



Job opening

Bistro Server – Weekend Brunch

Unique career opportunity to be a part of the team at The Brinton Museum and Bistro, located on the beautiful 620-acre historic Quarter Circle A Ranch in Big Horn, Wyoming. *The Brinton Museum is a multi-faceted institution with a mission to connect the past, present and future of the American West through its historic Quarter Circle A Ranch, Fine Art, and American Indian Art Collections.*



The vision of The Brinton Museum is to expand upon the work of Helen Brinton, who in 1960 established an institution named after her brother Bradford. Helen's intent was to preserve the Quarter Circle A Ranch and the Brinton collection of fine art, furnishings, historic and American Indian artifacts and make them accessible to the public. It was her desire that the institution be a source of education and enjoyment to all visitors, regardless of nationality, race, color or creed.

POSITION SUMMARY: The server is responsible for providing excellent customer service to guests of the Bistro by being professional and hospitable. Servers are expected to be able to clearly communicate and have product and menu knowledge in order to serve the guests. The servers work closely with managers and kitchen staff to ensure a smooth service for all guests.

ESSENTIAL DUTIES AND FUNCTIONS:

- Provides excellent customer service to guests by greeting them promptly in a warm and inviting manner so guests feel seen, cared for and appreciated
- Takes orders from the guests in an effective and efficient way and clearly communicates those orders to the kitchen staff
- Maximizes effort and steps ensuring that food is delivered in a timely manner and guest requests are met
- Maintains overall awareness of the restaurant and jumps in to help where needed
- Maintains awareness of timing and the impact it has on the kitchen staff
- Completes all opening and closing duties correctly and efficiently, including keeping the front of the house area stocked
- Meets attendance standards and accurately clocks in and out
- Notifies Front of the House Manager when schedules are changed
- Ensures compliance with health, safety, sanitation and alcohol awareness standards
- Works in conjunction with other departments wherever necessary and maintain good working relationships
- Reports maintenance, hygiene, and hazard issues to the Front of House Manager
- Performs all other related duties as assigned by management. *

WORK SCHEDULE

- Saturday and Sunday, 9am to 3pm for brunch service
- Potential for additional shifts for one or two evening event(s) a week (usually Thursdays and/or Sundays)

- Potential for additional shifts Thursday, Friday and Monday when the busy season picks up (May to October)

DESIRED EDUCATION AND EXPERIENCE:

- Must be 18+ years of age and TIPS Certified – training will be provided within first 90 days, but the ability to pass it
- 1-year experience in a restaurant preferred

QUALIFICATIONS AND SKILLS:

- Excellent interpersonal and communication skills
- Friendly, can do attitude that is focused on team success
- Willing to learn and take direction
- Exhibits confidence and independence in order to be proactive and solution oriented
- Respect for team members and supervisors of the Brinton
- Ability to manage multiple priorities in a fast-paced environment
- Personable, organized, and focused on cleanliness

COMPENSATION AND BENEFITS:

- \$8-9/hour base wage, plus gratuities (gratuities averaged \$14.75/hour in the 2021 season)
- Employee discount to Bistro and Museum Store

***Qualified candidates please email cover letter and resume to
receptionist@thebrintonmuseum.org***

For questions regarding the position please contact Paul Bowers at 307-763-5926

To learn more about The Brinton Museum go to thebrintonmuseum.org