fogo island inn

About the Role

Title: Food & Beverage Front of House – Sommelier

Team: Food & Beverage Front of House

Location: Fogo Island, Newfoundland and Labrador

Who We Are

Shorefast is one of North America's most creative and notable social enterprises and the charitable organization behind the world-renowned Fogo Island Inn and Fogo Island Arts. Shorefast's work has garnered significant international interest including a feature on 60 Minutes and named in The New York Times' 52 Places for a Changed World.

Shorefast is committed to building economic and cultural resilience on Fogo Island while making it possible for local communities to thrive in the global economy; we're forging a new path at the intersection of business, philanthropy, and community economic development

The Opportunity

As Sommelier, you bring a commitment to memorable dining experiences through wine service and education. You have experience curating wine lists and wine training through exceptional wine knowledge. You can provide expert guidance through wine selection and are able to provide personalized pairings that compliment varying menu offerings. You possess a deep passion for wine, beverage and distinguished guest service.

What You Will 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.
- Service guests in all Fogo Island Inn outlets and other Shorefast entities as directed, ensuring timely and efficient service.
- Including, but not limited to, the Dining Room, Roof Top, Crab Shed and Storehouse.
- 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

- A minimum of 7 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 Michelin-starred or awarded restaurants 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 & Dental Benefits
- Housing Assistance
- Training & Development Opportunities
- Dining & Discounts
- A dynamic culture that encourages and rewards the entrepreneurial spirit

To Apply

Submit a cover letter and resume to careers@shorefast.org, subject line "Food & Beverage Sommelier".

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

Questions about this position may be directed to: careers@shorefast.org.