



Please submit a letter of interest to:

Wildside Caterers
Attention: Sinjin Foutz
175 West Kellogg Boulevard
St. Paul, MN 55102

Or email:

Email: sfoutz@wildsidecaterers.com

Fax: 651-726-8810

Excellent Opportunities

Full Time Administration

No Administration openings at this time.

Catering Services

On - Call Catering Supervisor: Supervises catering and suite operations through leadership and direction of staff. Trains and coaches staff on food and beverage menu items, proper serving techniques, course clearing, and company standards and procedures. Provides leadership and direction to service/houseman staff, and achieves exceptional guest service through communication and follow-up with all staff and customers to achieve financial, operational, business, and human resource goals.

On - Call Catering/Suite Attendants: Provides professional, prompt, and consistent service to guests, checks regularly for guests' needs, and answers any questions or concerns during banquet, meeting, and special event functions. Ensures controls within the department are maintained and collects payment for all food and beverages served.

On - Call Catering Suite Runner: Ensures pantries are cleaned and stocked to par with food and beverages at the beginning and conclusion of each event. Stocks and replenishes all perishable products, as well as liquor, beer, and disposables. Transports all hot and cold food products to the appropriate suite level pantries. Assists Suite Attendants in delivering food to the suites as needed

On - Call Suite Cashier: Provides professional, prompt, and consistent service to guests, checks regularly for guests' needs, and answers any questions or concerns during banquet, meeting, and special event functions. Ensures controls within the department are maintained and collects payment for all food and beverages served.

On - Call Houseman: Stores, cleans and sets all audio visual equipment, staging, décor, tables, linens, skirts, chairs, podiums and dance floors in a timely and organized manner. Maintains cleanliness and organization of all catering event rooms and storerooms including, vacuuming, dusting; and polishing furniture, fixtures and equipment.

On - Call Cleaner/Houseman: Maintains cleanliness and organization of all catering event rooms and storerooms including, vacuuming, dusting; and polishing furniture, fixtures and equipment. Stores, cleans and sets all audio visual equipment, staging, décor, tables, linens, skirts, chairs, podiums and dance floors in a timely and organized manner.

Restaurant and Beverage Services

On - Call Food & Beverage Supervisor: Supervises Restaurant, Retail and Beverage operations through leadership and direction of staff. Trains and coaches staff on food and beverage menu items, proper serving techniques, course clearing, and company standards and procedures. Provides leadership and direction to staff, and achieves exceptional guest service through communication and follow-up with employees and customers to achieve financial, operational, business, and human resource goals.

On - Call Restaurant Servers: Greets guests in a timely and professional manner, makes suggestions regarding food and beverage, takes and delivers orders, checks regularly for guests' needs and answers any questions or concerns. Monitors guest alcohol consumption, sets and breaks down dining room, maintains accurate guests cover count, and collects payment for all food and beverages served. Completes assigned server opening and closing duties.

On - Call Hosts: Ensures each guest receives a warm and sincere greeting, seats guests in appropriate sections, takes reservations, anticipates guest's needs, assists service and bus staff when necessary, and bids each guest a warm and sincere good bye.

On - Call Lead Host: Coordinates host stand and dining room activities through leadership and direction of staff. Ensures each guest receives a warm and sincere greeting, seats guests in appropriate sections, maintains accurate guest cover counts, takes reservations, anticipates guest's needs, assists service and bus staff when necessary, and bids each guest a warm and sincere good bye.

On - Call Stand Worker: Completes set up and breakdown of all satellite food and beverage carts and café's. Inventories product and tracks sales to ensure a quality guest experience. Ensures each guest receives a warm and sincere greeting. Serves food and beverages to patrons in a friendly and courteous manner. Monitors guest alcohol consumption, sets and breaks down express cart's/café's, maintains accurate counts, collects payment for all individual food and beverage served, and bids each guest a warm and sincere good bye.

On - Call Stand Worker/Barista: Ensures each guest receives a warm and sincere greeting. Provides quality beverages consistently for all customers by adhering to all recipe and presentation standards unless otherwise modified by customer. Performs cash handling and cash register functions in an accurate and consistent manner. Follows all health, safety and sanitation guidelines for all products and services. Inventories product and tracks sales to ensure a quality guest experience. Bids each guest a warm and sincere good bye.

On - Call Busser: Provides support to servers, bartenders, host/hostesses and buffet runners. Serves guests water upon arrival, refreshes water and coffee as needed, clears dirty dishes, replaces soiled table linens at the conclusion of guest's meals, and sets tables according to departmental specifications.

On - Call Bartender: Mixes and serves alcoholic and nonalcoholic drinks and serves food to patrons in a friendly and courteous manner. Monitors guest consumption, sets and breaks down bar, maintains accurate counts and collects payment for all individual food and beverage served.

On - Call Barback: Completes back bar set up and break down to departmental standards for catering functions. Provides support to banquet bar and headwaters bar staff through the following: maintaining the cleanliness and organization of bar/lounge area, beer coolers and liquor storage areas, as well as through stocking and replenishing of bar supplies and glassware during events.

Culinary Services

On - Call Lead Cook: Leads and directs the work of all culinary staff within his/her specified area of responsibility. Trains and coaches staff on the production and preparation of all menu items and company standards and procedures. Prepares, seasons and cooks soups, salads, appetizers, sandwiches, meats, vegetables and other hot and cold menu items to company specifications for consumption by guests. Ensures exceptional quality is provided through communication and follow-up with all staff and customers to achieve financial, operational, business and human resource goals.

On - Call Prep/Pantry Cook: Prepares, seasons and cooks soups, salads, appetizers, sandwiches, meats, vegetables and other hot and cold menu items to company specifications for consumption by guests. Ensures exceptional quality is provided through communication and follow-up with all staff and customers to achieve financial, operational, business, and human resource goals.

On - Call Lead Dishwasher: Maintains cleanliness and organization of kitchen work areas, including china, glassware, flatware and equipment. Works in the dish room washing dishes and at breakdown stations for catering functions.

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On - Call Lead Steward: Leads and directs the work of all utility and dishwashing staff within his/her specified area of responsibility. Trains and coaches staff on company standards and procedures. Maintains cleanliness and organization of kitchen work areas, storerooms, and equipment; including china, glassware, flatware, and chaffers. Completes all departmental "equipment pulls" to required specifications, and transports food, china, and equipment, between storage and work areas. Sets up and works at service and breakdown stations during catering functions, as well as in the dish room washing dishes.