

ABOUT THE ROLE

Title: Lead 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

THE OPPORTUNITY

As **Lead Bartender**, you bring experience in leading beverage programs, managing daily bar operations and creating memorable guest experiences. You are able to craft high-quality cocktail menus, defined by place, manage bar inventory, and provide an environment of creativity and learning for all Food & Beverage employees. You have a detailed knowledge of Food & Beverage operations and are passionate about beverage program curation.

WHAT YOU'LL DO

- Build and execute a custom cocktail list, defined by seasonality, locality and shared Knowledge.
- Be an integral part of creating our sense of place through the cocktail program, and non-alcoholic program.
- Lead and mentor the bartenders, providing guidance on drink preparation, service standards, and guest interaction.
- Serve and educate guests on our Fogo beverage culture.
- Train new bar staff on drink recipes, service techniques, and safety protocols.
- Foster continuous learning by introducing new cocktail trends and drink ideas.
- 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.
- Prepare and serve a variety of coffee drinks, including espresso-based beverages, lattes, cappuccinos, and brewed coffee, as well as teas and specialty drinks.
- Recommend drink pairings, upsell premium liquors, and suggest menu items to enhance the guest experience.
- Participate in dining room service as a server required.
- Maintain a clean, organized, and well-stocked bar area, including refilling supplies, restocking inventory, and cleaning glassware.
- Oversee bar inventory, including ordering supplies, tracking usage, and managing stock levels to prevent shortages or over-ordering.

- Collaborate with servers, and kitchen staff to ensure smooth operations and efficient service.
- Other duties as required.

QUALIFICATIONS AND EXPERIENCE

- About 4-5 years experience as a Bartender, Lead Bartender or Bar Manager in a similar establishment.
- Expertise in mixology, wine, beer, and current beverage trends.
- Experience in creating signature drinks required.
- Familiarity with classic cocktails, wine, beer, and current beverage trends required.
- Formal food and beverage training or certification from an accredited hospitality school preferred.
- Certification from a recognized sommelier program (e.g., Court of Master Sommeliers, WSET 2) preferred.
- Experience working in Michelin-starred or awarded restaurants preferred.
- Strong leadership and communication skills with the ability to mentor and motivate a team.
- 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, with the subject line “**Lead 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.