



Front of House – Support Team Member – Stockyards Brewery & Restaurant

We are looking for hospitality-driven **Hosts and Food Runners** who thrive in a full-service restaurant environment where community, quality, craft beer, and guest experience come first. Our Front of House team is the heartbeat of the room — setting the tone at the door, supporting smooth service on the floor, and helping create memorable dining.

In this role, you'll play a key part in maintaining the flow of the restaurant. From welcoming guests and managing seating to delivering food and supporting the service team, you help ensure every guest experience starts and runs smoothly. The ideal candidate is organized, energetic, and passionate about providing warm, genuine hospitality in a fast-paced setting.

While the primary focus of this role is hosting and food running, team members are cross-trained to support overall dining room operations when needed. We're looking for someone who communicates well with the team, stays calm under pressure, and takes pride in creating a welcoming and well-run dining room.

What You'll Do

- Welcome and seat guests with warmth, confidence, and genuine hospitality
- Manage guest flow, waitlists, and reservations to support smooth service
- Deliver food quickly and accurately from the kitchen to guests
- Communicate clearly with servers, bartenders, and kitchen staff to maintain service timing
- Maintain clean, organized host stands, dining areas, and service stations
- Bus and reset tables quickly to keep the dining room moving efficiently
- Anticipate guest needs and assist the service team whenever possible
- Uphold high standards of food presentation and guest experience when delivering dishes
- Contribute to a positive, collaborative team environment on every shift
- Ensure compliance with all regulations with respect to AGCO, Department of Public Health, and Health & Safety Committee
- Other duties as required

Who You Are

- Passionate about hospitality, craft beer, and community
- Energetic, reliable, and comfortable multitasking under pressure
- Strong communicator with a natural ability to connect with guests
- Experienced or eager to learn in a high-volume, full-service restaurant

- Team-oriented with a “no task too small” mindset
- Detail-oriented with a strong sense of urgency
- Flexible and available for evenings, weekends, and holidays