Michael Smith and Chastity Smith, we offer a five-star inn and dining room seating up to 86 guests at our nightly *FireWorks Feast* from May to October. Our ingredients are sourced from our on-site culinary farm and other local producers. Together with our farm, we create a ten-course, live-fire-cooked, Island focused experience.

Even more perks to ponder...

- Spend your down time exploring our beautiful Island. Try lobster fishing, oyster fishing, or bluefin tuna fishing!
- Join a close-knit community of like-minded individuals passionate about local food and five-star hospitality.
- Ongoing training, mentorship, and support.
- Mid-and end-of-season reviews.

The finer details

- NOC Code: 65200
- Job Location: Fortune, Prince Edward Island
- Work Conditions: Busy restaurant environment, banquet-style dining service, outdoor culinary venue. Work Term: Full-time seasonal (May-October)

• **Schedule:** 8-hour shifts starting at 2:00pm, approximately five days per week, with paid breaks. • **Starting Salary**: \$28.25 per hour. Hospitality is included within the wage, as we do not accept tips from guests.

• **Health Benefits**: 50% employer paid: Life Insurance, Health Insurance, Extended Health Insurance, Dental & Vision Care, available after your first season of employment.

• **Other Benefits:** 4% vacation pay. Complimentary staff meals every morning and afternoon during your working hours. Compensation for the purchase of non-slip shoes, which are a requirement of the job, up to \$50.00 every two years.

Responsibilities

Reporting to the Restaurant Manager and Service Supervisors, you will:

1. Prepare and set the dining room before the guests' arrival.

- 2. Provide excellent guest service that is prompt, friendly, and enthusiastic.
- 3. Act and communicate with staff and guests in keeping with the Inn at Bay Fortune's five-star hospitality expectations.
- 4. Report to the Service Supervisor any surprise allergies or other dining needs from the guests.
- 5. Support fellow team members to collectively run service.
- 6. Clear tables efficiently as part of a team and prepare them for the next morning's breakfast service.
- 7. Accept proper payment methods and balance sales reports.

Qualifications

Education

- High school diploma or equivalent.
- Responsible Beverage Server certification.

Experience

- Minimum 1 year of experience serving food and beverages.
- Experience working at one of Canada's Top 100 Best Restaurants is an
- asset. On-the-job training will be provided.

Skills/Success Factors

- 1. Professional communication skills; communicates when in need of assistance. 2. Displays a friendly demeanour and a team player attitude.
- 3. Excellent hospitality skills.
- 4. Punctual; communicates appropriately with Service Supervisor if absent or arriving late for a shift.
- 5. Adaptable to respond to changes in the weather, service programming, and the guests' needs; able to problem-solve.
- 6. Demonstrates an eagerness to learn and to work hard.
- 7. Strong attention to detail.
- 8. Ability to stand and walk for extended periods and carry multiple
- plates of food.
- 9. Comfortable working outdoors.

How to Apply

Please send your resume and cover letter by email to careers@innatbayfortune.com.

Our Recruitment team reviews each application carefully, and we will reach out to you by phone or email within 10 business days if we are interested in your application.

Diversity, Equity, Inclusion, and Accommodation

The Inns at Bay Fortune and Fortune Bridge are committed to fostering an inclusive workplace where everyone is treated with respect and dignity. We hire the most qualified candidates regardless of race, creed, colour, age, sex, national or ethnic origin, religion, sexual orientation, gender identity or expression, marital status, disability, or other characteristics.

If you require accommodation for any part of this hiring process, please send your **confidential** request to the email above.

Thank you for considering this opportunity, we'd love to receive your application!