

Career Opportunity

Title	Banquet / Server
Wages	\$15 - \$17 / Hour (Competitive hourly wage, plus gratuities)
Job Types	Part Time
Schedule	Shift (Morning, Evenings, Holidays, Weekdays/Weekends, and need to be available at any time as needed)
Department	Food and Beverage
Reports To	Food and Beverage Manager

Position Summary:

We are excited to have a fresh new take on the food and beverage department with a new leadership team.

We are seeking a friendly and professional Banquet Server to join our team. This role involves providing exceptional guest services during events and ensuring a memorable dining experience. The ideal candidate will have a passion for hospitality, food service, and creating a welcoming atmosphere for guests. Previous restaurant or hotel experience is preferred, along with a strong understanding of food safety and handling protocols. This position offers an opportunity to work in a dynamic environment where customer satisfaction is our top priority.

Key Accountabilities:

- Set up banquet rooms according to event specifications, including arranging tables, chairs, linens, and tableware
- Serve food and beverages to guests in a courteous and efficient manner during banquets, events, and special functions
- Assist with food preparation and presentation as needed, ensuring all items meet quality standards
- Maintain cleanliness and organization of service areas before, during, and after events
- Handle guest inquiries professionally, providing excellent customer service and resolving any issues promptly
- Follow all food safety and handling procedures to ensure compliance with health regulations
- Collaborate with kitchen staff and event coordinators to ensure smooth service flow
- Replenish supplies as necessary to ensure seamless service throughout the event

Education and Qualification Requirements:

- Previous experience in restaurant, food industry, or hospitality environments preferred
- Strong guest services skills with a focus on customer satisfaction
- Knowledge of food handling, safety standards, and proper serving techniques
- Ability to work efficiently in a fast-paced environment while maintaining professionalism
- Excellent communication skills and a friendly demeanor
- Ability to stand for extended periods and carry trays or dishes as needed
- Hotel experience or prior banquet serving experience is a plus
- Flexibility to work evenings, weekends, or holidays as required by event schedules
- First Nations experience an asset
- Other languages an asset
- AGLC-ProServe Certification an asset
- Criminal Record Clearance mandatory
- Experience: 3 years (preferred)

Work Environment Considerations

Regular and restaurant environment, non-traditional work hours, standing and walking for long periods of time; lifting and carrying

Special Working Conditions

The Company is committed to sound internal control policies and practices. Every team member will follow the internal control practices required of their position and department. Every team member will follow and support the Core Values, Mission and Guiding Principles of the Stoney Nakoda Resort.

Compliance Requirements

- Every team member must comply with all requirements of the corporate policies
- Every team member will be familiarized with the business process documentation and internal control objectives related to their position, and how their job description aligns with specific internal control activities for which they are responsible.
- Adhering to all company and regulatory policies as they relate to functions of the position.

Licensing or Certification Requirements

For positions that require special certification, the appropriate level of certification will be maintained.

Benefits:

- Group Benefits including:
 - Dental care
 - Extended health care
 - Life insurance
- On-site parking
- Staff Food Discount
- Tuition reimbursement

Please submit resume to:

By email at careers@stoneynakodaresort.com, in person at 888 Nakoda Way, Kananaskis, AB or check out our Website at <https://www.stoneynakodaresort.com/careers>