

Maître D' Company XIV | Théâtre XIV | Cocktail Magique

Pay: \$11.00/hr plus tips Tip projection: \$90-150/shift Paid Training: \$16.50/hr Schedule: 2 - 4 shifts per week (14-28 hours per week) Must be available to work holidays

SUMMARY

Are you interested in contributing to an opulent, inclusive, fabulously queer theatrical environment in Bushwick, Brooklyn? Company XIV is searching for Maître D's with experience in the service industry to ensure our patrons have a glitteringly glamorous night from start to finish. We seek candidates with extremely positive energy, generosity of spirit and a robust zest for providing exceptionally confident customer service. We encourage all genders, ethnicities, bodies and ages to apply. This position reports to the General Manager.

THÉÂTRE XIV

Company XIV fuses burlesque, circus, opera, dance, theater and decadent design to create one-of-a-kind theatrical experiences inspired by the court culture which flourished under the reign of Louis XIV. Founded by Artistic Director Austin McCormick in 2006, the company produces 360-degree immersive productions at its 175-seat Company XIV in Bushwick, Brooklyn. XIV's commitment to pushing boundaries is unparalleled, creating immersive and genre-defying baroque burlesque productions including *Queen of Hearts, Cinderella, Nutcracker Rouge* and *Seven Sins.*

Company XIV offers a food and beverage program for patrons including themed cocktails, champagne and absinthe menus and a selection of treats. Additional curated cocktail and food pairings are served to VIP patrons. Service is an extension of performance and is an integrated, highly choreographed aspect of the patron experience.

Company XIV celebrates human diversity and encourages all qualified candidates to apply, including LGBTQIA+, people of color, immigrants and differently-abled people.

RESPONSIBILITIES

- Provide exceptional customer service
- Liaise with FOH & Stage Management
- Print tickets, will call lists & sales reports
- Review VIP patrons
- Arrange audience seating & tables
- Assemble & set pre-ordered food, beverages & gifts
- Greet patrons
- Process walk-up ticket sales
- Process seat upgrades
- Proactively deescalate intoxicated guests, resolve seating conflicts & troubleshoot other patron issues
- Enforce house rules including noise & photography regulations
- Manage late seating
- Bartend as needed
- Open & pour champagne for guests
- Deliver VIP food items
- Open & close curtains as needed
- Bus dishes
- Clean & polish dirty dishes

QUALIFICATIONS

- Candidate must have a genuine love for providing exceptional customer service
- Self-motivated work ethic, you are a problem solver and you're good on your feet.
- You work well on a team and enjoy supporting your colleagues.
- 2+ years serving experience and/or 2+ years bartending experience and/or 2+ years hosting experience
- New York State Food Protection Certificate required (two week grace period offered if you do not have it upon hiring)
- Experience with G Suite (Google Drive, Sheets, Calendar, etc.) preferred
- Experience with Square POS a plus

SCHEDULE

Maître D's are expected to work 2-4 seven hour shifts per week. Performances are typically scheduled Thursdays - Sundays with exceptions during peak seasons when there may be up to 8 performances per week. Maître D's are expected to work doubles, Thanksgiving, Christmas Eve, New Year's Eve and other holidays.

APPLY

To apply, please send a brief cover letter and PDF resume to jobs@companyxiv.com with "MD" as the subject.