



Food & Beverage – Clubhouse Server

At Eagle Ranch, we deliver an exceptional golfing experience and every team member is inspired to exceed expectations. Our approach to resort development and operations is simple - we strive to provide the ultimate guest experience - which means hiring and retaining employees who strive for excellence in all that they do. This is not extraordinary for us; it comes as second nature to every member of our team.

Reporting to the F&B Manager – **F&B Clubhouse server** position is available in our Clubhouse dining area. You have a passion for great food, wine and cocktails, and show this to our guests with a genuine excitement for the great food and drink that we offer at Eagle Ranch. You take pride in your ability to provide the best possible guest experience to everyone who walks through our doors. You will always strive to exceed the expectations of our guests, and to create a professional and inviting environment that they will want to come back to.

Essential Functions:

- Deliver a “yes we can” attitude to all guests while generating a positive and professional atmosphere.
- You will be a specialist in the delivery and knowledge of our products.
- Answer any questions that guest may have about or menus, operations or golf course.
- When delivering food or drinks to guests, you will show the same level of passion for these items as the chefs and bartenders who prepared them. You are not just dropping off food. You are creating an experience.
- Work with both the FOH and BOH team to create the best possible experience for our guests.
- Be a proactive and positive member of the Eagle Ranch team. Offer help to fellow teammate whenever possible, regardless of department.
- Make sure bills are entered correctly, credit cards are processed properly, and cash-out is done to specifications. Learn the full operation of the EZ suite point of sale system.
- Perform daily operational tasks and maintain daily and weekly cleaning duties.
- Help others in all phases of the job. Ensure all guests have everything they need.
- Follow any supervisor and/or management direction at any time.
- Participate in events and functions related to operation of the restaurant.
- Ensure all patrons are of legal drinking age by requesting & inspecting identification.
- Follow our guiding values as laid out in our employee handbook.
- Ensure impeccable cleanliness, safety awareness, and security standards.
- Recommend necessary maintenance requirements to supervisor.
- Strive to improve yourself by attending all training/information sessions.
- Ensure personal hygiene and maintain a clean, crisp and professional appearance.

Experience/Background Preferred:

- Must be 19 years of age or older
- Must present proof of your BC Serving it Right Certificate before your first shift
- Experience serving in a fast paced environment
- Basic level of wine and spirits knowledge

Physical Requirements:

Must be able to stand for up to 8 hours and carry 50 lbs.

We thank all applicants in advance and look forward to reviewing your resume and cover letter. Only candidates selected for interviews will be contacted.

Please submit your cover letter and resume to:

Stefan Ellams – Food and Beverage Manager
E-mail – sellams@eagleranchresort.com