



758 & 391 Route 310
Fortune, Prince Edward Island C0A 2B0, Canada
+1 (902) 687-3882
<https://innatbayfortune.com/>

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 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 sea kayaking, lobster fishing, and experiencing our warm, sandy beaches!
- Join a close-knit community of like-minded individuals passionate about local food and five-star hospitality.
- An unparalleled learning experience, allowing you to grow or diversify your experience working in tourism & 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 kitchen environment, banquet-style service, indoor and outdoor culinary venues.
- **Work Term:** Full-time seasonal (May-October 2025)
- **Schedule:** Evening shifts, 8 hours per day, 5 days per week, with paid breaks.
- **Starting Salary:** \$26.25-\$28.25 per hour, based on experience. Hospitality is included within the wage, as we do not accept tips from guests.
- **Health Benefits:** 50% employer paid: Life Insurance, Health Insurance, AD&D, Critical Illness, Extended Health Insurance, Dental & Vision Care, available after your first season of employment.
- **Other Benefits:** 4% vacation pay. Complimentary staff meals every afternoon during your working hours.

Responsibilities

Reporting to the Front of House Director and Managers, you will:

1. Work closely with other service team members to collectively run dinner service and provide guests with an unforgettable dining experience.
2. Prepare and set the dining room before the guests' arrival.

3. Set up the bar stations at the beginning of the shift and close/restock the bar at the end of the night.
4. Memorize the food and drink menus, promote food and beverage sales, and encourage guests to spend time at the bar.
5. Report any surprise allergies or other dining needs from the guests to the Front of House Manager.
6. Prepare cocktail and mocktail pairings for dinner service
7. Provide excellent guest service that is prompt and efficient, and carry plates from the kitchen area to the tables.
8. Track guests' tabs for billing and cashout purposes after service.
9. Accept proper payment methods and balance sales reports.
10. Clear tables and prepare them for the next morning's breakfast service.

Qualifications

Education

- High school diploma or equivalent.
- Current Responsible Beverage Server certification, if not already achieved, will be provided by the Company.

Experience

- Experience working in a restaurant dining room as a host, busser, server, or bartender is an asset.
- Experience with cocktail creation is an asset.
- On-the-job training will be provided.

Skills/Success Factors

The ideal Evening Server...

- Is an excellent team player and communicates with others in a positive and professional manner.
- Exhibits a strong professional and positive attitude consistent with the standards of a world-class hospitality business.
- Is sales-oriented; comfortable upselling our food and beverage offerings.
- Is punctual, has a keen attention to detail, and demonstrates an eagerness to learn and work hard.
- Can follow a checklist and take direction from supervisors with ease.
- Is flexible to respond to daily changes in service programming.
- Understands the basics of local liquor laws.
- Works well under pressure.
- Is able to stand and walk for long periods, and can carry multiple plates of food.
- Is comfortable working outdoors.

How to Apply

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

Our Recruitment team will begin reviewing applications in mid-January, 2025. We review each application carefully, and we will reach out to you by phone or email if we are interested in your application.



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Diversity, Equity, Inclusion, and Accommodation

The Inn at Bay Fortune is 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!