



SILVERTIP[®]
CANMORE * ALBERTA

Banquet Server

Department:

Food & Beverage

Reports to:

Banquet Supervisor

About Us:

Stone Creek Resorts Inc. is a resort company comprised of two world-class golf resorts in the most beautiful natural surroundings: Silvertip Resort in Canmore, Alberta, and Eagle Ranch Resort in Invermere, British Columbia. The resorts' values have existed since foundation; striving to provide an extraordinary experience to our guests. Our commitment to 'Service Beyond' sets us apart from our competitors.

Summary:

We are looking for energetic, hard working, dedicated banquet servers to join our team! You will be responsible for ensuring professional, accommodating, and friendly service to all guests. Your responsibilities will include serving different foods and beverages, setting the function space appropriately, following precise directions to ensure functions run smoothly and much more! Candidates must have friendly and professional demeanor, take on direction well, have a positive attitude and work well independently and in a team. Candidate must be comfortable with working long shifts on their feet for several hours at a time.

Every Employee at Silvertip Resort will possess the following Core Competencies:

- A team-oriented individual who strives to create a memorable guest experience.
- An individual who maintains high standards and thrives off accomplishing tasks and achieving goals.
- An active listener who has a positive and responsive personality with the ability to make decisions and exercise independent and sound judgment.
- An individual who has a lifelong love for nature and is inspired to respect and promote the environment that surrounds you.

- An individual that has the belief that all workplace injuries are preventable and will maintain a healthy and safe environment.

Job Duties:

- Following precise directions from supervisors to ensure a positive guest experience
- Set up banquet room as instructed. This includes glassware, cutlery, linen, table and chair setting, etc.
- Must keep all banquet items neat and organized at all times
- Must offer great customer service by creating a welcoming atmosphere for guests and responding to their requests in a courteous and friendly manner throughout the entire function
- Serving banquet food and beverages professionally and in a timely manor
- Must be attentive to detail and a fast worker – Examples; Replenishing beverages when necessary, removing dishes as guests finish each course, etc.
- Abide by all laws and requirements pertaining to serving alcoholic beverages
- After the function, reset the space in accordance with the supervisor’s specifications to ensure the readiness of the room for the next function
- Perform other related tasks that may be assigned

Requirements:

- Diploma or degree in hospitality is an asset
- 2+ years hospitality experience preferred
- Must be eligible to work in Canada full-time
- Able to lift, push or pull up to 40lbs
- Food Safety Level 1 and ProServe

Working Conditions:

- Fast paced environment
- Able to stand for extended periods of time

Why Silvertip Resort:

- Our staff experience working at a world-class golf resort
- We care about our team’s success
- Discounted: Golf Privileges, Staff Meals, Restaurant Meals, Golf Shop purchases, sister resort Eagle Ranch
- Opportunity to make \$27/hour (\$15/hour +\$12/hour gratuity)
- Staff accommodation available on site
- Live and work in the beautiful Canadian Rocky Mountains
- We offer a unique and engaging work environment with breathtaking views.

Stone Creek Resorts Inc. is committed to supporting a diverse workforce for various communities within which we operate. We encourage all qualified professionals without regard

to race, gender identity, colour, sex, marital/family status, citizenship, religion, sexual orientation, aboriginal status, age, etc.