

NOW HIRING! RESTAURANT SERVER (FT)

The Historic 1927 Lake Lure Inn & Spa is looking for a full-time restaurant server. This is a dynamic role that requires creativity, self-discipline, exceptional speed, an array of professional experience, and an outstanding personality. You will be joining a strong, intelligent team of newly reorganized passionate folks. Experience and three references required.

Weekly Schedule:

Mon—Tues - OFF
Wed - 2:00pm-10:00pm
Thu - 2:00pm-10:00pm
Fri - 2:00pm-10:00pm
Sat - 2:00pm-10:00pm
Sun - 8:00am-4:00pm

Candidates:

The ideal candidate will be smart, resourceful, quick, and punctual. We need a well-rounded individual who can sustain our standards of service and follow departmental policies while adapting to ever-changing environmental and operational challenges. In addition to a restaurant and bar, we are a full-service historic hotel property hosting frequent weddings, social events, local diners, tourists, special-interest tour groups, and more. Preparation, set-up, and break-down of our restaurant is more labor-intensive than most, as we occasionally provide dinner service in different venues within the hotel (based on private event bookings, etc). It is imperative that the right candidate have experience OR interest in cocktails, beer and wine service, as our servers mix and serve their own drinks during table service.

Compensation:

\$5.00/hr plus tips (maximum 3 days @ \$10/hr training shifts)

Requirements:

- Experience in BOTH fine dining AND casual dining, with the ability to provide an appropriate balance of formality and casuality
- Minimum of 5 years experience as a food/wine/beer/spirits server
- 3 verifiable professional references with current contact information
- Sincere proven success in the sale of quality food, wine, beer and spirits
- Competitive, motivated, and perseverant
- Compassionate, energetic, and considerate

To Apply: Email your resume, including 3 verifiable references, along with a brief note about you and your experience, interests, and goals to fohsupervisor@lakelure.com

