



SERVER

PARTYMAN CATERING CORE VALUES

Happiness | Respect | Teamwork | Success | Passion | Relationships

SKILLS FOR SUCCESS

- Understands and demonstrates Partyman's Core Values
- Customer service focused
- Team member
- Excellent communication and organization skills
- High energy level and great attitude
- Attention to detail
- Interpersonal skills
- Ability to handle a high volume of customers and fast-paced environments

JOB DESCRIPTION

As an Event Server you will be scheduled to attend all types of events and celebrations. Follow and take direction from our amazing Lead Servers and Culinary Team members to provide our clients and guests with the highest levels of customer satisfaction and focus to deliver exceptional experiences for all. Servers are a key part and the smiling faces of Partyman Catering.

PRIMARY DUTIES & RESPONSIBILITIES

- Prepares event spaces by dressing tables and setting decorations, food service vessels, utensils, non-alcoholic beverages, and condiments.
- Welcomes and serves all customers in a friendly and positive manner at all times.
- Maintains dining ambiance and enjoyable guest experience with an enthusiastic but professional attitude.
- Has knowledge of all event menu items and specifics by being attentive and receptive during Partyman's pre-meal discussion process to ensure customer inquiries or concerns are addressed quickly.
- Serves and clear food/beverage quietly, professionally, and quickly using proper serving and clearing techniques and etiquettes.
- Responds quickly to any requests from guests, supervisors or management in a timely, friendly and efficient manner.
- Keeps all work areas clean and organized.
- Coordinates with the Lead Server and all other members of staff to ensure flawless customer service.
- Assists with teardown and cleanup of events onsite and return to PMHQ following Partyman's set standards and processes.
- Suggesting innovative and more efficient ideas in your area for improvement.

- May be needed as Food Delivery Driver or Runner - will train for other positions.

OCCASIONAL OTHER DUTIES MAY INCLUDE

Bartending, serving, dishes, minor prep, cleaning, event setup, and breakdown.

JOB REQUIREMENTS

Education

- High school student or graduate.

Experience

- Industry experience is preferred, but not required.

Skills

- Effective communication skills, including writing, speaking and interpersonal communication.
- Computer skills.

Physical

- Standing, walking, bending, and lifting throughout the shift.
- Ability to lift 25 pounds frequently and independently.
- Ability to lift up to 100 pounds with another team member.

Other

- Valid Driver's license and/or reliable transportation to work.

SCHEDULE REQUIREMENTS

- Schedule may fluctuate seasonally and based on event bookings.
- Peak Season- May-Nov Full time hours up to 50+, with a goal 40hrs.
- Off peak season- Possible Unemployment, and scheduled as needed.

COMPENSATION

Pay

- Hourly
- Tipping - which varies by event and at times may not pertain

Benefits

- No meal allowances are issued, however, food made available specifically by the Executive Chef only is permitted when available.
- A Partyman T-shirt will be issued yearly and should be worn on event days for set up.



BARTENDER

PARTYMAN CATERING CORE VALUES

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SKILLS FOR SUCCESS

- Understands and demonstrates Partyman's Core Values
- Customer service focused
- Team member
- Handles a fast-paced work environment
- Values honesty and integrity
- Interpersonal skills
- Communication skills

JOB DESCRIPTION

Set up, prepare, and serve beverages to guests. The bartender works very closely with Lead Servers to provide guests with an exceptional experience and is a key member of the execution and breakdown of events.

PRIMARY DUTIES & RESPONSIBILITIES

- Greeting customers and responding to any inquiries in a prompt, polite, professional fashion.
- Ensuring clean and organized bar equipment and working areas.
- Arranging bottles, equipment, and layout into attractive and functional displays.
- Knowledge of all alcoholic and non-alcoholic beverages.
- Serving beverages professionally and quickly in accordance to Partyman set standards and recipes.
- Taking receptive direction from supervisors and Lead Servers to ensure flawless customer service.
- Complying with all health, safety, and hygiene standards and policies.
- Attempting to limit problems related to customer's excessive drinking following suggested processes.
- Checking identification of customers to verify legal drinking age when questionable.
- Fully breaking down and cleaning up bar contents both onsite and at PMHQ.
- Anticipating and addressing customer concerns in a quick, friendly manner.

JOB REQUIREMENTS

Education

- High School diploma or GED.
- Minimum age requirement of 18 years

Experience

- Basic food industry experience preferred

Physical

- Able to work in a standing position for long periods of time.
- Ability to lift up to 25 pounds frequently and independently along with ability to lift up to 100 pounds with another team member.

Other

- Valid Driver's license preferred.

SCHEDULE REQUIREMENTS

- Schedule will fluctuate seasonally and based on event bookings.
- Weekend and late night availability are required.
- Occasional holiday availability.

COMPENSATION

Pay

- Ranges based on experience.
- Non-exempt and hourly.
- Tipping varies from event to event, no guarantee for every event worked.

Benefits

- No meal allowances are issued, however, food made available specifically by the Executive Chef only is permitted when available.
- A Partyman T-shirt will be issued yearly and should be worn on event days for set up.

APPLICATION

Please submit your application to scheduling@partymancatering.com

