

Imperial River Company Job Description

Position: Server (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 service position supporting peak summer operations through the primary hospitality season (approximately through early October).

As a Server, you are responsible for providing efficient, friendly service while maintaining the overall guest experience in the restaurant, bar, patio, and during events. This is a fast-paced position requiring strong attention to detail, teamwork, and the ability to stay organized during busy service periods.

You will work closely with the Front of House Lead, kitchen staff, and bartenders to ensure smooth service, accurate orders, and a positive guest experience.

Core Responsibilities

Guest Service

- Provide attentive, friendly service to all restaurant and bar guests
- Guide guests through menu options and make recommendations
- Maintain a strong upselling mindset for food, beverages, and desserts
- Ensure accurate order entry through the Toast POS system
- Deliver food and beverages promptly and check back with guests regularly
- Maintain awareness of guest needs throughout the dining experience

Restaurant Operations

- Set up and break down service stations before and after shifts
- Maintain clean and organized sections throughout service
- Assist with opening and closing duties as assigned
- Support bussing, table resets, and general restaurant cleanliness
- Assist with BBQ raft lunches and other service operations when scheduled

Team Support

- Communicate clearly with kitchen staff and bartenders during service
- Support fellow servers to maintain smooth restaurant flow

Assist with restaurant and lodge events when scheduled
Follow direction from the Front of House Lead during service

Cash Handling & Systems

Accurately manage guest checks and payments
Operate the Toast POS system for order entry and payment processing
Follow proper cash handling and closing procedures

Guest Experience

Maintain a professional and positive attitude with guests and coworkers
Represent Imperial River Company in a welcoming and knowledgeable way
Help create a relaxed and enjoyable dining experience for guests visiting Maupin

Position Qualifications

Positive attitude and strong work ethic
Current Food Handler Certification
OLCC Server's Permit (or ability to obtain)
Experience in restaurant service preferred but not required

Ability to work efficiently in a fast-paced environment
Strong communication and teamwork skills
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