

Servers:

We're looking for enthusiastic, guest-focused team members to join our fine-dining restaurant. If you take pride in creating memorable experiences, enjoy working in a fast-paced, elegant environment, and have a passion for hospitality, we want to hear from you. As a server on our team, you'll deliver exceptional service, share your knowledge of our food and beverages, and help create a dining experience our guests will never forget.

Positions Available: Part-time and full-time. Applicants must be at least 16 years old for part-time roles and 18 years or older for full-time positions. In accordance with Idaho law, individuals must be 19 years or older to serve alcoholic beverages or work as a bartender.

Essential Duties

- Maintain strong knowledge of the food and beverage menu, including ingredients, preparation methods, allergens, wine and beverage pairings, daily specials, and menu updates, and communicate this information clearly and confidently to guests.
- Work closely with bussers and the host team to ensure the dining room and bar are fully prepared for service, with polished glassware and flatware, properly set tables, stocked bathrooms, and operational technology. Stay informed of daily specials, coordinate menus and inserts, and approach all tasks with a sense of controlled urgency to maintain a seamless and professional guest experience.
- Provide attentive, personalized service by anticipating guest needs, checking in throughout the meal, and ensuring a smooth, well-paced dining experience.
- Accurately take food and beverage orders, enter them into the POS system, and process guest payments with care and attention to detail.
- Deliver food and beverages promptly, ensuring order accuracy, proper presentation, and appropriate timing.
- Refill beverages, clear used items, and reset tables efficiently and discreetly to maintain a clean, organized dining room.
- Address guest feedback or concerns calmly and professionally, involving management as needed to ensure timely resolution.
- Follow all food safety, sanitation, and responsible alcohol service guidelines.
- Participate in pre-shift meetings and required trainings, and support fellow team members to ensure consistent, high-quality service.

Minimum Qualifications

- A strong service mindset and willingness to learn
- Ability to provide professional, courteous, and attentive service in a fast-paced environment.

- Strong communication and interpersonal skills, with the ability to engage comfortably with guests and work collaboratively with a team.
- Basic math skills and the ability to accurately handle transactions using a POS system or similar technology.
- Ability to follow recipes, service standards, and operational procedures consistently.
- Commitment to food safety, sanitation, and responsible alcohol service practices.
- Food Handler's Permit or must be able to obtain within 8-weeks
- Willingness to work all shifts including evenings, weekends, and holidays depending on the restaurant's hours of operation
- Ability to work in a fast-paced restaurant environment with the ability to stand for extended periods of time and lift up to 50 pounds with or without accommodation.

Preferred Qualifications:

- Previous experience in food and beverage service, hospitality, or a guest-facing role

Why Work at The Edge:

- Competitive pay
- Full-time employees (30+ hours per week) accrue PTO based on hours worked, up to 40 hours annually.
- Uniforms provided

**The Edge is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race/ethnicity, color, religion, gender, sex, national origin, age, sexual orientation, gender identity, protected veteran status, disability or any other category protected by law.*