



## LEAD FINE DINING SERVER

### Job description

At Dark Horse Estate Winery, we're in the business of trailblazing. We established the first estate winery on the shores of Lake Huron in Huron County, a brand-new wine region. Continually evolving, we're the dark horse in this race and we are looking for someone passionate about delighting our guests from around the world with an elevated winery experience at every touchpoint.

We are searching for a Fine Dining Server with strong knowledge of the industry and willing to jump right in and take the lead on the dining floor.

Join our hospitality team supporting our fine dining, farm-to-table restaurant in our barrel cellar in the Estate Manor on the 35+ acre Estate Winery in Grand Bend.

Responsibilities:

- Ensure operation manuals are adhered to: including opening and closing procedures, daily work sheets, restaurant procedures, cleaning schedules and all other duties required to successfully execute daily routines in an efficient restaurant
- Coordinating bar orders and receiving deliveries and thoroughly checking invoices for product quality, quantity and price
- Supervise and mentors the serving team, conduct recruitment, training, task allocation
- Maintain efficient stock controlling methods for all banquet-related products
- Responsible for enforcing house regulations
- Ensure restaurant cleanliness and presentation at all times

- Coordinates weekly bar inventory as required
- Ensuring daily restaurant floor service runs smoothly
- Ability to think critically and troubleshoot problems that may arise
- Contributes to team environment and ensure all experiences are of the highest caliber
- Maintains and promotes updated knowledge of company policies and procedures
- Working knowledge of DHEW brand products, adaptability to sell wine in retail Space (if required) and in dining environment
- Other duties as required

Qualifications:

- 2+ years of fine-dining experience
- Smart Serve Certification
- Wine knowledge and food knowledge
- Understanding of restaurant management
- Farm to table ingredient passion
- Bar knowledge
- Food handlers preferred but not required
- Evening and weekend availability.
- WSET an asset

**WAGE:**

\$20 - \$22 / hour, seasonal full-time. Weekend work required; Wage will be based on experience.

- + TIP OUT
- + Accommodations available

We thank all applicants for their interest, however only those considered for an interview will be contacted.

Please email your resume and cover letter to [marketing@darkhorseestatewinery.com](mailto:marketing@darkhorseestatewinery.com)