

## Job Title: Bar Support

Are you a restaurant service pro looking to hone your skills at the bar?

Or are you a bartender interested in a slower pace for the summer?

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

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

Nestled along Fortune River in rural Prince Edward Island, The Inn at Bay Fortune is home to an unparalleled, five-star, farm-to-table culinary experience known as *the FireWorks Feast* every evening from May to October. Our guests flock to our vibrant Inn from all over the world to discover the unique flowers and vegetables produced by our on-site experiential culinary farm and local PEI flavours prepared over live fire. Our dedicated Front of House team deploys a perfected service strategy to ensure each guest's experience is world-class, from whimsically crafted cocktails to generous hospitality tactics tailored to each guest individually.

## Even more perks to ponder...

- Join a close-knit community of like-minded individuals passionate about local food and world-class 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:** 64301
- **Job Location:** Fortune, Prince Edward Island
- **Work Conditions:** Outdoor bar and culinary venue, busy restaurant environment, banquet-style service, 68-seat dining room.
- **Work Term:** Full-time seasonal (June-October 2025)
- **Schedule:** Afternoon-evening shifts, 8-10 hours per day, 4-5 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 day during your working hours.

## Responsibilities

Reporting to the Front of House Manager and the Front of House Supervisors, you will:

1. Set up the bar stations at the beginning of the shift and close/restock the bar at the end of the night.
2. Prepare cocktails and mocktails for the guests before, during, and/or after dinner service.

3. Memorize the food and drink menus, promote food and beverage sales, and encourage guests to spend time at the bar.
4. Track guests' tabs for billing and cashout purposes after service.
5. Ensure the bar remains compliant with provincial liquor and food safety regulations throughout the shift.
6. Work closely with other service team members to collectively run dinner service and provide guests with an unforgettable dining experience.
7. Where needed, assist the Servers with the following:
  - o Preparing and setting the dining room before the guests' arrival
  - o Carrying plates from the kitchen to the tables.
  - o Clearing tables and preparing them for the next morning's breakfast service.
8. Report any surprise allergies or other dining needs from the guests to the Front of House Manager.

## Qualifications

### Education

- High school diploma or equivalent.
- Valid Responsible Beverage Server certification, if not already achieved, will be provided by the Company.
- Formal education in wine and/or spirits (such as WSET or IWEG) is an asset.

### Experience

- 2 years of restaurant experience as a host, server, or bartender.
- 1 year of experience bartending and creating cocktails.
- Some on-the-job training will be provided.

### Skills/Success Factors

#### The ideal Bar Support...

- 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.
- Possesses a good understanding of classic cocktails and is comfortable mixing drinks.
- Works well under pressure.
- Is able to stand and walk for long periods and can carry multiple plates of food if needed.
- Is comfortable working at outdoor bar establishments.

## How to Apply

Please send your resume and cover letter by email to [careers@innatbayfortune.com](mailto:careers@innatbayfortune.com).

Our Recruitment team reviews 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!***