



PHANTOM CREEK
ESTATES

Restaurant Back of House Positions – 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 culture of collaboration and communication with our diverse 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.

Mission

The Restaurant at Phantom Creek Estates' mission is to serve our guests unabashed quality in an uncompromising setting.

The South Okanagan landscape offers us beauty and bounty. With the best produce in Canada our talented culinary team, lead by Chef Alessa Valdez & Sous Chef Elizabeth Kalin, create dishes that emphasise the importance of the local, and independent providers they work with.

Our mission extends throughout our Estate, to create some of the best wine in Canada. Our wines are estate grown and harvested by our Farming Team, lead by Amy Richards; processed, aged, and bottled by our Winemaking Team, Led by Mark Beringer; all to ensure our mission, of unabashed quality in an uncompromising setting.

What we Offer

- A competitive wage
- Medical and Dental Benefits
- Paid time off
- Employee Assistance Program
- Casual Dress
- On-site parking
- Employee discounts
- Access to our wine education program and employee wellbeing initiatives such as our – Employee Assistance Program

We are hiring for the following positions and would love to meet you.

The following positions are available in our Restaurant (Kitchen) for our upcoming 2023 season!

- Sous Chef
- Junior Sous Chef
- Station Cook



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- Prep Cook
- Pastry Assistant
- Dishwasher

Do you love providing exceptional food creation and experiences for guests?

Do you love working in a team atmosphere and engage well with others?

Do you thrive in a growth oriented culture?

Please apply within by sending your resume to careers@phantomcreekestates.com or come visit us at the Estate.