



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 intention, precision, and care.

This role is about elevated service through precision and presence. As a Server, you deliver polished, high-touch hospitality while maintaining the structure, pacing, and consistency that defines Parker's Table.

You are attentive without being intrusive, knowledgeable without being performative, and grounded in the belief that great service is built on preparation, accuracy, and care.

What You Will Be Doing:

Guest Experience & Service Execution

- Take orders with clarity and accuracy, ensuring dietary needs and preferences are communicated precisely
- Share menu and wine knowledge with confidence, supporting thoughtful culinary storytelling
- Maintain calm, composed engagement with guests throughout the dining experience

Service Flow & Collaboration

- Support pacing and rhythm of service in alignment with the kitchen and sommelier team
- Communicate clearly with Culinary and team members to ensure seamless execution
- Anticipate guest needs and respond thoughtfully to requests during high-touch service periods
- Contribute to a consistent, professional service environment through teamwork and awareness

Standards, Presentation & Care

- Maintain table settings, cleanliness, and visual standards throughout service
- Reset tables with precision and attention to detail between courses and seatings
- Uphold Parker's Table service standards, procedures, and expectations at all times
- Support opening and closing and reset duties to ensure readiness for the next service

What You Bring

- Experience in fine dining restaurant service
- Knowledge of wine service, pairing principles, and multi-course dining
- Calm, attentive, and adaptable in structured, high-touch service environments
- Strong attention to detail and commitment to accuracy
- Professional, composed communication style
- Alberta ProServe certification required

Bonus If You Bring

- Experience in luxury hotel dining or food-led concepts
 - Exposure to tasting menus, wine pairings, or chef-driven service
 - Wine education (WSET or equivalent)
 - Comfort working within reservation-driven, timed service environments
 - Long-term interest in developing technical expertise in service and wine
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Who You Are

You are thoughtful, disciplined, and quietly confident. You value structure, preparation, and clarity, understanding that consistency is what allows hospitality to feel effortless.

You take pride in doing things right, every course, every pour, every interaction. Guests trust you because you are composed, knowledgeable, and attentive, creating a dining experience that feels both elevated and deeply comfortable.

At Parker's Table, you are a steward of the evening experience, delivering service that is precise, polished, and memorable through care and consistency.

Serve with care. Deliver with precision. Stay moved.

Physical Demands

- Continuous standing and walking throughout evening service
- Frequent bending, reaching, and controlled movement across the dining room
- Lifting and carrying trays, glassware, plates, chairs, and tables
(up to 22 lbs / 10 kg regularly; occasional heavier lifts during setup and breakdown)
- Sustained focus and composure during high-touch, timed dinner service

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.