

Job Description for Lunch and Dinner Servers
At Ironbridge Golf Club



Job Title: Lunch and Dinner Servers

Location: Ironbridge Bar and Grill, Glenwood Springs, CO

Position Type: Seasonal for Lunch (May 1st – November 1st) or Year-Round for Dinner

Compensation: \$12/Hour, 20-40 hours per week

Additional Income: Tipped position, event tip out.

Additional Benefits: Staff uniforms, Golf Shop Discounts, Food and Beverage Discounts, Golf playing and practicing privileges.

Experience: Serving experience required.

Responsibilities: Servers will report to the Food and Beverage Manager or the Floor Manager and will have the following responsibilities:

- Provide exceptional customer service to members and guests in the dining areas of the club, ensuring a positive and memorable experience.
- Provide any questions regarding menu items, specials, or dietary restrictions.
- Take orders accurately and promptly, ensuring special requests or modifications are noted and communicated to the kitchen staff.
- Serve food and beverages efficiently, following proper service techniques and presentation standards.
- Monitor tables to anticipate guests' needs.
- Collaborate with the kitchen staff to ensure accurate and timely delivery of food.
- Handle cash, credit card, and other payment transactions accurately and efficiently.
- Maintain a clean and organized dining area, including tables, chairs, and floors. Assist with setting up and breaking down tables before and after service.
- Follow all health and safety regulations, including proper food handling, hygiene, and sanitation practices.
- Work closely with other staff members, such as bartenders, hosts, and bussers.
- Demonstrate teamwork and cooperation with everyone.
- Address any guest concerns, complaints, or special requests.
- Attend training sessions and staff meetings to stay updated on menu changes, service standards, and club events.