



For each position we require:

- at least two verifiable references
- a stable work history
- positive attitude
- the ability to work weekends and holidays.

To apply for one of the following positions you may:

* stop into The Pfister Hotel Human Resources office to complete an application Monday through Friday 9:00 AM to 4:00 PM.

OR

*print out an application by going to The Pfister Hotel's Employment page at www.thepfisterhotel.com/Employment.

MANAGEMENT POSITIONS: please email resumes to recruiter@thepfisterhotel.com or fax to the attention of Recruiter at The Pfister Hotel.

Please feel free to call our job hotline for a listing of our updated positions at 414/273-8222 extension 2487.

The Pfister Hotel is an EOE/M/F/D/V employer.



MILWAUKEE'S PREFERRED HOTEL

On-Call BANQUET SERVER

and

On-Call BANQUET BARTENDER

- Previous Customer Service experience required
- Friday/Saturday availability required
- City of Milwaukee Bartender License required (bartender only)

BANQUET LINE COOK

(Full Time)

- Ability to produce large amounts of food in a short amount of time
- Good knife skills
- Basic knowledge of grill, sauté, sauces, soups and stocks-hotside
- Experience in banquets preferred
- Culinary Degree is a plus
- Serve Safe Certification a plus

BANQUET SET-UP (Full Time/Part Time)

- Set up and break down of assigned food and beverage functions.
- Must have the ability to comprehend English, respond quickly, handle multiple tasks, and lift 50 lbs.
- Maintain The Pfister's high standards of quality and service.
- Must be able to work well with other co-workers.
- Must have ability to stand on feet for many hours.
- Some prior experience preferred

CAFÉ SERVER (Full Time)

- Mornings from 6am-3pm are a must/ flexible availability Mondays-Sunday
- Friendly and attentive behavior towards others
- Being able to stand for long periods at a time
- Serving experience preferred

Pastry Lead

(Full Time)

- Graduate of an acclaimed pastry program
- 2yrs of supervisory experience in pastry
- Open availability required(wknds/holidays)
- Knowledge of cake decorating, plated desserts, classical French Tea pastries, chocolate and sugar work
- Organizational skills required



ESTHETICIAN

(Full Time)

Must be licensed, professional, and passionate. Excellent communication skills a must. Some experience preferred. Retail sales experience required. Benefits available for qualified associates. Flexible availability preferred.

MASSAGE THERAPIST

(Full Time/Part Time)

Thorough knowledge of numerous massage modalities required, including Swedish & Deep Tissue Massage. Excellent customer service and communication skills, as well as have the proper product and service knowledge necessary to effectively provide wellness solutions for our guests. Retail sales and recommendations are part of this position. State Licensed required and experience is preferred. Benefits available for qualified associates.
Flexible availability preferred, but evening and weekends (Friday, Saturday, Sunday) availability required

HOST/ESS

(Full Time/Part Time)

- Must be able to greet and seat guests with exceptional customer service.
- Must be able to stand for long periods of time.
- 1st and 2nd shift flexibility from Sunday-Saturday preferred.
- Compliance with dress code and grooming standards required.
- Past host/ess experience helpful but not necessary.
- Must be a team player with the ability to assist in multiple areas if needed.
- Open Table experience preferred.
- Strong organizational skills and the ability to work efficiently in high-volume situations required.

STEWARD

(Full Time/Part Time)

- Able to work shifts as needed.
- Familiar with high volume large operation stewarding along with familiarity of set up and cleaning of dish machines.
- Self starter and positive attitude a must.
- Must be able to lift up to 50lbs frequently and occasionally up to 100lbs.



a Classic American Grill

Grill COOK

(Full Time/Part Time)

- Ability to produce large amounts of food in a short amount of time
- Good knife skills
- 1 to 2 yrs on Grill
- Basic knowledge of grill, sauté, sauces, soups and stocks
- Experience in fine dining preferred
- Culinary Degree is a plus
- Serve Safe Certification a plus

LINE COOK

(Full Time/Part Time)

- Ability to produce large amounts of food in a short amount of time
- Good knife skills
- 1 to 2 yrs in a volume restaurant setting
- Basic knowledge of grill, sauté, sauces, soups and stocks
- Experience in fine dining preferred
- Culinary Degree is a plus
- Serve Safe Certification a plus

AM BUSSER

(Full Time/Part Time)

- Mature, friendly, responsible, articulate, individual with a pleasant attitude and smile
- Customer service experience required
- Must have good balance and be able to stand for long periods of time along with capabilities of up to 20lbs
- Prior experience or training preferred