NORTH HERO HOUSE INN & RESTAURANT

Bartender, North Hero House or Pier Bar

Reports to: Assistant Bar Manager, Bar Manager

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 Bartender is responsible for creating creative cocktails and ensuring guests are enjoying themselves responsibly. Our Bartenders must have a great sense of humor and be personable.

Responsibilities Include but are not Limited to:

- Developing innovative cocktail recipes to enhance the bar menu.
- Observing guests for any signs of intoxication and taking necessary measures.
- Skillfully pouring standard drinks and crafting creative concoctions.
- Verifying identifications and maintaining age requirements compliance.
- Processing customer payments accurately and efficiently, including closing out the restaurant and ensuring all
 cash is properly accounted for.
- Restocking bar supplies and inventory to ensure availability throughout service hours.
- Building rapport with both regular and visiting guests to enhance their experience.
- Maintaining a clean and clutter-free work zone for optimal efficiency.
- Washing and sanitizing barware and glassware to meet hygiene standards.
- Monitoring inventory levels and preparing beverage orders accordingly.
- Ensuring a smooth closing process for the restaurant and meticulous accounting of all cash transactions.