

## ABOUT THE ROLE

**Title: Server**

**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](http://fogoislandinn.ca)

## THE OPPORTUNITY (Multiple Positions Available)

As **Server** you bring a friendly, guest focused approach and are passionate about the delivery of exceptional dining service. You are courteous, are to create a welcoming atmosphere and thrive in a fast-paced environment. You understand Food & Beverage operations and are excited to learn/expand your skillset.

## WHAT YOU'LL DO

- Greet guests warmly, present menus, and provide detailed information on food and beverage options, answering any questions.
- Accurately take food and drink orders, entering them into the point-of-sale system, and communicate special requests to the kitchen.
- Serve meals and beverages in a timely and professional manner, ensuring orders are correct and meet guest expectations.
- Offer recommendations and suggestive selling of appetizers, beverages, and desserts to enhance the guest experience.
- Check in with guests regularly, refill drinks, clear empty plates, and ensure tables are clean and organized throughout service.
- Help maintain cleanliness and organization in the dining area, including clearing tables, resetting them, and ensuring that service stations are stocked and tidy.
- Work closely with other servers, kitchen staff, and management to ensure smooth service and a positive dining environment.
- Other duties as required.

## QUALIFICATIONS AND EXPERIENCE

- A minimum of 1 year experience as a server, in a similar establishment.
- Formal food and beverage training or certification from an accredited hospitality school preferred.
- Experience working in Michelin-starred or awarded restaurants preferred.
- Knowledge of food and beverage, including wine pairings and specialty cocktails.
- 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 “**Server**”; 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.