

SOMMELIER

Are you ready to take an exciting step in your hospitality career? The Bearfoot Bistro is currently looking for a talented and dynamic Sommelier that shares our passion for excellence and who infuses enthusiasm into Food and Beverage!

As a Sommelier you are an essential member of the Bearfoot Bistro team and dedicated to providing exceptional quality and service to our guests. You will be responsible for the recommendation on how to select the correct wine to pair with a particular dish or one that is suitable for the guest for that evening. You will explain the wine list and discuss various aspects about the wine selection. You will be highly trained in the respected field and will be responsible for making sure that the customer has an enjoyable wine experience. You will enjoy being on the floor during service, working alongside the team providing a seamless service for our guests.

Job Requirements

We are looking for candidates who have excellent personal presentation and interpersonal skills. Fluency in reading, writing, and spoken English is also required. The ideal candidate will have an outgoing personality and a can-do approach to any task! This position requires standing for the majority of the shift. This position requires an applicant with a flexible schedule and the ability to work evenings, weekends and holidays. The ideal candidate will also have a warm welcoming smile and a positive attitude!

Responsibilities

- Works and reports directly to the Wine Director/General Manager and Management team.
- Wine service and assistance of 110+ page wine list during high volume dining hours.
- Setup in preparation for dinner service in a 198+ seat capacity restaurant.
- Aids in creating, serving and explaining wine pairings for the Chef tasting menu.
- Keeping wine fridges and cellar full, orderly, and accurate for service and month end inventory.
- Is on the floor during service to aiding and meeting the needs of our guests and to perform wine service.
- Educates the team on our wines by the glass selection.
- Complete knowledge and understanding of our new and regular clientele's preferences and customizing our service for their special and unique occasions and experiences.
- Conducting cellar tours, hosting Tasting Tours of Whistler and providing Champagne sabering instructions and demonstrations for our guests.

Preferred qualifications & skills

- At minimum 2 years' experience leading a premium food and beverage operation.
- Exceptional communication skills, command of English language.
- Hold a high-level, professionally recognized Sommelier certification from WSET, CMS, ISG or other valued equivalent.
- Highly committed to a premium level of service and precise table side manners.

- Comfortable with dealing with media, public speaking, and VIP guests.
- Please send your resume to [**info@bearfootbistro.com**](mailto:info@bearfootbistro.com)