



Bartender

Experience Required To Apply

JL Bar Ranch, Resort & Spa is a private ranch offering many indoor, outdoor and culinary activities. Our culture is “To Redefine the Ranch and Resort Experience as a World Class Destination of Choice” through our Mission, Vision and Values. We maintain a spirit of sustaining an enthusiastic and fun environment.

Ideal Candidate

Ideal candidate requirements vary by position, but all JL Bar positions have the following similar expectations:

- Team Player
- Guest Service and Hospitality Oriented
- Detail Oriented
- Effective and Respectful Communicator, Both Verbal and Written
- Reliable, Efficient, Responsible & Punctual
- Self-Motivated
- Positive Attitude
- Capable of Working with Little or No Supervision
- Must Maintain a Professional Appearance, Following Uniform Policy
- Willing to Go Above and Beyond for Co-Workers, Management, & Guests

Job Specific Duties, Responsibilities & Requirements

- Maintain proper and adequate set-up of the bar daily. This includes requisitioning and stocking all beer, wine, spirits, paper products, fruit, and other necessary supplies based on a daily business projection.
- Work in a clean-as-you-go manner.
- Complete knowledge of food and beverage menu, including bar and wine menu, required. *Will be tested on menu.
- Greet the guest in a friendly and courteous manner and explain any specials or theme night information for guest awareness.
- Ensure the quality of drink recipes and account for appropriate portions of all drinks served.
- Record accurate details of the guest’s order.

- Input all orders into POS (point of sale), in a timely manner. Inform the kitchen of the particulars in the order being placed.
- When retrieving the order from the kitchen, confirm particulars of the order have been met.
- Deliver orders to guest along with appropriate condiments and/or utensils.
- Replenish beverages as necessary and check with guests for overall satisfaction throughout their experience.
- Present the check to guest promptly. Complete transactions via room charge, CC, or cash. *Responsible cash handling is expected.
- Inform Director of Food & Beverage of complaints regarding food or service.
- Attend and actively participate in weekly staff meetings and training sessions.
- Required to obtain, and maintain, current TABC Certification for Food & Beverage.
- Basic wine knowledge.
- Basic drinking making knowledge.
- Be driven to learn and be flexible.
- Must be able to stand for extended periods of time.
- Perform other duties as needed.

Rate of Pay & Benefits

- Rate of Pay: Based on Experience, Bi-Weekly.
- Optional Benefits For Part-Time Employees: Quality employee on-site lodging.
- Optional Benefits For Full-Time Employment: Medical, Dental, Vision, 401(k) matching (100% up to 6%), Vacation Time, Quality employee on-site lodging.