

Server – 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

Reporting to the Restaurant Manager and Lead Server, Servers are responsible for facilitating the guest experience in the restaurant. We will be offering lunch service 5 days a week, as well as select private events. Regular shifts will be 8 hours a day.

- 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
- Managing your Server section while working as a team
- 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
- 2+ years serving experience an asset • WSET or equal is a bonus

To gain more information about us, please visit www.phantomcreekestates.com. To apply, please forward your up-to-date resume to careers@phantomcreekestates.com