



OLIVER & BONACINI  
CAFÉ GRILL

## Server

### Company Description

A relaxed, scenic dining destination where every season brings its own energy. Joining us means being part of a team that delights guests whether they are enjoying sun-soaked summer gatherings, lively après-ski celebrations, or vibrant mountain dining experiences throughout the year. You'll help create approachable, memorable moments, engaging with guests in a dynamic and welcoming environment. This is the perfect setting for hospitality professionals who thrive on seasonal energy, love delivering friendly, attentive service, and enjoy being part of a team that brings each guest experience to life.

### What we offer:

- Gratuities
- Comprehensive health, dental, and vision benefits, including enhanced mental health coverage
- Discounted gym membership
- Access to our Employee Assistance Program for confidential support
- 50% dining discount at all O&B restaurants for you and up to three guests
- Employee Referral Program
- Join one of Canada's leading hospitality companies, where a wide range of exciting internal career opportunities await!

### Job Description

Under the direction of the Front of House Management Team, Servers are extremely knowledgeable about all food and beverage items in the restaurant. By adhering to the steps of service they answer questions, provide recommendations and create a positive guest experience. Servers maintain a clean section and monitor food quality to ensure all items are held to O&B presentation standards. Through knowledge, accuracy and efficiency our servers provide the upmost satisfaction to our guests.

### The Day to Day

- Create a positive guest experience through interaction and adherence to the steps of service
- Be knowledgeable of all food and beverage items in order to make recommendations
- Answer questions about food, beverages, wine and other restaurant functions and services

- Utilize seat-specific ordering so to not auction food when it is delivered to the table
- Ensure accuracy when entering information into the POS system
- Monitor food quality and presentation standards
- Ensure guests are satisfied with their food and service
- Respond promptly and courteously to any guest request or concern
- Monitor the cleanliness of section and ensure all materials and areas are clean and free from clutter
- Be thoroughly familiar with the causes of food contamination and the methods of prevention
- Follow all food safety standards and systems
- Be aware of any special requests, inclusive of guest allergies
- Complete opening, closing and side-duties efficiently and safely
- Other duties as assigned or required

### **Qualifications**

- Minimum of 2 years of serving experience in a similar environment
- Valid Smart Serve Certification required
- Strong attention to detail with a commitment to accuracy and consistency
- Ability to remain calm, professional, and efficient in a fast-paced environment
- Excellent organizational skills with a demonstrated ability to drive sales
- Proven ability to multitask and prioritize effectively
- Strong oral and written communication skills
- High level of food and beverage product knowledge
- Ability to maintain professional urgency and momentum throughout shifts
- Flexible availability, including evenings, weekends, and holidays as needed
- Legally eligible to work in Canada

### **Additional Information**

**This is a current vacancy.**

**Wage:** \$17.60 + *shared gratuities*

### **Accessibility & Accommodation**

Oliver & Bonacini is committed to providing an inclusive recruitment process. If you require accommodation or support during any stage of the hiring process, please let us know. We will work with you to ensure your needs are met in a respectful and timely manner.

### **Equity, Diversity & Inclusion**

We value and embrace diversity in all forms and encourage applicants from all backgrounds to apply. Our recruitment practices are designed to ensure fairness, equity, and opportunity for every candidate.