

The Killarney Park

Job Description: Sommelier

Position: Sommelier

Department: Food & Beverage

Reports to: Food & Beverage Manager / Restaurant Manager

Overview:

The Sommelier at The Killarney Park Hotel plays a pivotal role in creating a memorable dining experience for our guests through expert wine service. You will be responsible for managing the wine cellar, recommending wine pairings, and providing knowledgeable guidance on our extensive wine list to elevate the overall guest experience.

Key Responsibilities:

- **Wine Service and Pairing:**
 - Advise guests on wine selections and provide wine pairings to complement menu items, ensuring an exceptional dining experience.
 - Serve wine with precision and professionalism, following the hotel's high standards for service and presentation.
 - Curate wine recommendations for various events, including private dinners, weddings, and corporate functions.
- **Wine Cellar Management:**
 - Oversee the daily operations of the wine cellar, ensuring proper storage conditions, inventory control, and product rotation.
 - Regularly review and update the wine list to reflect new arrivals, seasonal selections, and customer preferences.
 - Manage stock levels, order wine supplies, and coordinate deliveries, ensuring the availability of high-quality wines.
- **Training and Development:**
 - Provide training and support to front-of-house staff regarding wine knowledge, service techniques, and upselling strategies.
 - Conduct regular tastings and wine education sessions to enhance team members' wine expertise.
- **Guest Experience Enhancement:**
 - Offer personalized wine experiences for guests, ensuring their individual preferences are met and exceeded.
 - Handle guest wine-related inquiries and resolve any concerns with professionalism and care.



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- **Sales and Upselling:**

- Drive wine sales through effective recommendations, ensuring that guests enjoy a complete dining experience.
- Maximize revenue by promoting high-margin wines, special selections, and limited-edition offerings.

- **Event Coordination:**

- Assist with the selection of wines for events hosted at the hotel, ensuring appropriate wines are chosen for various occasions and dietary preferences.
- Collaborate with chefs and the events team to create wine pairings for special menus and tasting events.

- **Compliance and Standards:**

- Ensure all alcohol service complies with local laws and regulations.
- Maintain hygiene standards in the storage and handling of wines, glasses, and equipment.

Working Hours:

This position may require flexible hours, including evenings, weekends, and public holidays, depending on restaurant and event schedules.

About The Killarney Park Hotel:

The Killarney Park Hotel is a five-star hotel that prides itself on delivering the highest level of service and luxury to our guests. As part of our prestigious food and beverage team, you will have the opportunity to share your passion for fine wines with our discerning guests and contribute to their unforgettable experiences

