

Trio Bartender – Trio

Trio is Oskaloosa's premier venue for sports, food, and films. Opening in fall 2024, Trio offers a welcoming atmosphere for guests of all ages to play tennis, pickleball, and simulated golf. We also have a three-screen movie theater where our guests can catch all of the latest cinematic attractions while enjoying up-scale seating and concessions. Trio offers a casual dining experience within the restaurant and bar as well as outdoor seating and an indoor lounge area.

We are excited for our guests to experience our top-of-the-line service throughout the venue. We will offer delicious lunch and dinner menus, local craft ales and lagers, and hand-crafted cocktails. Guests can book play time in our sports areas by the hour and we'll offer leagues for the real enthusiast! Our theater concessions are the best around to go with the latest blockbusters.

Trio Bartenders will be expected to mix and serve alcoholic and non-alcoholic beverages based on our guests' requests. The duties will also include verifying the identification and age of customers, preparing and serving the beverages, accepting payment from customers, cleaning the glassware and utensils used to make drinks, keeping garnishes available and fresh, balancing cash receipts, and, perhaps most importantly, excellent customer relationships.

Bartender Key Skills

- Working within a team
- Problem-solving and relationship-building skills
- Excellent time management
- Passion for providing gold-standard hospitality to guests
- Integrity to make the right decisions for the organization, staff, and guests
- The highest standards for food and beverage hygiene, sanitation, and safety
- Excellence in leadership – always setting an example with your actions

Bartender Responsibilities

- Ensure that coolers, liquor cabinets, etc. are stocked properly at the end of your shift
- Clean and sanitize the bar, bottles, shelves, rails, barstools, bar mats, etc.
- End-of-night reports including all payments, issues, and paperwork to be completed
- Create beverages for customers and make drink suggestions
- Build a rapport with regular customers to create a positive atmosphere
- Take customer orders, serve appetizers, drinks, and meals
- Check the customer's identification and confirm it meets the legal drinking age
- Focus on the guests and nurture an excellent guest experience
- Enforce food handling regulations and other guidelines to increase guest safety
- Ensure guest satisfaction and a positive experience from the time of arrival until the time of guest departure

- Drive sales
- Maintain company culture and staff morale
- Comply with state and local liquor laws to ensure legal consumption of alcohol
- Sweep, mop, and clean common areas at the end of the business day
- Promote each of the facets of the business (bar, dine-in restaurant, events, meetings, sports, leagues, films)
- Perform other job-related duties as assigned

Must Have

- Minimum age 21
- Positive attitude and excellent communication skills
- Knowledge of mixing, garnishing, and serving drinks
- Point of Sale (any) experience
- Basic math skills
- Ability to multitask
- Bilingual English/Spanish: a plus
- Iowa Food Handler Certification
- Iowa I-PACT Certification

Physical Requirements

- Bending, carrying, climbing, lifting, pushing-pulling, reaching, sitting, standing, walking
- The ability to lift up to 25 pounds regularly
- The ability to sit, stand, or walk for long periods of time

Working Conditions

- May include extremes of temperature and humidity
- Hazards include stairs, heat from kitchen equipment, sharp objects, slippery floors

Compensation

- \$8.00 per hour
- Tips
- 401(k) Beginning 1/1/25

Reports To

- Front of House Manager of TRIO

Terms of Employment

- At Will