NORTH HERO HOUSE

INN & RESTAURANT

Busser/Food Runner

Reports to: FOH Restaurant Manager, F & B Director

Welcome to the North Hero House. We are so happy that you joined our dedicated, diverse and evolving team. We are fortunate to enjoy a unique history and abundant natural beauty in the North Hero Village and our legacy of excellence and gracious hospitality lives on with each of us. Focused on teamwork and purpose, we know that together we can learn, grow and continue to serve our community of locals and visitors for years to come.

North Hero House is a charming 26-room inn nestled in the picturesque village of North Hero, VT. With breathtaking views of Lake Champlain, our inn offers guests a cozy retreat and unparalleled hospitality. Our establishment features a full-service year-round restaurant serving delicious cuisine sourced from local ingredients, as well as a seasonal outdoor restaurant open during the summer months.

Our Vision: To embrace our legacy, creating cherished memories.

We celebrate our historic lakeside setting where locals and visitors can gather, ensuring that every guest leaves with cherished memories of their time spent with us. Through showcasing our incredible location and hospitality, we aspire to become the premier dining and lodging destination in the Lake Champlain region, offering unparalleled opportunities for relaxation, recreation and connection. *We love it here!*

Love Excellence Respect Compassion Honesty

Job Description:

Our Busser/Food Runner is an integral part of our team, collaborating closely with the Hosts and Servers to ensure seamless service. They play a crucial role in maintaining the flow of the dining experience by efficiently clearing and resetting tables and delivering food promptly from the kitchen to the guests.

Responsibilities Include but are not Limited to:

- Pre-bussing tables to keep them clutter-free while guests are dining, ensuring a pleasant environment.
- Organizing orders on the line to facilitate smooth delivery to the appropriate tables.
- Running food to the correct tables promptly to ensure it is served hot and fresh.
- Clearing and resetting tables efficiently to prepare for the next guests.
- Assisting in moving tables to accommodate larger parties and optimize seating arrangements.
- Communicating relevant information to the appropriate servers, kitchen staff, hosts, and managers to maintain
 effective coordination and service quality.