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For over 125 years, Hamilton Princess & Beach Club has played a major role in Bermuda's hospitality industry. Now fully renovated, and with a culture of delivering quality and high standards of service in the past, the Hotel prepares to embrace the future as the premier luxury travel destination in Bermuda.

**We are accepting applications for the following positions. Applicants must be aware that irregular hours, including split shifts, and public holiday work may be required.**

### **SOMMELIER - TEMPORARY**

At Hamilton Princess & Beach Club, our approach to Human Resources begins with selecting the best candidates to join our global team of service professionals committed to turning moments into memories for our guests. As a member of our Food & Beverage team your commitment to an excellent dining experience and leadership skills will motivate your team provide high service levels to a demanding clientele.

#### **Summary of Responsibilities:**

Reporting to the Director of Food & Beverage, the Sommelier is responsible for the development and management of the Marcus' A' la Carte Wine. Responsibilities and essential job functions include, but are not limited to, the following:

- Consistently offer professional, engaging and proactive customer service while supporting fellow Colleagues
- Demonstrate Fairmont core values in all interactions
- Assist as many guests as possible during the dinner service with wine recommendations and selection for perfect pairing with their dinner, decanting of the wine and wine service
- Increase wine sales by implementing a strategy and by upselling wines whenever possible
- Develop a training program for all team members to improve their knowledge of wine tasting and wine service
- Responsible for ordering, receiving, inventory, organizing and selling wine for Marcus'
- Manage wine stock and cost management
- Perform any other function related duties and projects as assigned

#### **Qualifications & Experience:**

- Sommelier certificated along with a solid understanding of pricing, budgets and cost controls
- Operation and programming knowledge of a point of sales system is required
- A strong knowledge of food and beverage pairings
- The ability to determine wine faults and maintain proper temperatures in order to showcase products at their maximum potential
- Superior people skills and be able to communicate with members and guests that might share different levels of wine knowledge and must be able to promote and grow the Wine Program
- Must be passionate about wine

This is a temporary role required for a period of six to eight weeks.

**Closing date for applications:** December 1st 2017

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