



TALISKER CLUB

Storied Management LLC – an affiliate of Storied Development, LLC, an established development, marketing and sales organization with private club communities throughout the continental U.S., Hawaii, the Caribbean and Mexico – is seeking a SOMMELIER.

Talisker Club is Park City's only four-club, one-membership private home community presenting an incomparable collection of mountain, Main Street, backcountry and country clubs. It is situated in Utah's Wasatch mountain range, from the slopes of the Deer Valley® Resort to the valleys surrounding the Jordanelle Reservoir.

Please visit our website at: www.taliskerclub.com to learn more.

POSITION DESCRIPTION: SOMMELIER, Courchevel Bistro, Park City UT

STATUS: Full Time/Year Round

FLSA: Non-Exempt

REPORTS TO: General Manager

PURPOSE OF JOB:

This position is responsible for complete knowledge of wine list, wine, food pairing and beverage program. You will be executing wine sales on the floor by guiding guests to the perfect pairing for an unforgettable dining experience and assisting General Manager and team members.

The Sommelier is responsible for maintaining product and service quality by monitoring and maintaining beverage, and service quality through accountability, leadership, communication and planning around Talisker Club lifestyle.

Sommelier on duty all the time, ensure successful daily beverage execution, foster open channels of communication and display a positive approach. Report and work closely directly under the Courchevel General Manager.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

1. Develop, update and maintain wine list and beverage program according to the seasons.
2. Attend wine tastings and develop relationships with vendors.
3. Issue, open, and serve wine/champagne bottles ensuring that all wine service standards are upheld, including proper glassware, serving temperatures, and presentation.
4. Answer guest questions or concerns regarding the origin, vintage, and style of wines.

5. Pair and suggest wines that will best complement menu items.
6. Manage wine inventory, including ordering, receiving, and storing wines in accordance with best and safe practices.
7. Anticipate Members'/guest needs and ensure that service meets/exceeds expectations to ensure a memorable and pleasant dining experience.
8. Thoroughly clean and maintain equipment, tools and supplies, ensuring the proper functioning and appearance of the workstations.
9. Execute monthly inventory.
10. Motivated and willing to train and educate server and bartender staff using your wine knowledge and certification as a sommelier.
11. Conduct staff wine tastings at least twice per month.
12. Secure liquors, beers, wines, coolers, cabinets, and storage areas
13. Follow all state and local laws for serving alcohol responsibly.
14. Follow all company and safety and security policies and procedures; report accidents, injuries, and unsafe work conditions to the manager; and complete safety training and certifications.
15. Ensure your personal appearance is clean and professional, maintain confidentiality of proprietary information, and protect company assets.
16. Speak with others using clear and professional language.
17. Welcome and acknowledge all guests according to company standards, anticipate and address guests' service needs, assist individuals with disabilities, and thank guests with genuine appreciation.
18. Assist FOH management to develop, maintain, and enforce all FOH Standards of Operations
19. Assist with the opening and closing of the restaurant when required.
20. Must be able to work at a rapid pace while maintaining attention to detail.
21. Understand, abides and ensure that the member's rules and regulations and company policies are followed.
22. Assure that the department run in accordance with applicable local, state laws, this includes a monthly inventory.
23. Observe safety and secure regulations to protect the membership, guest, employees and club assets.
24. Participate to all meeting require by the General Manager
25. Apply all F&B and CLUB polices and procedure.
26. Develop and maintain positive working relationships with others, and support team to reach common goal.
27. Ability to work weekends, holidays, and nights as required by business model.
28. Must exhibit an excellent service attitude and be willing to go out their way to accommodate the members.
29. Monitor and maintain daily liquor compliance.
30. Support team members when needed due to business.
31. Other duties as assigned.

EXPERIENCE, EDUCATION AND QUALIFICATIONS:

- College degree is preferred.

- Certified as a sommelier.
- Prior experience in a similar role with wine knowledge.
- Prior experience in a high-volume fine dining environment.
- Passionate about providing excellent customer experience.
- 5 years hospitality experience.
- Ability to stand, sit, or walk for extended periods of time or for entire work shift.
- Ability to bend, lift and carry heavy objects.
- Ability to withstand external elements in relation to changing weather conditions.
- Ability to set up and break down the dining room based on events.

BENEFITS AND PERKS:

All-inclusive benefit package offered.

- Medical
- Dental
- Vision
- Health Savings Plan
- Flexible Spending Account
- Life Insurance – long- and short-term disability
- Supplemental Insurances: Accident, Hospital Indemnity, Critical Illness
- Paid Time Off: Vacation & PTO Package; Designated Holiday Trade Days
- 401(k) Retirement Plan
- Discretionary bonus program
- Ski Passes & Golf Privileges
- Employee Meal Program
- Reward and Recognition Programs
- Discounts on retail
- Discounts at Courchevel Bistro
- Relocation package if applicable
- Education and Tuition Assistance Program

Submit cover letter and resume to: dkeele@taliskerclub.com Mark: **SOMMELIER**