



Centerplate

Making It Better To Be There Since 1929.™

Job Listing: Banquet Captain

Job Type: Operations

Centerplate and our partner venues have been defining extraordinary experiences through thoughtful hospitality, expertly delivered, for more than 80 years at gathering places across North America and the United Kingdom. As the pioneer and leader in live event hospitality, we are committed to making the time that people spend together more rewarding and more valuable. "Making it better to be there since 1929."™

Location: We are seeking a Banquet Captain for the St. John's Convention Centre

Venue Description: State of the art design in a 500-year-old city. Located in the heart of downtown St. John's, the newly expanded Convention Centre boasts 47,000 square feet of divisible meeting space and plenty of old world charm in this historic city by the sea.

Principal Function

The Banquet Captain plays a supervisory role by directing Banquet Servers in ensuring a pleasant experience for Centerplate guests who attend catered breakfasts, coffee breaks, luncheons, dinners, receptions and other organized group affairs involving food and beverage service.

This position will typically work within a Convention Center or other events venue environment, and will occasionally work at off-site locations. They may oversee the service team for as few as ten or as many as hundreds of guests. Style of service may range from casual to formal, involving passed cocktails and hors d'oeuvres, buffets or highly-coordinated multi-course meals in which each guest is served at the same time.

The Banquet Captain will actively participate in the preparation, set-up, service, break-down and cleanup of catered functions. Their highest priorities will be to support overall profitability and guest satisfaction by ensuring that the Banquets team provides exceptional customer service while maintaining Centerplate's standards for safety, cleanliness, sanitation.

Essential Responsibilities

- Contribute to the efficient operation of the business unit by assisting the Hospitality Manager-Banquets; Monitor and ensure that tasks are completed by Banquet staff in an effective and efficient manner.
- Contribute to goal of 100% customer satisfaction through personal commitment to teamwork and service.
- Support banquet operations by assisting in executing catered events and functions in accordance with Centerplate standards, guest expectations and specifications as per Banquet Event Orders and catering contracts.
- Maintain a safe, clean, organized and sanitary environment.

Qualifications/Skills Required:

- High school diploma or equivalent.
- Provincial alcohol certification training as required.
- Must be the age of majority.
- Basic knowledge of beer, wine, and spirits and familiarity with standard drink recipes.

- Demonstrated ability to understand and effectively implement written and verbal instructions.
- Strong team orientation and ability to work with a variety of departments to accomplish assigned tasks.
- Ability to count and accurately make change involving large sums of money.
- Ability to use calculator, bill counters, and coin counters.
- Ability to work well independently
- Ability to work well in a high stress, fast paced environment.
- Ability to perform simple mathematical calculations, to include addition, subtraction, multiplication and division.
- Must be able to speak, read, write and understand the primary language(s) used by guests who typically visit the work location.
- Technology aptitude for working with POS and digital register.
- Strong skills for persuasive sales, with keen ability to connect easily with customers.
- Scheduling flexibility to meet operational needs. Hours may be extended or irregular to include nights, weekends and holidays.

Other requirements include but are not limited to:

Subject to wet floors, temperature extremes and excessive noise; must be able to lift up to 50 pounds in weight; must be able to maneuver in an often tightly-quartered environment.

****Please include salary requirements when applying.****

Thank you for expressing interest in employment with Centerplate. While only those candidates considered for this position will be contacted, your resume will remain on file for 90 days.

Centerplate is an Equal Opportunity Employer.

Email resumes to: rejean.roch@centerplate.com

