



Seattle

GENERAL INFORMATION

Position Title: Server/Cocktailer
Pay Status: Non-Exempt
Job Status: Seasonal Full Time
Reports To: General Manager
Employer: TZZ LLC
Start Date: 11/01/2022
Pay: \$25/hour + gratuity

Revised: 06/29/2022

POSITION SUMMARY

The Server/Cocktailer is the position most intimately connected with our guests throughout the performance and whose duties encompass all aspects of hospitality from greeting, to service to departure. It requires a sparkling, dynamic personality, humor, tact and knowledge.

The smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of the service staff. Our success is determined by the quality of the product and the quality of the effort put forth by the service staff.

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

SHOW SUMMARY

Teatro ZinZanni presents a full evening of entertainment, combining cirque artists and cabaret performers with live music and a multi-course meal. Our newest show will be performed at our temporary location in Seattle (Show dates November 2022-February 2023)

ESSENTIAL FUNCTIONS

- Models integration of Teatro ZinZanni's Vision and Values in performance of daily duties and operations
- Capacity to add own personality to guest interactions while following professional fine dining standards for course service, and time sensitive duties around the show/cues for a featured segment

- Must be able to respect strict shift attendance requirements, with impeccable punctuality
- Ability to handle all types of situations with professionalism, tact and charm
- Ability to handle high influx of guests within a short time period with speed and accuracy
- Participation in brief featured segments of the show and, when not in a featured segment, be an “invisible” server, with understanding of service and timing flow
- Must be an active and proactive team player and support all members of the team in all aspects of service
- Ability to anticipate, inform and/or assist in the resolution of guest issues
- Solid menu knowledge, menu item detail and allergy information
- Solid liquor knowledge and industry standard wine knowledge
- Ability to follow competent and cautious alcohol service guidelines with knowledge of ID checking procedures and signs of intoxication and response methods
- Ability to uphold high cleanliness and organizational standards
- Operating knowledge of restaurant/performance venue POS systems or the capacity to learn fast
- Capacity to manage all cash, credit card, and gift card transactions promptly, efficiently, and accurately/basic cash reconciliation skills
- Commitment to attend weekly staff training classes
- Willingness to help with any physical show needs when called upon
- Willingness to perform other duties and responsibilities as required

JOB QUALIFICATIONS

- 3+ years of service experience in a fast-paced environment
- Have an engaging personality and a sense of humor
- Have worked in a high-volume restaurant and can work within a team environment
- Have an understanding of fine dining restaurant standards
- Must be comfortable with and excel in a performance environment, spatial awareness is a must
- Can take direction and be quick to think, adapt and respond
- Must be detail oriented with high cleanliness standards
- Well-groomed and professional appearance
- Minimum high school graduate or equivalent
- 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

WORKING SCHEDULE/ENVIRONMENT

Fast-paced, complex theatrical environment incorporating a 240 seat fine dining restaurant. Primary schedule of Wednesday through Sunday, 4:45pm through the end of the show. (Schedule will vary according to the show calendar). This is a hands-on and feet-on-the-floor type position. Positions available at TZZ (including evenings & weekends) beginning 11/01/2022.

TZZ LLC IS AN EQUAL OPPORTUNITY EMPLOYER DEDICATED TO A POLICY OF NON-DISCRIMINATION IN EMPLOYMENT (INCLUDING APPLICATION FOR EMPLOYMENT)

ON ANY BASIS INCLUDING RACE, COLOR, RELIGION, NATIONAL ORIGIN, ANCESTRY, CITIZENSHIP, SEX, AGE, PHYSICAL OR MENTAL DISABILITY, MEDICAL CONDITION, PREGNANCY, VETERAN OR MILITARY STATUS, OR ANY OTHER BASIS PROHIBITED BY LOCAL, STATE, AND FEDERAL LAW.

APPLICANTS WITH DISABILITIES MAY BE ENTITLED TO REASONABLE ACCOMMODATION UNDER THE TERMS OF THE AMERICANS WITH DISABILITIES ACT AND CERTAIN STATE OR LOCAL LAWS. A REASONABLE ACCOMMODATION IS A CHANGE IN THE WAY THINGS ARE NORMALLY DONE WHICH WILL ENSURE AN EQUAL EMPLOYMENT OPPORTUNITY WITHOUT IMPOSING UNDUE HARDSHIP ON TZ WOODINVILLE LLC. PLEASE CONTACT TZ WOODINVILLE LLC IF 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