

ABOUT THE ROLE

Title: Sommelier

Team: Food and Beverage

Location: Fogo Island, Newfoundland, Canada

WHO WE ARE

A member of Relais & Châteaux with Three MICHELIN Keys, Fogo Island Inn is a 29-room luxury hotel, built on principles of sustainability and respect for nature and culture. The Inn is a community asset, owned by the charity [Shorefast](#), and 100 percent of operating surpluses are reinvested into Shorefast's work to secure a resilient future for Fogo Island.

Our work has garnered significant international interest including a feature on [60 Minutes](#) and in The New York Times' [52 Places for a Changed World](#). The mission of Shorefast is to build, learn, and share economic development practices that catalyse the assets of local places, starting with Fogo Island.

Learn more about us: fogoislandinn.ca

THE OPPORTUNITY

We are looking for a passionate, friendly, and hospitable Sommelier who loves sharing their wine expertise to create unforgettable guest experiences. Reporting to the **Food and Beverage Manager**, this position will contribute to memorable dining experiences through wine service and education. The Sommelier will bring experience curating wine lists and wine training through exceptional wine knowledge; provide expert guidance in wine selection; and provide personalized pairings that compliment varying menu offerings.

WHAT YOU'LL DO

- Curate and manage an extensive wine list that complements the Inn's menu, sourcing high-quality wines from various regions defined by traditional trading partners.
- Be an integral part of creating our sense of place through the wine program, and beverage program.
- Serve and educate guests on our Fogo beverage culture.
- Provide expert wine pairing recommendations to guests based on their meal choices and personal preferences, enhancing their dining experience.
- Train and mentor staff on wine knowledge, service techniques, and tasting notes to ensure they can confidently assist guests with wine selections.
- Oversee beverage inventory, including ordering, receiving, and maintaining proper storage conditions to ensure beverage quality.
- Organize and lead wine tastings and educational events for guests and staff to promote wine appreciation and enhance the Inn's offerings.
- Engage with guests to share knowledge about wines, vineyards, and winemaking processes, fostering a deeper appreciation for wine.
- Develop strategies to increase wine sales and improve overall profitability of the wine program while maintaining quality and customer satisfaction.
- Stay informed about current wine trends, new releases, and industry changes to keep the wine program fresh and exciting.
- Participate in dining room service as a server as required.

QUALIFICATIONS AND EXPERIENCE

- Approximately 5 years experience as a Sommelier, in a similar establishment.
- Certification from a recognized sommelier program (e.g., Court of Master Sommeliers, WSET) is required.
- Extensive knowledge of wines, including regions, varietals, and food pairings, along with a passion for wine and food culture.
- Experience working in award winning restaurant environments preferred.
- Excellent verbal communication skills, with the ability to engage guests and share knowledge in an approachable manner.

- Strong leadership abilities to train and inspire staff, fostering a culture of learning and appreciation for wine.
- Ability to manage multiple tasks efficiently, including inventory management and staff training.
- Ability to work flexible hours, including evenings, weekends, and holidays, as required by the business.

WHAT WE OFFER

- Competitive salary
- Health and dental benefits, along with access to an employee assistance program for mental health support and work/life services
- Team member discounts within our businesses (Fogo Island Inn and Fogo Island Workshops)
- Travel to Fogo Island, and allowances for travel
- Housing assistance and relocation reimbursement
- The technology necessary to complete your work
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- The opportunity to work in a thriving social enterprise
- Continued learning and professional development opportunities

TO APPLY

Please submit a cover letter and resume to careers@fogoislandinn.ca, with the subject line “**Sommelier**”; Questions about this position may also be directed here.

Deadline for Applications: Until filled.

We are grateful for all applications, but only those selected for an interview will be contacted.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. Please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.