

Position Title: Bar Lead

Location: Eau Claire Athletic Club (ECAC)

Employment Type: Full-time

Reports To: Food & Beverage Manager



About Us

Eau Claire Athletic Club is Calgary's newest private athletic club, set to open in the spring of 2025. Located in the former YMCA Eau Claire, this fully modernized space is designed to promote physical and social well-being through state-of-the-art amenities and curated programs. With a premium café, a 100-seat dining restaurant with a lounge and bar, and an innovative simulator lounge, the club fosters a vibrant, interactive, and sophisticated atmosphere for its members.

Position Summary

As the Bar Lead, you are the heart of our bar experience. Your ability to anticipate needs, provide seamless service, and create genuine connections with members will define their experience. You will work directly with the FOH Manager and the F&B Manager to design the bar menu and ensure an unparalleled bar and social experience for our members.

Key Responsibilities

- Guide members through the menu, making thoughtful recommendations.
- Deliver a polished yet personalized bar experience with attention to detail.
- Design, execute, train, and maintain the bar menu, keeping it aligned with current trends, seasonal offerings, and member preferences.
- Collaborate with the FOH and F&B Managers to refresh and update the bar menu regularly.
- Train bar staff to execute the menu accurately and consistently, always ensuring high-quality service.
- Ensure smooth coordination with the kitchen and service team.
- Uphold high standards of professionalism, etiquette, and club service traditions.
- Anticipate guest needs and exceed expectations, creating a welcoming atmosphere.

- Maintain cleanliness, table settings, and overall dining room ambiance.
- Stay informed about menu changes, wine pairings, and club events.
- Utilize critical thinking to quickly assess customer needs and resolve service issues.

Qualifications & Skills

Experience:

- Minimum two years of experience in an upscale dining, fine dining, or private club setting preferred.
- Previous leadership experience as a Bar Lead, Head Bartender, or Beverage Manager is an asset.

Certifications:

- Valid ProServe certification.

Skills:

- Extensive knowledge of classic and modern cocktails, wine, beer, and spirits.
- A passion for hospitality and delivering outstanding guest experiences.
- Strong knowledge of food, wine, and beverage service, with a willingness to learn.

Attributes:

- Ability to remain composed, focused, and proactive in a fast-paced environment.
- A team-first mentality with a strong work ethic and desire to contribute to a high-caliber team.
- A professional, polished, and engaging personality with excellent communication skills.

Compensation & Benefits

- The base salary for this position starts at \$40,000 per year, with the potential for additional compensation based on experience, qualifications, and performance.
- Opportunities for growth and career development.
- Work in a prestigious private club environment where hospitality is an art.

Please send in your application through the careers page on the ECAC website by March 17, 2025.