MRG Restaurant Group

Restaurant Wait Staff Server

The Mill Restaurant Group, LLC (MRG) consists of: The Mill on the River, Abigail's Grille & Wine Bar, Cal's Wood Fired Grille, Market Grille, Republic of Bloomfield, and Republic at the Linden in Hartford.

Our venues offer the best in fine and casual dining. It is all about the experience – providing a one of a kind ambiance. We believe that it is not simply about providing a meal but an overall dining experience!

MRG is seeking wait staff servers at Republic Bloomfield, 39 Jerome Avenue, Bloomfield, CT 06002.

In this position, wait staff and servers should be polite with our customers and make sure they enjoy their meals. They should be a team player and be able to effectively communicate with our kitchen staff to make sure orders are accurate and delivered promptly. If you are able to perform well in fast-paced environments, we'd like to meet you.

Qualified candidates for this position will have a strong work ethic, be punctual, professional, genuine, friendly, hospitable, & have prior wine knowledge. This position requires someone who is good at prioritizing and multi-tasking in a very busy environment, while still maintaining a professional and courteous demeanor.

We expect our associates to have regular attendance defined as being on time and present for all scheduled shifts, for the entire shift. Our associates need to value the importance of timeliness, punctuality, and dependability, and how the lack of these critical elements affects others in the workplace and the overall restaurant operations. We expect all associates to be willing to lend a helping hand to co-workers, direct reports, and supervisors, whether it is one of their typical job responsibilities or not.

Essential Duties and Responsibilities:

- Responsible for greeting and serving guests, providing detailed information on menu items, multi-tasking various front-of-the-house duties, collecting the bill, and delivering appropriate change as necessary
- Knowledge of quality standards and 100% adherence
- Ability to service guests properly and efficiently in a high-volume upscale restaurant
- Ability to organize, plan and prioritize work
- Knowledge of wines and liquors, including knowledge of federal, state and local laws dealing with the consumption of alcohol
- Knowledge of the principles of guest service including the evaluation of guest satisfaction, and actively looking for ways to help people
- Active listening skills, including but not limited to giving full attention to what guests, managers, & other team members are saying, taking time to understand the points being made, and asking questions as appropriate
- Problem sensitivity and monitor surroundings skills, including the ability to tell when something
 is wrong or is likely to go wrong; monitoring your environment to detect or assess problems
- Accepting criticism and dealing calmly and effectively with high stress situations

- Utilizing personal integrity and basic math skills to handle cash in a responsible manner
- Performing other related duties as assigned by the manager

Qualifications:

- 1+ year wait staff/server experience in a high end, high volume, and fast paced fine dining restaurant
- Must be have flexible hours including weekends and all holidays
- Must have reliable transportation
- ServSafe Certification preferred but can be acquired upon hire
- Hourly pay based upon experience
- Must have a dynamic personality with a strong passion for the hospitality industry
- Thrive working in a team environment
- Must be authorized to Work in the US and Have a Valid Social Security Number
- Physical ability needed to walk and stand for long periods of time as well as lift, carry, and move objects up to 25+ lbs throughout each shift
- Strong time management and organizational skills
- High school diploma or equivalent preferred but not required

Qualified Candidates must demonstrate a Highly Motivated Attitude, and a Genuine Passion for Culinary and Hospitality Excellence!

If you can see yourself as a valuable part of our award winning fine dining team, we urge you to apply today!

MRG Restaurant Group is an equal opportunity employer. We are committed to treating all Applicants and Associates fairly based on their abilities, achievements, and experience without regard to race, national origin, sex, age, disability, veteran status, sexual orientation, gender identity, or any other classification protected by law.