

Join our team: Server

Recognized as one of Canada's 100 Best Restaurants and named Canada's Best Destination Restaurant, Pluvio is an award-winning destination restaurant and boutique hotel located in Ucluelet on the west coast of Vancouver Island.

Our intimate 26-seat restaurant serves a seasonal dinner-only tasting menu that celebrates exceptional Canadian ingredients, thoughtful hospitality, and genuine creativity. Every aspect of the guest experience is carefully considered, from our cuisine to our thoughtfully curated beverage program and the warmth and authenticity of our service. Our wine list showcases exceptional producers from around the world, while our carefully selected wine pairings, creative cocktails, and non-alcoholic offerings are designed to complement and elevate every dining experience.

Behind the restaurant, our four boutique hotel rooms and rooftop kitchen garden allow us to create a complete hospitality experience while providing a unique and inspiring place to work.

Our team is made up of passionate hospitality professionals who genuinely enjoy working together. We believe exceptional restaurants are built by people who feel supported, respected, and challenged. We work hard to maintain a positive workplace, a healthy work-life balance, and opportunities for professional growth. Along with competitive compensation, we offer extended health and dental benefits, annual education funding, a daily family meal, longevity rewards, restaurant and room discounts, and an annual winter closure.

What joining our team would look like:

We are a small front-of-house team committed to delivering warm, knowledgeable, and genuine hospitality. We believe that exceptional service comes from building connections with our guests, anticipating their needs, and working seamlessly as a team to create memorable dining experiences.

This is a great opportunity to expand your knowledge of food, wine, cocktails, and hospitality while working alongside passionate professionals in a nationally recognized restaurant. Through regular tastings, education, and hands-on experience, you'll continue developing your understanding of our cuisine, beverage program, and the producers behind them.

Our front-of-house team typically works 30 to 40 hours per week over four days. This makes for full days, but also provides the opportunity to explore and enjoy the West Coast, whether that means surfing, hiking, fishing, or camping.

Applicants should possess the following:

- A passion for hospitality, food, wine, and beverage
- Curiosity and excitement to learn
- Previous restaurant experience, with fine dining experience considered an asset
- WSET, CMS, or other beverage education and bar tending experience is considered an asset, but is not required
- A desire to create memorable guest experiences
- Excellent communication and organizational skills
- The ability to work calmly, efficiently, and professionally in a fast-paced environment
- A positive attitude and willingness to support the team wherever needed

In this role, you will:

- Deliver warm, genuine, and attentive service to every guest
- Develop a thorough knowledge of our seasonal menu, wine list, cocktails, and producers through ongoing training and tasting
- Guide guests through our tasting menu and beverage offerings with confidence
- Work closely with both the kitchen and front-of-house teams to deliver exceptional dining experiences
- Assist with opening, closing, and maintaining the cleanliness and organization of the restaurant
- Contribute your own ideas and enthusiasm to continually improve the guest experience
- Uphold the high standards of hospitality that have made Pluvio one of Canada's leading destination restaurants
- Prepare and assist with drink service for cocktails, wine pairings, and bottled wine service

Compensation & Benefits

- Starting wage of \$21 per hour plus tip pooling
- Annual 5% wage increase

- Extended medical and dental benefits
- Annual education fund
- Daily family meal
- Restaurant and room discounts
- Family room rates
- Longevity rewards
- Annual team appreciation events
- Annual winter closure (typically six weeks)
- Dinner service only
- A supportive, collaborative, and positive working environment
- Long-term housing available (private room in a shared home)

If you're passionate about thoughtful hospitality and creating memorable guest experiences, we'd love to hear from you. Email us at dine@pluvio.ca