



Job Opportunity

Server

Victoria Golf Club (VGC), founded in 1893, is a private course and the oldest 18-hole golf course in Canada. To learn more, visit us at www.victoriagolf.com.

VGC is looking for servers to join the Food and Beverage (F&B) Team. Under the direction of the F&B Manager/Executive Chef, Restaurant and Beverage Manager, and Events Manager, servers are primarily responsible for ensuring guest satisfaction through friendly, hospitable and timely service in both banquet and a la carte settings.

This is an excellent opportunity for an individual who has experience in the F&B industry. VGC is a premiere private golf club and service expectations require attention to detail and the ability to work well in a team environment.

Essential functions:

- Provides immediate attention to guests
- Distributes both food & wine menus to the guests
- Takes patrons orders
- Rings orders into the point of sale (POS) system for both food & beverage; communicates with the Chef or bartender about any special requests or cooking instructions
- Uses proper sequence of service and serving techniques
- Suggests and serves desserts, coffee and after meal drinks.
- Wears Kitchen pager at all times during shift
- Initial set and reset of tables according to restaurant standards (this includes moving tables and chairs)
- Ensures proper safety, cleanliness, sanitation, and presentation in all restaurant and kitchen spaces
- Completes all opening and closing duties
- Must be willing to work evenings and weekends

The successful applicant will be a motivated individual who is looking to learn and grow while working for Victoria Golf Club.

To apply to VGC and join the F&B Team, forward your resume to Julian Dobko, the Restaurant and Beverage Manager at julian@victoriagolf.com.