



Mexico Cantina Y Cocina is looking for a talented Server to join our growing team. We need qualified candidates who are dedicated to ensuring an excellent and outstanding guest experience.

BENEFITS

- Flexible schedules with reasonable operating hours and no overnight shifts
- Paid time off: Sick time/vacation
- Free meals while on-duty and discounted meals as an employee

JOB DESCRIPTION

Provide friendly, responsive service to create an exceptional dining experience for all of our guests. Each server's primary objective is to provide and ensure an excellent and outstanding guest experience, by meeting and exceeding our guest's expectations. Reports to General Manager/Managing Partner.

RESPONSIBILITIES & REQUIREMENTS

- Welcome and greet guests. Make all our guests feel comfortable and let them know you're there to personally take care of them.
- Inform guests of daily features, in-house promotions, current and upcoming special events, menu changes/availability and all other pertinent information regarding the restaurant
- Make recommendations you genuinely feel your guests will enjoy
- Answer questions about our food, beverages, restaurant functions and services
- Take food and beverage orders from guests, enter orders in our point-of-sale system which relays orders to the kitchen and bar
- Deliver food and beverages from kitchen and bar to guests in a timely matter
- Perform side work at the start and end of each shift as required by service station assignment
- Maintain clean service areas
- Monitor and observe guests dining experience. Ensure guests are satisfied with the food and service. Respond promptly and courteously to any requests
- Prepare final bill, present check to guest, accept payment, process credit card charges or make change (if applicable)
- Thank guests for their visit and cordially invite them to return
- Be prepared and willing to assist fellow servers with table maintenance including, but not limited to clearing and resetting tables and/or any other situations as they arise
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant as directed by the General Manager
- Reports to work on time according to the posted work schedule. Attends all scheduled employee meetings and brings suggestions for improvement

- Communicates effectively and openly to fellow team members and company management
- Reports and relays any information, issues or problems regarding the overall operations
- Performs other related duties and responsibilities as assigned by the General Manager
- Participate in ongoing training, specifically cross-training in all areas of the FOH, as well as BOH restaurant operations, as directed by the General Manager
- Develop and maintain a positive attitude at all times, fostering an environment of teamwork and camaraderie, while consistently demonstrating the highest degree of professionalism.
- Remain focused on the primary objective, that we are ALL dedicated to ensuring an excellent and outstanding guest experience, by exceeding our guest's expectations

QUALIFICATIONS

- Must have a basic knowledge of dining room and service procedures and functions
- Be able to communicate and understand the predominant language(s) of our guests
- Possess basic math skills and ability to handle money and operate a point-of-sale system
- Be able to work in a standing position for long periods of time (up to 8 hours)
- Be able to safely lift and easily maneuver trays/plates of food frequently weighing 20 to 25lbs
- Knowledge of MICROS point of sale system is a plus
- Must possess a valid driver's license
- Must be eligible to work in the United States.

ABOUT US

We are centrally located in the heart of downtown Seattle within walking distance of convention center, hotels and some the best shopping in the city. Nestled on the top floor of Pacific Place Mall, guests can enjoy scenic views overlooking the busy Pine Street below.

Ours is not a typical Mexican restaurant. We take the finest seafood, meats and produce the Northwest has to offer and integrate them with the diverse cuisine of Mexico, especially cuisine from the Veracruz region. We have created a truly special place, where we combine the bold, fresh flavors with the most exquisite culinary concepts. We have set our innovative fare in artful presentations, a midst vivid colors and the latest in design and architecture, to create an unforgettable experience.

If you are looking for a great career opportunity and growth potential, please visit the link below to download/complete an application at: <http://eatatmexico.com/employment>. Send completed application and resume to: seattle@eatatmexico.com.

Please sign and date, confirming that you have read and understood this job description.

Please print your name

Date

Signature