

Imperial River Company Job Description

Position: Bartender (Seasonal; Full-Time – Mid to Late April through early October)

Reports to: Front of House Lead, Hospitality Manager, then General Manager

Wage: \$15.05/hour plus tips

This is a seasonal position supporting peak summer operations through the primary hospitality season (approximately through early October).

As a Bartender, you are responsible for preparing beverages, maintaining the bar area, and creating a welcoming and efficient environment for guests. This role combines beverage service, guest interaction, and bar operations while supporting overall restaurant flow.

You will work closely with servers, kitchen staff, and the Front of House Lead to ensure timely service and strong beverage sales.

Core Responsibilities

Bar Service

Prepare and serve beer, wine, cocktails, and non-alcoholic beverages

Maintain strong product knowledge of bar offerings

Engage with guests and create a welcoming bar atmosphere

Support an upselling culture through beverage recommendations

Monitor guest alcohol consumption and follow OLCC guidelines

Bar Operations

Maintain a clean, organized, and well-stocked bar

Prepare garnishes, mixers, and bar prep before service

Assist with opening and closing bar procedures

Maintain proper glassware, tools, and bar equipment

Follow cleaning schedules for bar area and equipment

Restaurant Support

Prepare drinks for both bar guests and dining room service tickets

Communicate efficiently with servers and kitchen staff

Assist with restaurant service during high-volume periods if needed, and cover entire restaurant

service on slow nights
Support special events when assigned

Inventory & Organization

Assist with bar inventory and restocking
Maintain proper product rotation and storage
Notify FOH Lead when bar inventory is running low

Guest Experience

Maintain a professional and positive presence with guests and coworkers
Provide friendly and knowledgeable beverage service
Help create a welcoming environment for both locals and travelers

Position Qualifications

Positive attitude and strong work ethic
Current Food Handler Certification
OLCC Server's Permit
Bartending experience required
Knowledge of classic cocktails and basic bar techniques
Strong multitasking and communication skills
Ability to work efficiently during busy service periods
Willingness to work nights, weekends, and holidays during season
Ability to meet physical demands including lifting, standing, and extended movement

Job Perks

RV space available (if you have your own RV)
Shift meal
Opportunity to ride rafting trips if space allows
Beautiful location on the banks of the Deschutes River
Seasonal employment through early October