



Job title	<i>Server / Bartender</i>
Location	<i>Stewart, 249km Stewart-Cassiar Highway 37</i>
Reports to	<i>Lodge Manager</i>
Updated	<i>September 2025</i>

Job Summary

Last Frontier Heliskiing is seeking experienced, passionate and motivated individuals to join us for the upcoming Heliskiing season. As a **Server / Bartender**, you'll focus on working as part of a close-knit team to deliver exceptional guest experience. Your responsibilities will include serving multi-course dinners and crafting sophisticated beverages behind the bar, ensuring every guest enjoys a seamless, memorable stay. This is a **winter seasonal position**, ideal for hospitality professionals with genuine hosting skills who thrive in a dynamic, upscale environment.

Essential Duties and responsibilities.

- **Fine Dining Service** – Provide polished, attentive service for breakfast, après-ski, and elegant multi-course dinners (up to 36 seats), presenting daily menus and guiding guests through wine pairings.
- **Bartending & Mixology** – Create classic and signature cocktails, prepare house-made syrups and garnishes, and maintain an inviting bar atmosphere from après-ski through late evening.
- **Wine & Beverage Expertise** – Offer detailed recommendations from our curated wine list; confidently suggest pairings to elevate each dining experience.
- **Barista** – Proficient in the art of espresso extraction, milk frothing techniques and basic latte art creation.
- Maintain detailed knowledge of menus, local ingredients, and daily features to answer questions and personalize service.
- Monitor and record bar and service inventory, communicating shortages and assisting with orders.
- Ensure immaculate cleanliness and organization of bar, dining, and storage areas at all times.
- Collaborate closely with all other team-members and departments to deliver seamless, experience-focused hosting
- Familiarize yourself with the Last Frontier Heliskiing Incident Response Plan
- Maintain general knowledge of current lodge information; skiing conditions; weather; the Lodge, etc.

Qualifications

- Proven fine dining or luxury lodge serving experience.
- Extensive wine knowledge and ability to guide guests through varietals, regions, and pairings (WSET or similar certification an asset).
- Advanced cocktail-making ability, including classic techniques and creative mixology.
- Warm, engaging guest-service style and outstanding communication skills.
- Strong time-management, multitasking, and organizational skills with strict attention to detail.
- Flexible, solution-oriented mindset and ability to remain calm and focussed under pressure.
- Ability to work independently and as part of a close-knit team.
- Barista experience and espresso-machine proficiency.

- Interest in outdoor adventure or alpine environments is welcomed.
- Strong creative problem-solving abilities.
- Ability to balance work & social life, particularly in a remote live-in environment.
- Multiple languages are an asset.

Working Conditions

This is a seasonal, live-on-site position based in remote Northern BC. Working rotations are based on a 3-week on, 1-week off schedule, working 10hrs per day.

Lodging and all meals are provided while working. Transport between the lodge and Terrace or Smithers is provided for your time off. Subsidized accommodation and lift passes are available in Smithers for your scheduled time off.

Please note we are unfortunately not able to accommodate pets.

If you have a passion for the outdoors, enjoy putting a smile on people's faces, and thrive in a fast-paced environment, we look forward to hearing from you!

I HAVE READ AND UNDERSTAND THE JOB DESCRIPTION AS STATED ABOVE AND ACCEPT THAT ANY OF THE TASKS MAY BE MODIFIED AND/OR CHANGED. I ACCEPT RESPONSIBILITY FOR KNOWING THE MODIFICATIONS AND/OR CHANGES IN THIS JOB DESCRIPTION. I CAN PERFORM THE ESSENTIAL FUNCTIONS OF THIS JOB AS LISTED ABOVE.

Employee Signature:	
Date Signed:	
Supervisor Signature:	
Date Signed:	