



## Inn at Laurel Point

### **Voted Best Hotel Venue, Vancouver Island Wedding Awards!**

If you're interested in joining an award winning hotel in Victoria and wish to be part of a fun work atmosphere that promotes creativity, career development and boasts a team of energetic and passionate professionals, we want to hear from you! **Come join the best!**

**Job title: Banquet Server**

**Job Type:** Permanent. Hours will vary based on business levels

**Wage:** \$11.35/hr. to start, plus \$5/hr. minimum gratuity; \$12.55/hr. after 6 months, plus \$5/hr. minimum gratuity; \$14.34/hr. after 1 year, plus \$5/hr. minimum gratuity

### **Summary of Position:**

To represent the Inn at Laurel Point in all guest interactions as an "Elegant, Pacific Rim Inspired waterfront inn where memories are created." A banquet server serves food and beverage to guests and provides table maintenance and room setup and tear down.

### **Job Requirements:**

- Must have flexible availability for shift work from very early mornings, to very late nights as shifts will vary from day-to-day and week-to-week
- Must be fully available to work weekdays, weekends and statutory holidays
- Must be able to lift 40lbs on a regular basis
- Must have Canadian work permit to apply (if non-resident of Canada)

### **Responsibilities:**

- Greet guests in a friendly, enthusiastic manner
- Serve guests food and beverage
- Setup and tear down of banquet functions in a timely manner
- Attention to detail and ensuring cleanliness of service areas
- Reading and understanding Banquet Event Orders and following every last detail
- Direct liaison with Events department and Culinary department to ensure setup of function meets standards
- Working quickly and efficiently with team members and individually
- Ensures that all safety procedures are followed when transporting equipment and reports injuries immediately to leader

- Responsible for handling of all equipment and linens and ensuring these are in proper working order, e.g. no rips or stains on linen
- Complete other duties as assigned in a timely manner
- Complies with the Inn at Laurel Point's procedures and code of ethics

**Qualifications:**

- Knowledgeable of all serving standards
- Previous serving experience required
- Previous Banquet serving experience an asset
- Food and wine knowledge
- Foodsafe Level 1 and Serving It Right certified
- Ability to work effectively and efficiently with limited supervision
- Ability to problem solve
- Team oriented
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

**Reports To:** Banquet Manager

**Closing Date:** Please submit your application as soon as possible as applications are reviewed daily

**What's in it for you?**

- Competitive Wages plus gratuities
- Comprehensive medical and extended health benefits package
- Employer-sponsored RRSP contribution program
- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Colleague of the month recognition program
- Summertime volleyball on Sticky Wicket rooftop, BBQs on our stunning Terrace patio, free themed year-end Gala to thank you
- AURA waterfront restaurant +patio staff discount - 50%
- Friends & Family hotel discount (*so you can show off your amazing workplace*)
- Candidate referral bonus
- Industry discounts
- Workshops
- Cross-training opportunities
- Skill and advancement training programs
- Shower and locker facilities

**Summary of Company:**

Inn at Laurel Point is an elegant, Pacific Rim-inspired waterfront hotel located downtown on Victoria's Inner Harbour. It was the first carbon-neutral hotel in BC and,

Condé Nast Traveler has rated the Inn as one of the top 25 hotels in Canada. For more information visit [www.laurelpoint.com](http://www.laurelpoint.com).

**We won't give you a job. We'll give you a lifestyle.**

- **Do you strive for excellence?** It's one of our benchmarks - in relationship, fair business practice and in the standards we uphold.
- **Do you uphold respect?** Respect for guests and colleagues is paramount. It's our foundation for learning and growing.
- **Are you curious?** Seeking to understand and challenge conventional thinking allows us all to find new ways to succeed.
- **Are you responsible?** As stewards and caretakers, we aim to leave a legacy of independence, innovation and responsibility in all we do.

We're looking for people who want a career that defines who they are. Because this is not just a job. It's an expression of your values and ours. We're more chameleons than corporate. More approachable than distant. Yet we're always professional and 100% committed.

We also value innovation. We want people who prefer to count on their inner resources and flexibility over rigid policies and procedures. And in return, we'll treat you as we do our guests: with sincerity, an open mind and respect.

This is a company for real people. Interesting people. People in search of a place to stay and make a difference. If that's you, let us know.