



Position: Banquet Captain

Employment Period: Year-Round or Seasonal (Casual)

Location: The Rise Resort, Vernon, BC

The Banquet Captain is a hands-on leader responsible for delivering seamless event service across The Rise Resort's venues. This role coordinates banquet set-up, service flow, and team execution to ensure every wedding, corporate event, and special occasion is delivered with warm hospitality, polished standards, and attention to detail.

Key Responsibilities:

- Lead day-of event execution, acting as the primary on-floor point person for banquet service.
- Conduct pre-shift/event briefings: timelines, floor plans, menu/service notes, roles, and guest experience standards.
- Coordinate set-up and tear-down: tables/chairs/linens, place settings, staging, signage, bars, buffets, and service stations.
- Oversee service for plated, buffet, cocktail, and bar events; maintain pacing and quality throughout.
- Liaise with the kitchen and bar teams to ensure accurate timing, dietary/allergy awareness, and consistent presentation.
- Monitor guest experience and proactively resolve issues with professionalism and discretion.
- Support event hosts/vendors (DJ, photographer, décor team) and ensure venue readiness and flow.
- Maintain cleanliness, organization, and safety standards in event spaces and back-of-house areas.
- Complete basic event documentation as required (checklists, incident notes, inventory/consumption notes).
- Assist with training and coaching banquet servers and support staff; model service standards.
- Ensure responsible liquor service and compliance with all applicable regulations.

What You Bring:

- Previous banquet/event service experience; leadership or supervisory experience is a strong asset.
- Strong communication skills and the ability to direct a team in a calm, respectful way.
- Excellent organization and time management; able to manage multiple priorities during live events.
- Guest-first mindset with a polished, professional approach.
- Comfortable with physical work: standing/walking for long periods, lifting/moving event equipment.
- Ability to work evenings, weekends, and holidays based on event schedules.

Certifications (Required or Must Be Obtained):

- Serving It Right (or ability to obtain quickly)
- Food Safe Level 1 minimum (Level 2 an asset)

**Perks & Compensation:**

- \$24/hour + ability to earn gratuities
- Golfing privileges
- Meal discounts
- Retail discounts

Reporting To:

- Director of Food & Beverage and/or Director of Events

Join us at The Rise Resort and be part of a team that delivers unforgettable experiences—where great service, incredible views, and elevated hospitality meet.

Apply Today!

Qualified individuals are invited to send their cover letter and resume in confidence to:

Ginny Scott

Director of Business Development and Events
gscott@theriseresort.ca

