

## **Bartender/Mixologist – Phantom Creek Estates**

At Phantom Creek we have created an exclusive brand experience for our guests to enjoy exceptional wine and a meal with breathtaking views in the heart of Oliver, B.C. We pride ourselves in delivering best in class service through strong collaboration and communication with our team members, a winning attitude and passionate about leaving a legacy.

### **Who we are?**

Phantom Creek represents the vision of the Bai family to build one of the leading wineries in Canada. It was a quest that led them to the Black Sage Bench and two of the Okanagan's historic vineyards: Phantom Creek and Becker Vineyards. Today, Phantom Creek focuses on single-vineyard Bordeaux reds, Alsatian whites, and the Okanagan's benchmark varieties of Viognier and Syrah from storied vineyard sites. Led by the tireless efforts of our vineyard team, our estate vineyards are farmed naturally, organically, and biodynamically. All overseen by Olivier Humbrecht, France's first Master of Wine.

### **Job Responsibilities**

- Develop rotating cocktail program based on herbs from patio garden, local seasonal ingredients, and range of spirits
- Maintain inventory
- Prepare syrups, garnishes, and other cocktails ingredients
- Make espresso-based coffees
- Pour drinks for service bar while serving small bar section

### **Serving duties include**

- Prepare restaurant tables with silverware, glassware and special attention to sanitation
- Present restaurant menus and provide detailed information when asked
- Offer menu recommendations upon request
- Take accurate food and drink orders
- Communicate order details to the Kitchen Staff
- Serve food and drink orders
- Carry dirty plates, silverware and glasses to get cleaned
- Issue bills and accept payment
- Provide excellent customer service to guests
- Speaking confidently about our food, wine and cocktail program
- Polish glasses, plates, and cutlery

### **Job Qualifications**

- Excellent people skills and customer service skills
- Responsible and trustworthy
- Strong organizational and multi-tasking skills
- Perform well in a fast-paced environment
- Active listening and effective communication skills
- Must be Serving it Right and Food Safe Level 1 certified or be willing to become certified
- Ability to work evenings, weekends, and holidays

To gain more information about us, please visit [www.phantomcreekestates.com](http://www.phantomcreekestates.com). To apply, please forward your up-to-date resume to [careers@phantomcreekestates.com](mailto:careers@phantomcreekestates.com)