



Dishwasher | Job Description

The Ivy Restaurant is currently hiring Dishwashers to play a key role in contributing to our goals and assisting our culinary team in create memorable dining experiences for our guests.

Located in the heart of the Thousand Islands overlooking the St. Lawrence River, the Ivy Restaurant was originally built in the 1800's and operated as a hotel, marina & fishing resort. Following extensive renovations in 2002, The Ivy Restaurant now offers a seasonal restaurant, event spaces, and the historic Coach House Ice Cream Shop. Exceptional hospitality is paired with thoughtfully prepared, seasonally inspired, fresh, and locally sourced menus. www.theivyrestaurant.ca. The Ivy Restaurant is open as a dining destination seasonally from May to October. As such, our full-time employees are expected to commit to full-time plus hours in the busy season with reduced schedule in the 'off-season'. We value and promote work/life balance for all our employees.

We offer:

- \$15/hour and a portion of tip pool
- Medical, dental and eye exam benefits for permanent, full-time employees
- Positive, supportive, and inclusive Team culture
- Staff meals

Dishwasher Requirements:

- Ability to work in a fast-paced environment and perform well under pressure
- Strong organizational skills
- Ability to multi-task
- Good communication skills
- Ability to work as part of a team
- High standards for cleanliness, health, and safety

Dishwasher Responsibilities:

- Collect all dishes, cutlery, and glasses
- Ensure all dishes, cutlery, and glasses are properly sanitized and clean before further use
- Clean kitchen tools and appliances properly before use
- Assist with food preparation if requested by culinary team
- Clean kitchen floors, storage areas, and take out trash
- Assist with stock, deliveries and inventory when requested by culinary team

Qualified candidates are welcome to apply with a cover letter and resume to events@ivyleaclub.ca. Please indicate 'Dishwasher' in the subject line.
