



## **Catering Bartender**

Part Time Contract

*Positions available. Posted on 9.23.16*

À la Carte Catering + Event Design is an award-winning, premier caterer, featuring locally inspired menus and delicious fresh seasonal food. We serve clients in and around the Metro Washington DC area. Our associates deliver highly personalized creative services for weddings, corporate events, and social occasions and celebrations.

À la Carte is growing and is seeking individual to work as an Event Bartender. The person must be capable of working client events in a team. Individual prepares and serves beverages to guests in a friendly, courteous and timely manner.

### **Responsibilities include:**

- Adheres to state, federal and corporate liquor regulations pertaining to serving alcoholic beverages.
- Sets up assigned bars; requisitions and stocks all beer, wine, spirits, paper products, straws and stirrers, condiments, glassware, ice and produce.
- Maintains stock, prepares, cures and stores all fresh fruit and vegetable garnishes, juices and other perishables to ensure product quality.
- Greets guests in a courteous, friendly manner. Checks guests at the bar for proper identification.
- Detects and acts upon guest inebriation as trained. Demonstrates knowledge of liquor laws.
- For cash bar: Receives cash from guests, makes change, verifies validity of charges, records charges and ensures vouchers are properly executed.
- Locks up and stores all beverage product, food, equipment items, deposits and cash drops; secures bank.
- Performs general cleaning tasks to adhere to health and safety standards; keeps work area clean and organized.
- Arranges bottles and glasses to maintain an attractive display in the bar area.
- Washes and sterilizes stemware.
- Performs other duties as assigned.

### **Requirements include:**

- Excellent communications skills are a must; should be comfortable offering sincere and gracious hospitality to guests.
- Must be able to work both independently and as part of a team.
- Think clearly and objectively to analyze a client concern or inebriation
- Work evenings, weekends and holidays
- Terrific attention to details and the ability to prioritize in a fast-paced, ever-changing environment.

### **Education and experience:**

- College attendance a plus, minimum High School Diploma or equivalent
- 1 year previous event, catering, or hospitality experience
- Valid driver's license and US social security card
- TIPS® certification preferred
- ServSafe® certification preferred
- Must 21 years of age