



Position: **Bartender**  
Department: Stackner  
Reports to: Stackner Operations Manager  
Status: Part-Time, Seasonal, Non-Exempt  
Start Date: Week of August 26

### **Summary:**

Responsible for mixing and serving alcoholic and non-alcoholic beverages to customers and selling food items. Creates a friendly and memorable experience for guests by providing excellent customer service. Maintains a friendly and cheerful manner to all customers at all times. Increases sales by promoting special drinks and menu items. Position works in our Stackner Cabaret Restaurant as well as Bar counter in the lobbies of our other venues and/or for special events.

### **Bartender Duties and Responsibilities:**

- Mixes ingredients such as liquor, soda etc. to prepare cocktails and other drinks according to established recipes.
- Serves wine, draft beer and food to bar guests in a timely and professional manner.
- The ability to work both service well and serve patrons in a timely manner
- Collects payments (credit cards or cash) for items served following company's established accounting procedures for all transactions.
- Balances register at the end of each shift.
- Observes guests and responds to their needs to ensure positive customer service experience.
- Has thorough knowledge of food, wine, soft beverage and alcoholic beverage menus.
- Responds calmly to angry guests and informs manager immediately.
- Checks identification of customers in order to verify age requirements for purchase of alcohol.
- Guides guests in selecting food and beverage items.
- Has the ability to suggestive sell and upsell all food and beverage items.
- Keeps up to date on all food and liquor industry trends.
- Follows alcohol awareness procedures for preventing intoxication of guests and/or handling intoxicated guests.
- Prepares drinks properly and verifies correct pricing.
- Possesses proficient knowledge of liquor quality and preparation of an extensive variety of different drinks.
- Maintains professional knowledge on new and revised beverage recipes.
- Assists servers in bar knowledge (proper glassware, correct garnish, etc.).
- Cleans and sanitizes workplace according to company procedures to ensure compliance with health regulations.
- Arranges bottles and glasses to make attractive displays.
- Restocks bar par levels following company procedures and completing requisitions in a timely manner.
- Stores bar items according to established company procedures.
- Performs all duties and responsibilities in a timely and effective manner in accordance with established company policies to achieve the overall objectives of the position.
- Maintains a favorable working relationship with all other company employees and purveyors to foster and promote a cooperative and harmonious working climate, which will be conducive to maximum employee morale, productivity and efficiency/effectiveness.
- Provides a favorable image of the company at all times to promote its aims and objectives, and to foster and enhance public recognition and acceptance of all of its areas of endeavor.
- Is dressed neatly and well-groomed in company approved dress code at all times.

### **Qualifications & Skills:**

- Minimum of 1 year experience in a high volume operation

- Ability to pass bar validation
- High school diploma (or GED)
- Extensive knowledge of drink recipes and in preparation of cocktails
- Ability to operate Point of Sale system to perform all necessary transactions, knowledge of Micros POS system beneficial
- Ability to read menus to sight-impaired guests
- Ability to hear well amongst loud background noise
- Ability to lift and carry very heavy cases several times per shift
- Stands during entire shift
- Frequent immersion of hands in hot water
- Frequent bending and stooping
- Must be available for weeknight and evening work
- Ability to pass a background check in accordance with state and/or Federal laws

**To Apply:**

Immediate openings in all shifts. Compensation is \$9 per hour. In addition, employees are eligible for comp tickets to our shows and are encouraged to attend.

Send cover letter and resume to Shannon Stich, Stackner Operations Manager at: [careers@milwaukeeep.com](mailto:careers@milwaukeeep.com). Please include "Job Application for:" and the position that you are applying to in the subject line. No phone calls or walk-ins please. Applications will be accepted until positions are filled, however, looking to fill positions immediately.

*Milwaukee Repertory Theater is committed to creating a culturally diverse environment and is proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, marital status, national origin, genetics, disability, age, or veteran status.*