



Seattle

GENERAL INFORMATION

Position Title: Bartender

Pay Status: Non-Exempt

Job Status: Full-Time

Reports To: Food and Beverage Director

Employer: TZZ LLC (dba Teatro ZinZanni)

Start Date: 11/15/2024

Compensation: Hourly/\$23/hour + 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

The Bartender is the position with the most immediate connection with our guests requiring an energetic, "think on your feet" attitude, a keen sense of observation, practiced skill-sets, extensive product knowledge, efficiency of movement and a polished and tactful demeanor.

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.

ESSENTIAL FUNCTIONS

Responsibilities and Duties:

- supporting the smooth daily bar operations of a 240-seat capacity performance venue that requires beverage production in synchronic rapport to a show order timeline
- responsible for daily bar operations from set up to end of shift
- actively supporting restaurant operations, with a focus on beverage execution and service
- maintaining, under Food & Beverage Director's supervision, beverage costs, visuals and quality standards
- ensuring all aspects of the bar operations are compliant with applicable government regulations at all times
- cleaning and daily maintenance of all bar areas, equipment and storage areas.
- attending and actively participating in bar operational meetings
- performing other duties and responsibilities as required

JOB QUALIFICATIONS

Essential minimum skills, education, and experience:

- Minimum 3 years of experience in a high volume, bar environment/preferably upscale or entertainment venue
- Must be a professional career bartender with keen attention to detail, cleanliness and timing
- Must have a passion for innovative, outstanding cocktails and strong interest and knowledge in food and wine
- Professional behavior: this includes maintaining an upbeat, uplifting and positive attitude; with a calm, composed and strong appearance as well as setting an exemplary performance example for all coworkers
- Must possess integrity, common sense and sense of humor
- Must have sense of work ethics, responsibility and pride in the work and the work team
- Requests assistance when appropriate, and capacity to delegate when needed
- Ability to work with and communicate well with all types of personalities
- Deflecting conflict in a public setting with tact, calm and speed
- Considerable ability to establish and maintain effective working relationships with individuals and groups of various cultural and socioeconomic background
- Must have experience with electronic POS systems (TOAST preferred), as well as experience with cash handling/closing duties

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.