

Opolo

Job Title: Patio Host/Coordinator

Summary: The Patio Host/Coordinator is responsible for greeting, welcoming and educating guests on the various tasting/lunch experiences available at Opolo. This individual serves as an important brand ambassador and is the first point of contact for guests, creating the all-important first impression. The successful candidate will bring enthusiasm, high energy and be eager to engage with guests to create a warm and inviting environment. Excellent communication skills, a strong sense of urgency and desire to work in a fast pace environment are very important. This is a part-time position, must be available Saturday and Sunday.

To be successful in the role, the best-fit candidate must have the following skills and leadership attributes:

Essential Functions:

- Greets and engages with guests upon arrival
- Educates guests on the various tasting options – Wine tasting, Distillery, Lunch
- Coordinates customer flow between the Tasting Room and Barrel Room
- Greets & checks in group reservations and ensures they are directed to the appropriate location in a timely manner
- Oversees patio to ensure guests enjoy responsibly and assists in making sure their experience is catered towards their needs
- Engages and thanks guests as they depart

Working Conditions:

- Regular working schedule to include all weekends and holidays
- Long and irregular hours during peak seasons and/or special events
- Moderate to heavy physical work (moving wine cases and retail supplies, setting up for special events)
- Standing for long periods of time (8 hours per day)
- Carrying case(s) of wine to customer's vehicle after purchase
- Washing wine glasses and dishes to keep a clean work environment
- Ability to lift at least 45 pounds repeatedly (case of wine)

Requirements:

- Must be 21 or older
- Education: High school diploma or equivalent