

Are you a mixology master with a passion for leading the charge?

The Inn at Bay Fortune is looking for a **Bar Lead** who can mix, shake, stir, and inspire. We need someone who lives for cocktail culture, keeps the bar running like a well oiled machine, and knows how to create an unforgettable experience.

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.

Led by proprietors Chef Michael and Chastity Smith, *The Inn* is rooted in a shared vision of hospitality, design, and culinary excellence. Chastity has lovingly reimaged and redesigned every room and corner of the property to create a true sense of place, and together with Chef Michael, one of Canada's most beloved TV chefs, author and PEI's food ambassador, they've transformed this historic Inn into a destination where food, design, and Island culture come together in every detail.

What we serve up

- ★ You'll have creative freedom with the menu creation, with access to over 400 ingredients grown on our very own farm and picked from the land by our very own Forager
- ★ Learning opportunities to guests and staff alike around farm to table, live fire cooking and story telling over a multi-station, multi-course *Fireworks Feast* that spans the whole evening for a truly memorable world class experience
- ★ The Inn at Bay Fortune is the only Accommodation & Hospitality provider on PEI that is certified as *Rainbow Registered*
- ★ Ongoing training, mentorship and support working with a close-knit community of like minded individuals passionate about local food and world-class hospitality
- ★ We offer gratuity included experiences for our guests, which means we pay a higher wage to our bar lead, starting at \$30.00 per hour + 4% vacation pay
- ★ Cost shared employee health benefits plan
- ★ On-site, complimentary staff meals during working hours
- ★ Two passes annually to our *Fireworks Feast* for you and a guest

What ingredients you'll bring to the mix

- Previous experience behind a bar, made even better with some leadership experience sprinkled in
- Creative talent for menu development, knowledge of the classics, but also with syrups, infusions and trends
- A desire and know how to serve up world class guest experiences



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- You know how to mix things up with other team members in a positive, professional and respectful manner
- You have the ability to remain calm, even when shaken and stirred

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 if we are interested in your application.

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!