



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

Terms:

Seasonal, full and part-time, all days of the week. Potential for year-round

Salary/rate:

\$23-32/hour, depending on education, skill set and experience

Reports to:

Director of Food & Beverage and Restaurant 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:

Restaurant Servers are responsible for positive member interactions while serving in a friendly and efficient manner and play an integral role in ensuring our members and their guests have exceptional dining experiences. At all times, Servers are expected to be attentive to our members' needs, making them feel welcome, comfortable, important, and relaxed. Servers should be passionate about food service and thoroughly enjoy creating excellent experiences for our members.

Responsibilities:

- Familiarize yourself with the club's menu offerings and be prepared to answer basic questions about dishes, ingredients, and special requests.
- Act as a liaison between the kitchen and the front-of-house team. Ensure that food is prepared and plated correctly and coordinate the timely delivery of dishes to the appropriate tables.
- 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 guests.
- Direct and assist in all tableside service aspects.
- Responsible for ensuring charges are properly entered and chit is paid out properly.
- Maintain proper care and cleanliness of tableware and serving equipment.
- Notify manager of any complaints or potential problems
- Display a working knowledge of menu, food, wine, beverage, and service procedures and attain thorough food and beverage knowledge available to ensure highest member satisfaction.
- Display an accurate understanding of the POS system.

Requirements:

- At least 1 year of food & beverage service experience. Fine dining experience a plus.
- Ability to anticipate members' needs and be willing to provide excellent overall service.
- Must be able to speak, read, write, and understand English.
- Requires excellent communication skills, both verbal and written.
- High school diploma or equivalent required.
- Ability and willingness to learn and retain member's names and important details regarding their food and beverage preferences.

Email us at careers@rfclub.com to apply