

JOIN OUR TEAM

SERVER

full time, year round

We aim to charm and delight our guests, and each other, through kindness, generosity, creativity and fun.

Our award winning restaurant is a small, intimate space with an open kitchen, serving exceptional quality food, outstanding wines and creative cocktails in a fun and unique manner. Our four boutique hotel rooms are located behind the restaurant, beside our rooftop kitchen garden, which allows us to provide our guests with a complete hospitality experience. We are honoured to have been selected as Canada's 'Best Destination Restaurant' for 2022 and 37th Best Restaurant in 2025 by 'Canada's 100 Best Restaurants', Canada's 'Best Fine Dining Restaurant' for 2022 by the Trip Advisor Community, and '4th Best New Restaurant in Canada' in 2019 by Air Canada's enRoute magazine at the 'Canada's Best New Restaurant' awards.

The Pluvio team is an exceptional group of passionate and driven hospitality professionals who work closely to support each other and our guests. We work hard to ensure our team stay happy and healthy, making sure that our team have a good work – life balance. Pluvio is a positive workplace with opportunities for growth and development. We offer competitive wages with extended health and dental benefits, a daily family meal, longevity rewards, restaurant + room discounts and so much more.

What joining our team would look like:

We serve dinner only and have an ambitious culinary and service program. We are always looking for inspiration, ways to improve and grow our offering, and expect our whole team to participate in the continued development of the restaurant and the guest experience. Our wine program is constantly evolving and focuses on small, interesting producers from BC and around the world. Our cocktail program is driven by a passion for great drinks and local ingredients. This is a great opportunity to work with some of the best Canadian ingredients in a unique setting, learn from a passionate and driven team and make an impact on a nationally recognized restaurant.

Applicants should possess the following:

- A passion for the food & beverage industry
- Curiosity and excitement to learn
- The desire to deliver great guest service and to create memorable experiences
- A strong work ethic and teamwork mentality
- Previous high level service experience

- Wine knowledge to WSET/ISG Level 2 or equivalent an asset but not a requirement
- The ability to work in a professional, clean, organized and efficient manner

In this role, you will be:

- Bringing your own unique experiences and ideas to the Pluvio team
- Working as part of a team to continue to improve the working environment and to build on an already exceptional service program
- Working full time (4 evenings per week), with shifts typically 8 hours long starting at 3:30pm
- Interacting with guests in a warm, genuine and professional manner
- Guiding guests through the dining experience with food, wine and cocktail recommendations
- Serving our five course Chef's Tasting Menu in our small (26 seat), modern fine dining restaurant
- Responsible for the opening, closing + cleaning of the restaurant, and working with the team during service to maintain the cleanliness + preparedness of the restaurant with side duties

Compensation / benefits:

- \$21 per hour starting wage
- Tip pooling
- Extended medical and dental benefits
- Daily family meal
- Long term, private room rental in shared house available
- Annual continued education bonus
- Annual wage increase
- Annual team appreciation events
- Annual winter closure (usually 6 weeks)
- Longevity rewards
- Restaurant + room discount
- Family room rates
- Dinner service only
- A great team + positive working environment
- Long term housing available, private room in a shared house in Ucluelet

To apply, email dine@pluvio.ca with your resume and a cover letter explaining what you will bring to our team and what you are looking to get out of the experience.

Start date June 2026