



Roaring Fork Club CAREER OPPORTUNITIES: **Food & Beverage – Bartender**

Terms:

Seasonal, full and part-time, all days of the week

Salary/rate:

\$32-35/hour, depending on education, skill set and experience

Reports to:

Director of Food & Beverage and Bar Manager

**Why Us &
What We're
Looking For:**

Roaring Fork Club is a **top 80 Platinum Club of America** located in the stunning Roaring Fork Valley of central Colorado. Nestled between Glenwood Springs and Aspen, the Club offers an exclusive and dynamic environment where members enjoy a world-class Jack Nicklaus signature golf course, fly fishing on the Frying Pan, Roaring Fork and Colorado rivers, and exceptional hospitality.

For future employees, this means the opportunity to work in a high-end, service-focused setting where attention to detail and excellence are valued. Our team thrives on **professionalism, teamwork, and a passion for delivering outstanding member experiences**. With a supportive leadership team, competitive benefits, and a culture that promotes community and growth, **Roaring Fork Club is an ideal place to build your career in private club hospitality, golf operations, or outdoor recreation.**

We pride ourselves on delivering personalized service that anticipates the needs of our members and their guests. If you're friendly, proactive, and eager to work with a team to create experiences that are second to none, we'd love to hear from you!

Your primary responsibility? Have fun, connect with great people, and make every moment count—for yourself and everyone you meet at Roaring Fork Club.

Job Summary:

Responsible for management of all bar areas in a manner most pleasing to members and guests. Supervises the cocktail servers to accomplish exemplary member satisfaction. Pulls bar products and supplies together for special events and does so in a timely manner.

Responsibilities:

- Employees should build rapport with members during any conversation if the member responds to the initial statement with a conversational demeanor.
- A member's last name is used effectively, but discreetly, as a signal of recognition at least once and not more than twice during any conversation with members.
- Before concluding conversations, the member is verbally offered additional assistance with a statement relevant to the member's individual needs.
- Maintains cleanliness and sanitation of bar areas, glassware, and equipment through regular inspections.
- Develops standard operating procedures to help assure that bar is set up and operated efficiently.
- Maintains an adequate supply of liquors, wines, beer, etc., through use of an effective inventory management system
- Assures that all laws applicable to beverage operation are consistently followed
- Works with Dining Room Manager, Banquet Manager, and others to ensure efficient beverage service in all of the club's outlets and for special functions
- Handles complaints from club members, guests and others relative to bar service and relays them to active bar or food and beverage manager
- Assists with private parties and service in food and beverage outlets when necessary
- Monitor's bar closing procedures (checklist) on a routine and random basis

Requirements:

- Minimum 18 years of age
- Experience working behind a free-standing bar or one within a restaurant
- Must be able to speak, read, write, and understand English.
- Requires good communication skills, both verbal and written.
- High school diploma or equivalent.
- At least 1 year experience or some sort of experience in same field preferred
- Any previous culinary training
- Certification in alcohol awareness program
- Computer training on P.O.S. system
- Prior training in member relations

Email us at careers@rfclub.com to apply