



## JOB POSTING – Table Nineteen Lakeside Eatery at Nicklaus North Golf Course

<b>Position Title:</b>	Managing Bartender
<b>Department:</b>	Food & Beverage
<b>Reports to:</b>	Food & Beverage Manager
<b>Job Type:</b>	Seasonal
<b>Application Deadline:</b>	Open
<b>Start Date:</b>	April (flexible)

*Whistler's best patio + bar + restaurant with globally balanced main and share plates. A refined culinary take, with a sense of familiar. Thoughtfully selected, locally available and ethically sourced ingredients with clever house-made twists. Local craft beer taps, BC grapes and international favorites, thought-provoking cocktails that make you linger. A glacier fed lakefront setting with towering mountains situated at the legendary Nicklaus North Golf Course. Entertaining liveliness mixed with relaxation. It's not a clubhouse, it's a second home. Owned and operated by the GolfBC Group - golfbc.com.*

### POSITION SUMMARY

Open for breakfast, lunch and dinner May-October. Enjoy a flexible spring and fall. Maximize your dreamy Whistler winter; we're open for dinner only December-March. Experience legendary Team Member events and our culture where passion is rewarded. This is a professional, but fun team. Team Member housing options may be available. The Managing Bartender is in a unique position to champion a new fourteen seat bar at Table Nineteen. A successful candidate is an approachable and intelligent leader who isn't afraid to get in the trenches with the Team. Candidates are eager to motivate and grow the Table Nineteen Bar Team and culture: cultivating regulars and ensuring personalized, warm, fresh and upbeat service.

### DUTIES AND RESPONSIBILITIES

- Administers the vibrant bar inventory at Table Nineteen; ensure compliance with liquor laws and health regulations
- Goes above and beyond to educate, inspire and motivate bartenders. Sparks creativity.
- A master of liquid menus; knows it inside and out. Fantastic ability to upsell. Consistency is key.
- Maximizes revenue opportunities via training, item profit analysis and inventory management

### REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

- 1-2 years' experience in a managing bartender role. Wine, beer and cocktail expertise essential.
- Exceptional communication and organization. Natural ability to coach and influence others.
- Great multi-tasker with a drive to succeed. Thrives under pressure. Flexible schedule.

### BASED ON NICKLAUS NORTH'S CORE VALUES, THE MANAGING BARTENDER WILL ENCOMPASS:

- **Passion:** Enjoys genuine and authentic conversations. People come to Table Nineteen to see you.
- **Authenticity:** Be impeccable with your word. Convey open, honest and respectful communication.
- **Integrity:** Reflect on situations with humble self-evaluation. Honest.
- **Innovation:** On top of modern cocktail, wine and beer trends. Progressive.
- **Excellence:** Limit what we do and make every detail perfect. Presentation shines.
- **Teamwork:** Lead by example and be a source of encouragement to other Team Members.
- **Sustainability:** Care about existing social and environmental efforts and make new suggestions.

### SALARY AND BENEFITS

- Based on experience, cash tips, event service charge payouts.
- Extensive Nicklaus North/GolfBC perks. Flexibility, work-life balance. Free golf and more.

### APPLY TODAY:

Please send your resume and cover letter to:

Food & Beverage Services Manager: Justine Gordon | [jgordon@golfbc.com](mailto:jgordon@golfbc.com)

*Core Values* – Passion, Authenticity, Integrity, Innovation, Excellence, Teamwork, Sustainability