



At Rimrock Banff, we create more than luxury experiences, we create moments that move people. Guided by Wellness, Adventure, and Culture, our people live and work in one of the most inspiring places on earth, delivering hospitality with purpose and heart. Here, every day brings connection, growth, and unforgettable memories, on and off the clock.

Live boldly. Work with heart. Stay moved.

Working within a sophisticated, cocktail-led bar, you will combine technical skill, creativity and an intuitive understanding of luxury hospitality to deliver a distinctive drinking experience. From expertly executed classics to innovative signature cocktails, you will bring our beverage offering to life while creating an inviting atmosphere where every guest feels welcomed, understood and exceptionally well cared for.

What You'll Be Doing

Beverage Craftsmanship

- Prepare and serve an exceptional range of classic and contemporary cocktails, signature creations and other beverages to the highest standards of quality and presentation.
- Demonstrate a strong understanding of spirits, liqueurs, bitters, wines, beers and other beverage categories, including their origins, production methods, flavour profiles and ideal pairings.
- Execute precise bartending techniques, including measuring, shaking, stirring, building, straining and garnishing, ensuring consistency in every serve.
- Engage guests through considered recommendations, sharing the stories, ingredients and inspiration behind our cocktails to elevate their experience.
- Accommodate guest preferences and dietary requirements, including allergies and requests for non-alcoholic alternatives, with care and attention to detail.

Luxury Guest Experience

- Deliver intuitive, personalised and engaging service, anticipating guest needs while adapting your approach to individual preferences and occasions.
- Demonstrate confidence when making recommendations, guiding guests through the beverage menu and suggesting cocktails based on their tastes and interests.
- Handle guest feedback and concerns with discretion and professionalism, taking ownership of the experience and involving leadership when appropriate.
- Work collaboratively with the wider Food & Beverage team to ensure a seamless guest journey from arrival through to departure.
- Support Servers during service, contributing to an environment built on collaboration, accountability and mutual respect.

Bar Operations

- Complete bar opening and closing procedures, ensuring the bar is fully prepared for service and maintained to the required standards throughout each shift.
- Prepare fresh juices, syrups, infusions, garnishes and other cocktail components, following established recipes and preparation standards.
- Maintain accurate mise en place, ensuring all ingredients, glassware, tools and equipment are organized, replenished and ready for service.
- Monitor stock levels, rotate products appropriately and communicate replenishment requirements to leadership.
- Follow established recipes, portion controls and responsible service practices to maintain beverage quality, consistency and profitability.
- Operate point-of-sale systems accurately, process payments and maintain appropriate records in accordance with hotel procedures.
- Follow all health, safety, sanitation and responsible alcohol service requirements, including applicable Alberta liquor legislation and hotel policies.

What You Bring

- Previous bartending experience in a luxury hotel, restaurant, or high-end bar environment is an asset.
- Alberta ProServe certification required.
- Strong technical knowledge of cocktails, beer, spirits, and wine.
- Familiarity with Micros POS and cash/card transaction handling.

Bonus If You Bring

- WSET or other formal beverage certifications
 - Prior experience in Banff or Bow Valley hospitality scene
 - Multilingual communication skills
 - A strong interest in beverage trends and innovation
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Who You Are

You are disciplined, diligent, and quietly confident. You take pride in your ability to move quickly without compromising quality, staying calm and composed even when your section is full and the bar is buzzing.

You are task-focused and results-driven, with a deep respect for structure, consistency, and process. You thrive when you know your role, have clear direction, and can deliver high standards with minimal supervision. While social and upbeat in guest interactions, you prefer meaningful, respectful communication over showmanship—and your professionalism shines through in every detail.

Serve with precision. Craft with care. Stay moved.

Physical Demands

- Continuous standing and walking for extended periods
- Frequent bending, lifting (up to 11lbs regularly, up to 22lbs occasionally)
- Operating equipment such as shakers, blenders, espresso machines
- Working in a dynamic, high-noise, social atmosphere

Visa Requirements: Must be legally authorized to work in Canada. The hotel is unable to assist candidates in obtaining Canadian work authorization.

Job Perks & Benefits:

- Comprehensive benefits package (Medical, Vision & Dental) including extended benefits like; Mental Health, Orthodontics, Fertility Drugs and Gender Affirmation for full time permanent status employees after 3 months.
- Defined Contribution Pension Plan with employer matching up to 5% of annual earnings for full time permanent status employees.
- Employee travel program with discounts on room rates as well as on food & beverage at Accor properties world-wide.
- Access to the Mountain Explorer Travel Program, exclusive room rates for colleagues, which includes 50% off all food & beverage when staying at Fairmont Resorts in Banff, Lake Louise, Jasper & Whistler.
- One complimentary buffet meal per shift in our staff cafeteria.
- Subsidized shared Staff Accommodation for full-time status (subject to availability).

At Rimrock Banff, we believe that diversity makes us stronger, and inclusion moves us forward.

Our team is made up of individuals from across the globe, each bringing their own culture, perspective, and story. In a place as naturally diverse as Banff National Park, it's only fitting that our workplace reflects the same richness.

Whether you're on shift or in staff housing, we want every person to feel seen, valued, and free to be fully themselves, regardless of race, culture, gender identity, religion, abilities, sexual orientation, or age.

Inclusion isn't a box we check, it's a value we live. And while we're proud of our progress, we know there's always more to learn, more ways to grow, and more voices to elevate.

Together, we build a workplace where belonging isn't just possible, it's expected.

Be you. Be bold. Stay moved.