

We are currently looking for a talented, passionate, and experienced F&B folks to join the team at LURE + TILL. The ideal candidates will have food service experience in high end restaurants featuring local and fresh ingredients. Looking for folks that are willing and able to work various shifts as the restaurant is open for breakfast, lunch, & dinner. Servers must have at least 3 years of experience to be considered.

We are looking for candidates who will match the Epiphany style --be an "out of the box" thinker, offer thoughtful and effective service to our guests, and those that have a passion for the amazing products that California provides to our offerings.

TWO ways to apply:

- 1.) **Stop by** the restaurant at 180 Hamilton Ave in downtown Palo Alto (corner of Hamilton and Emerson) to drop your resume and fill out paper app. **Accepting applications Monday-Thursday, between 2pm and 4pm.** Please ask for a manager at host stand.

OR

- 2.) **Apply on-line** by clicking on the link below or visiting our careers website at www.communehotels.com/careers.

SERVER--Link to apply: <http://ch.tbe.taleo.net/CH02/ats/careers/requisition.jsp?org=JDVHOSPITALITY&cws=43&rid=6519>

HOST-- Link to apply: <http://ch.tbe.taleo.net/CH02/ats/careers/requisition.jsp?org=JDVHOSPITALITY&cws=43&rid=6514>

BUSSER—Link to apply: <http://ch.tbe.taleo.net/CH02/ats/careers/requisition.jsp?org=JDVHOSPITALITY&cws=43&rid=6877>

BARTENDER—Link to apply: <http://ch.tbe.taleo.net/CH02/ats/careers/requisition.jsp?org=JDVHOSPITALITY&cws=43&rid=6517>

RESTAURANT OVERVIEW

LURE + TILL offerings balance timeless food and modern, contemporary sensibility, with craft cocktails. There is a focus on a hyper seasonal approach to California Cuisine with a market driven menu featuring, a variety of fresh pastas, in-house cheese program as well as a large presence at the local Farmer's Markets. LURE + TILL's culinary team is led by Chef Patrick Kelly--last seen earning three stars at both Gitane and Angele. LURE + TILL is located on the street level of the Epiphany Hotel, Commune Hotels + Resorts' newest Joie de Vivre property.

COMPANY OVERVIEW

We are an international hotel management company with a leading portfolio of transformative, boldly innovative boutique hotel and resort brands. We create the kind of distinct experiences that can transform your day, your trip, or even your life. Currently, in the midst of ambitious national expansion, Commune plans to add 20 more properties by 2015 through management agreements, joint ventures and acquisitions.

Take a look at what we've created so far:

- Joie de Vivre—our hip collection of hotels that focus on the quirky and the local.
- Thompson Hotels—urban and sophisticated properties that appeal to the modern nomad.
- Tommie—a design-centric, value-conscious line of hotels in gateway cities internationally.

At Commune, we are passionate about our culture and proud to hire high performing individuals that are aligned with our purpose – *Creating Transformative Experiences that Inspire the Human Spirit.*

REQUIREMENTS:

Essential:

1. Ability to satisfactorily communicate in English (speak, read, write) with guests, co-workers and management to their understanding.
2. Minimum of 21 years of age to serve alcoholic beverages.
3. Two years of experience in four- or five-star establishments with proven
4. Knowledge of fine wines, beer, and liquor.
5. Punctuality; regular and reliable attendance.
6. Ability to perform assigned duties with attention to detail, speed, accuracy, follow-through, courtesy, cooperation, and work with a minimum of supervision.
7. Ability to accurately compute and manipulate mathematical calculations.
8. Ability to solve practical problems and deal with a variety of concrete variables in situations where only limited standardization exists.
9. Ability to effectively deal with internal and external customers, some of whom will require high levels of patience, tact and diplomacy to defuse anger.
10. Ability to work well under pressure and handle multiple tasks at once.
11. Ability to maintain concentration and a well-organized work environment as well as the ability to think clearly.
12. Interpersonal skills and the ability to work well with co-workers and the public.
13. Ability to thoroughly describe and sell all menu items.
14. Ability to comfortably learn and communicate daily menu specials
15. Understanding of menu ingredients and cooking techniques

Desirable:

1. High School graduate
2. Food handling certification/Serv-Safe certificate.
3. Alcohol awareness certification (TIPS Training)
4. Knowledge of P.O.S. system, preferably Micros
5. Extensive experience in a fine dining environment