

# NOW HIRING



## BANQUET COOK



This role is essential in delivering the highest standard of dining experiences for our members and guests during luxurious weddings, private events, and club functions. The Banquet Cook will work closely with the Executive Chef and Banquet Chef to ensure exceptional food preparation, presentation, and consistency in a fast-paced, high-volume environment.

### KEY RESPONSIBILITIES:

- Prepare, cook, and present high-quality dishes for weddings, banquets, and private member events in accordance with established recipes and club standards.
- Assist with menu execution, including plated dinners, buffets, and specialty stations, ensuring creativity and excellence in every presentation.
- Maintain a clean, organized, and efficient kitchen environment while following proper food safety and sanitation standards.
- Support the banquet culinary team by setting up stations, organizing prep lists, and ensuring all items are ready in a timely manner.
- Collaborate with the culinary team to accommodate special requests, dietary restrictions, and event-specific requirements.
- Monitor food quality and portion control to align with club expectations of luxury service.
- Assist in receiving, storing, and rotating inventory to minimize waste and ensure freshness.
- Contribute to a positive, professional, and team-oriented work culture.

### QUALIFICATIONS:

- Minimum of 2 years' experience in banquet, fine dining, or high-volume kitchen operations (luxury hotel, resort, or country club experience preferred).
- Strong culinary skills with a focus on consistency, flavor, and presentation.
- Knowledge of proper food handling, sanitation, and safety standards.
- Ability to work in a fast-paced environment while maintaining attention to detail.
- Strong teamwork and communication skills.
- Flexible schedule with availability for nights, weekends, and holidays.
- Culinary degree or formal training preferred, but not required.

### PHYSICAL REQUIREMENTS:

- Ability to stand for extended periods of time.
- Capability to lift up to 50 pounds.
- Comfortable working in a fast-paced kitchen environment.

### JOB TYPE:

- Full-time

### PAY:

- \$18.00 - \$21.00 per hour

**APPLY**

Upload your resume through the Bella Collina Website or email to Ana Jaramillo at [ajaramillo@bellacollina.com](mailto:ajaramillo@bellacollina.com)