

## ABOUT THE ROLE

**Title:** Bartender

**Team:** Food & 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](https://fogoislandinn.ca)

## THE OPPORTUNITY (Multiple Positions Available)

As **Bartender**, you bring experience in making and serving a wide variety of cocktails, beer, wine and non-alcoholic offerings. You are courteous, are able to create a welcoming atmosphere and thrive in a fast-paced environment. You understand Food & Beverage operations and are passionate about beverage service.

## WHAT YOU'LL DO

- Prepare and serve a wide range of alcoholic and non-alcoholic beverages, including signature cocktails, beer, and wine, according to standard recipes and guest preferences.
- Be an integral part of creating our sense of place through the cocktail program, and non- alcoholic program.
- Prepare and serve a variety of coffee drinks, including espresso-based beverages, lattes, cappuccinos, and brewed coffee, as well as teas and specialty drinks.
- Greet guests in a friendly manner, take drink orders, and provide excellent customer service to ensure a positive guest experience.
- Recommend drink pairings, upsell premium liquors, and suggest menu items to enhance the guest experience.
- Participate in dining room service as a server as required.
- Maintain a clean, organized, and well-stocked bar area, including refilling supplies, restocking inventory, and cleaning glassware.
- Ensure compliance with all health, safety, and alcohol service including checking guest IDs and responsibly managing alcohol consumption.
- Assist with tracking and managing bar inventory, reporting low stock, and helping with reordering supplies as needed.
- Collaborate with servers, and kitchen staff to ensure smooth operations and efficient service.
- Oversee bar inventory, including ordering supplies, tracking usage, and managing stock levels to prevent shortages or over-ordering.
- Provide bar service for special events, private functions, and happy hours, ensuring the guest experience is consistent and enjoyable service.

- Other duties as required.

## QUALIFICATIONS AND EXPERIENCE

- A minimum of 2 years experience as a bartender, in a similar establishment.
- Knowledge of mixology, wine, and beer is required.
- Experience with food and beverage wine pairings an asset.
- Familiarity with classic cocktails, wine, beer, and current beverage trends required.
- Formal food and beverage training or certification from an accredited hospitality school preferred.
- Experience working in Michelin-starred or awarded restaurants preferred.
- Strong communication and interpersonal skills, with the ability to engage with guests and work well under pressure.
- Ability to work flexible hours, including evenings, weekends, and holidays, as required by the business.

## WHAT WE OFFER

- Competitive wages
- 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 training
- Allowances for travel to Fogo Island may be available
- Housing/accommodations assistance may be available

## TO APPLY

Please submit a cover letter and resume to [careers@fogoislandinn.ca](mailto:careers@fogoislandinn.ca), with the subject line “**Bartender**”; 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.