



In Room Dining Server

Located in the absolute centre of downtown in the vibrant Halifax Waterfront, in the heart of the new Queen's Marque district, Muir offers elevated hospitality inspired by the spirit, culture and natural beauty of Nova Scotia. In each of our departments, our team shares a common goal – providing an exceptional customer experience in a clean, comfortable environment. If you are passionate about a career in hospitality and want to join a team that shares this common goal, the Muir is presently seeking a **In Room Dining Server**.

Employee Benefits:

- Eligible for \$500 signing bonus upon completion of probationary period.
- Eligible for shift premiums based on hotel capacity.
- Access to our employee development/education reimbursement program.
- Company scholarship program for employees and family members.
- Flexible work schedule.
- One earned day off every two months based on attendance.
- 50% reimbursement of monthly transit pass.
- Access to our gym and fitness facilities.
- Shoe allowance of \$100 per year.
- Uniform dry cleaning.
- Eligible for the annual company bonus program.
- Comprehensive Extended, Health, and Dental benefits.
- Opportunity to Participate in the Employer sponsored retirement savings program.
- Access to Marriott employee travel benefits.
- Access to Employee Assistance Program.
- Employee centric back of house experience.

Shifts: Vary in their start and end time and can change due to the needs of our guests. A mixture of days, evenings, holidays and weekend shifts.

What you will be doing:

Coordinating with the Kitchen and Front Office, the In-Room Dining Server prepares orders, sets trays and maintains stock of in-room bar areas. The Server maintains cleanliness by clearing, collecting, and returning food and beverage items to proper areas. Restock bar items, cleaning as needed

- Maintain mise en place station
- Prepare and set tables
- Prepare and Deliver Amenities.
- Speak with others using clear and professional language, and answer telephones using appropriate etiquette

- Communicate additional meal requirements, allergies, dietary needs, and special requests to the kitchen
- Maintain cleanliness of work and guest areas by clearing, collecting and returning food and beverage items to proper area
- Complete closing duties, including restocking items and cleaning as needed
- Report any maintenance problems, safety hazards, accidents, or injuries
- Comply with all Hotel Standards and Procedures including grooming and uniform standards
- Actively promote a considerate work environment, which cares for guests and associates alike
- Ability to work days, nights, weekends, holidays with strong schedule flexibility to accommodate operational needs

Your experience and skills include:

- High School diploma or equivalent and/or experience in a hotel or a related field
- Strong attention to detail, and ability to listen effectively is a must
- Serve Right Program certification an asset
- A sincere desire to provide the utmost in guest service
- Ability to carry food and beverage trays safely and professionally
- Move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance
- Physically able to stand for an entire shift

Your Team and working environment:

- Fast-paced new build luxury hotel
- Located in the heart of the vibrant Halifax Waterfront, minutes away from the Dartmouth ferry terminal
- A team of like-minded hospitality professionals that share a passion for service
- Back of house experience that puts employees first

Our commitment to Diversity & Inclusion: We are an inclusive company and our ambition is to attract, recruit, and promote diverse talent.

APPLY TODAY: For more information on the opportunities at the Muir Hotel, please visit www.muirhotel.com or send your resume to HR@MuirHotel.com