

Island Restaurant Group Ltd. (operator of Hog Penny, Barracuda Grill, Pickled Onion, BREW, Frog & Onion, Dockyard Brewing and IRG Catering), is currently looking for great people in the below listed positions, to start in the following hospitality occupations for our very busy restaurants, brewery and catering operation.

Please read all requirements CAREFULLY.

Catering/Server Assistants & Bar Porters (full and part time)

NO EXPERIENCE NEEDED. Entry level positions suited to individuals who may wish to enter the hospitality field and undergo on the job training leading to jobs as a server, bartender or ultimately restaurant manager. Goal oriented, well-groomed with a very professional personal appearance and well spoken, these positions require excellent teamwork and a willingness to learn.

No experience necessary, just a great attitude and a polished, professional, personal presentation.

Experienced Servers and Barista Counter Servers

This job requires EXPERIENCE. We are looking for both experienced fine and casual dining servers, and barista counter servers for our stand alone restaurants and associated outlets. These positions demand an absolute commitment to excellence. An ability to work well under pressure in a very busy environment, while constantly striving to exceed the guests' expectations is essential. Well groomed and knowledgeable in all aspects of food and beverage service, these positions require you to be well spoken and outgoing with a very professional personal presentation and appearance. Previous experience of at least two years in a similar stand-alone restaurant is required. Additional to all above qualifications, Barista Counter Servers must have experience and basic knowledge on espresso machine operation, repairs and maintenance, as well as broad knowledge of specialty coffee making.

Experienced Bar Manager

This job requires EXPERIENCE. You must have the drive to perform at the high standards with a proven track record of specialty bar service and leadership. Responsibilities cover all aspects of comprehensive bar management, including role modeling customer service standards, cocktail creation, control of alcohol and non-alcohol stocks, and cleanliness of bar and adherence to health standards. You must motivate and lead by example, and actively participate in all aspects of bar service. Excellent team building skills, an outgoing nature, and professional image and deportment are also a must. You will be required to work the bar and

TRAIN inexperienced new hires. You must have excellent verbal and written communication skills, due to the need to communicate with guests via email and social media, as well as a strong demonstrable proficiency on computers with Microsoft Office, and ideally Aloha Restaurant POS System. You will have at least two years of proven bar management experience in a similar styled stand-alone independent restaurant, or a minimum of four years of general front of house, customer facing, stand-alone, independent restaurant experience.

Experienced Bartenders (full and part time)

This job requires EXPERIENCE. Efficient, friendly, outgoing and fast, with the highest of cleanliness standards, you must be very competent in your knowledge of cocktails and food service as we offer full meals at the bar. This position will require you to come out from behind the bar to serve tables who are seated in the bar area, and is part of the job description. An ability to work 8+ hour shifts at a very high pace is needed, and you must be able to work late nights, holidays and weekends. Required: Two years' experience working the front of house (server or bar) of a busy, high volume stand-alone restaurant.

Experienced Restaurant Managers & Assistant Restaurant Managers

Requires EXPERIENCE. Available only to the most committed, dynamic, and driven individuals with uncompromising high standards and a proven track record of stand-alone restaurant experience. Responsibilities cover all aspects of restaurant management, both onsite and for offsite restaurant style catering, and demand the ability to promote sales internally as well as motivate and lead by example, and actively participate in all aspects of service. Excellent team building skills, an outgoing nature, and professional image and deportment are also a must, along with sound knowledge and experience in all areas and styles of food and beverage service, as you may be required to work all front of house positions as needed. You must have excellent verbal and written communication skills, due to the need to communicate with guests via email and social media, as well as a strong demonstrable proficiency on computers with MS Office, and ideally Aloha POS System. You must have a sound basis in restaurant daily book keeping and daily income reconciliations. You will have at least two years of proven management experience in a similar styled stand-alone independent restaurant, or a minimum of four years of general, customer facing, stand-alone, independent restaurant experience.

Experienced Chefs de Cuisine, Sous Chefs and Chef de Parties

Require an uncompromising attitude towards food excellence. An ability to work all areas of the kitchen while maintaining our established high standards are also a must. Self-motivated and creative, you will be called upon to present new and innovative menu items. Experience and qualifications in a similar position required.

Important to ALL Applicants

All positions demand excellent timekeeping, a requirement to work splits, early mornings, late nights, weekends, and holidays, the ability to work well as a team, and a willingness to assist others in the completion of their tasks. All front of house positions require an engaging personality and cordiality, NO EXCEPTIONS (this is the hospitality industry!) All applicants must also have a proven record of good integrity.

Bermudians who have an outgoing personality, strong work ethic, and who are willing to start climbing the ladder from the bottom rung are always encouraged to apply. Applicants without experience only require the absolute qualifications of positive attitude and intensity. Over time we will then train the skills and teach the knowledge.

Application forms may be downloaded from our website at www.ircg.bm/jobs.

Please apply in person to the location of your choice from 3pm to 6pm any day of the week, and dress for success as you may be immediately interviewed.

You may also send a completed application form, resume and references to PO Box HM 462, HM BX, or e-mail to jobs@ircg.bm.

Written professional references stating relevant experience will be required of all successful applicants, as well as, where necessary, proof of good integrity.

Absolutely NO telephone inquiries, and walk in applications ONLY as noted above.

Application Closing Deadline: October 16th, 2022