



POSTING DATE: March 2021

START DATE :April/May 2021

JOB TITLE :**Lead Bartender**

JOB TYPE :Seasonal – April/May through October/November

LOCATION :Beaver Island State Park & Big Six Mile Creek Marina, Grand Island, NY

COMPENSATION :\$13/hour + tips

REPORTS TO :Food & Beverage Manager

BENEFITS :n/a

Position Overview

The successful candidate will be a dynamic and well-presented person missioned with offering superior customer service. They must possess a keen eye for detail, an eagerness to learn, be comfortable with autonomy, great customer service skills, be self-driven and be highly enthusiastic.

The primary functions of this role are:

- Prepare alcohol or non-alcohol beverages for bar and restaurant patrons.
- Interact with customers, take orders and serve snacks and drinks.
- Assess customers' needs and preferences and make recommendations.
- Mix ingredients to prepare cocktails.
- Mixing, garnishing & serving drinks. ...
- Knowledge of inventory on hand, drink mechanics, & drink pricing.
- Ability to keep the bar organized, stocked & clean.
- Able to help guests in selecting drinks/food.
- Track record of taking & delivering orders quickly.
- Clean, sanitize bar & equipment.
- Assist with managing, scheduling and training all bar staff
- Maintain liquor, beer and wine inventories
- Prepare house-made syrups, shrubs, dehydrated fruits and other garnishes
- Assist with creating monthly tastings and events
- Participate in Bi-monthly Special events and Marketing meetings



Qualifications/Necessary Knowledge, Skills, and Abilities:

- Demonstrates the ability to interact with the public and coworkers in a friendly, enthusiastic, and outgoing manner
- Requires the ability to bend, twist, crouch and stand to perform normal job functions
- Requires the ability to lift/push objects weighing over 40 lbs.
- Requires the ability to speak, read and comprehend instructions, short correspondence, and policy documents, as well as converse comfortably with customers.
- Cash Handling and Customer Service skills
- Must have background in creating creative cocktails (classic & original recipes)
- Current working knowledge of local beers and wine.
- Ability to multi-task and work in a busy environment
- This individual will be an “outside the box” thinker who has experience creating classic cocktails as well as original recipes with a modern edge.
- Their repertoire should include infusions, shrubs, dehydrated fruits and other modern techniques.
- The position will assist in managing all bar staff
- The candidate must be well versed on all Liquor laws and have extensive experience.
- Prior management experience recommended.
- Weekend and night availability and their own transportation.

All applications should include a cover letter and resume.

Send to Steven Lorenzo, Food & Beverage Manager, by email at foodandbev@montanainternational.us