



Seattle

GENERAL INFORMATION

Position Title: Dining/Show Assistant

Pay Status: Non-Exempt

Job Status: Full-Time

Reports To: Food and Beverage Director

Employer: TZZ LLC (dba Teatro ZinZanni)

Start Date: 09/15/2025

Compensation: Hourly/\$23/hour plus gratuity

SUMMARY:

Teatro ZinZanni presents a fully integrated evening of entertainment which includes cirque artists, European cabaret, contortionists, jugglers and illusionists with live music and a fabulous multi-course meal.

The smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of sales, production and service staff. Our success is determined by the integration of excellent guest service from ticketing to night of show and beyond, the quality of the show and seamless food and beverage operations.

Teatro ZinZanni's newest show will be performed at our residency in Seattle at the Emerald City Trapeze/SANCA location. This one-of-a-kind run of performances showcasing Teatro ZinZanni's inimitable flair for laughter on the edge and luxury in the wild. Expect new Chaos, expect new Dinner, expect new Love! The Teatro ZinZanni dinner and show experience will open in the fall of 2024 and run into 2025.

POSITION SUMMARY

Dining Room and Show Assistants are an integral part of Teatro ZinZanni. Their purpose is to provide support to service staff, hosts and dining room management as well as provide assistance with crew moves and support the production and show side of the operation. Because dining room assistants are asked to perform multiple duties by more than one side of the operation, they must have clear priorities at all times and must ensure speed, efficiency and cleanliness on a consistent basis, as well as precision and timeliness in executing show moves.

Teatro ZinZanni is a fine dining restaurant and theatrical performance where comfort with, and enthusiasm for this work environment, is essential.

ESSENTIAL FUNCTIONS

Responsibilities and Duties:

- Models integration of Teatro ZinZanni's Vision and Values in performance of daily duties and operations
- Assists backstage staff with show crew moves (setting and striking of lights and props, as dictated by the show demands)
- Serves as an expeditor of a la carte food items throughout the show.
- Participating in the guest seating process as well as in the guest departure process
- Performing essential restaurant clearing and resetting functions
- Assisting and supporting bar staff (maintaining ice wells, emptying trash cans, recycling bottles, and other activities as designated by bar manager)
- Providing water and coffee service tableside
- Assisting servers as needed with food course delivery and maintenance
- Restocking and maintenance of service stations throughout the shift
- Setting venue according to floor plan
- Opening and closing side-work

JOB QUALIFICATIONS

Essential minimum skills, education, and experience:

- Sense of timing and precision
- Capacity to interpret and deliver auditory and visual cues
- Effective team member and contributor with a positive outlook and friendly demeanor
- Well-groomed and professional appearance
- Good organizational skills
- Strong self-discipline and work ethic
- Have an engaging personality and a sense of humor
- Have worked in a high-volume restaurant and can work within a team environment, spacial awareness a must
- Have an understanding of fine dining restaurant standards
- Must be comfortable with and excel in a performance environment
- Can take direction and be quick to think, adapt and respond
- Must be detail oriented with high cleanliness standards
- Well-groomed and professional appearance
- Excellent communication skills, with the ability to see, hear and verbally communicate with the public in English
- Must have valid Class 12 or Class 13 Mixologist permit (MAST)
- Current food handlers permit
- Good physical condition/ Ability to lift 40 lbs.
- Theatrical experience preferred but not mandatory

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- While performing the duties of this Job, the employee is regularly required to use hands to handle, or feel; reach with hands and arms; climb or balance; stoop, kneel, crouch, and talk or hear.
- The employee is required to stand and walk during most of the shift while carrying heavy, full trays of food and dishes.
- The employee must frequently lift and carry up to 40 pounds.

Work/Schedule Environment

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Fast-paced, complex theatrical environment incorporating a 240-seat fine dining restaurant.
- Serving food requires good organizational skills, memory, and the ability to respond to changing demands as needed.
- The atmosphere includes loud noise, bright lighting and strobe lights.

Primary schedule of Wednesday through Sunday or Tuesday through Sunday, as well as added shifts for Matinee or special events (Schedule will vary according to the show calendar)

TZZ LLC (hereinafter "Teatro ZinZanni" or "Company.") IS AN EQUAL OPPORTUNITY EMPLOYER. We believe every employee has the right to work in an environment that is free from all forms of unlawful discrimination. Consistent with applicable laws, Teatro ZinZanni makes all decisions involving any aspect of the employment relationship without regard to race, color, sex, pregnancy, creed, religion, age, marital or nursing mother status, national origin, ancestry, citizenship, the presence of any disability (sensory, mental, or physical), medical or genetic information, military or veteran status, sexual orientation, gender identity, gender expression, or any other status or characteristic protected by applicable local, state, or federal law. Discrimination and/or harassment based on any of those factors are inconsistent with our philosophy of doing business and will not be tolerated. This policy of non-discrimination applies to all aspects of recruiting and employment, including compensation, benefits, advancement, transfers, and reductions in force. PLEASE CONTACT THE COMPANY YOU NEED ASSISTANCE

COMPLETING THIS APPLICATION OR TO OTHERWISE PARTICIPATE IN THE APPLICATION PROCESS.

How to apply:

Please send a cover letter and resume in PDF format to: restaurant-jobs@zinzanni.com.