

Brookstreet Hotel is Ottawa's leading restaurant, spa, conference and wedding destination. Working at Brookstreet means redefining the hospitality experience in Ottawa where we deliver sensational service, beyond the bounds of a typical hotel chain.

Requirements

- Excellent communication skills
- Ability to work cohesively in a team setting or on an individual basis
- Ability to focus attention on details and multi task
- Strong organizational skills and able to prioritize job duties
- Knowledge of Perspectives menu and wine list
- Promote the SPICIER culture
- Must be available on weekends and 1-2 week days
- Must be Smart Serve certified
- Bilingualism is an asset
- Previous experience in food and beverage is an asset
- Hospitality & Hotel education is an asset

Job Profile

AM Shifts Specific Tasks

- Proactively set up for service; breads are defrosted, ketchup, soup bowls, condiments including butter, brown sugar, peanut butter, etc.
- Requisition and stock product; including jams, cereals, waters, condiments, juices, milk, coffee etc.
- Responsible for brunch buffet quality; ensure utensils are clean, check food quality, have product knowledge to answer questions
- Ensure great buffet service. Make sure the guests' needs are met. Host and interact with the guests who are enjoying the buffet.
- Help with expediting lunch. Support with seating/table numbers. Demonstrate full menu knowledge of all a la carte items.
- Assist with tables. Clearing and re setting tables with servers. Use proper tray methods.
- Running food during lunch, offering to refill drinks etc.

PM Shift Specific Tasks

- Proactively set up for service. Butters, oils, balsamic, coffee, sugar caddies, milkers & creamers, dessert cutlery, bread basket and bread box, etc.
- Create great guest experiences; water service (first to table), bread service, have floor awareness (sections, servers, guest names, occasions, allergies).
- Assist servers in running food, clearing plates, glassware, replacing cutlery, filling water, offering more bread/oil.
- Help with dessert/coffee orders.
- Have product knowledge, including ports/dessert wines.
- Requisition and restock items; butters, oils, waters, coffee, coffee filters, etc.
- Assist with tables. Clear and reset tables with servers. Use proper tray methods.
- Bread service at the table should be informative and personable. Offer butter & balsamic. Explain oil selection.

Email your resume to resume@brookstreet.com or visit us at our Open Casting Call every Friday between 1:00 - 4:00p.m. at Brookstreet Hotel, 525 Legget Drive, Ottawa K2K 2W2.

