



WE ARE
HIRING



SOMMELIER

Are you a knowledgeable and passionate wine expert with a keen ability to curate exceptional wine pairings and elevate the dining experience for guests?

Join our team in a collaborative and dynamic environment!

MAIN ROLE & RESPONSIBILITIES

- Create and oversee a refined, diverse wine list that enhances the resort's dining experience, manage inventory, source new and seasonal wines, and ensure proper storage and quality through regular audits.
- Welcome guests, offer personalized wine recommendations, provide professional wine service, educate on pairings and vintages, and handle inquiries with grace to ensure an exceptional dining experience.
- Conduct wine education sessions for staff, collaborate with the Executive Chef to develop wine pairings for seasonal menus and special events, and contribute to private dining experiences, tastings, and exclusive wine dinners.

ESSENTIAL SKILLS & REQUIREMENTS

- Extensive experience as a Sommelier in fine dining or luxury resort environments.
- Fluent in English, additional languages is a plus.
- Passionate about wine and hospitality, with a warm, personable demeanor that enhances the guest experience.
- Ability to work a flexible schedule, including weekends and holidays.

To apply, please send your resume and cover letter to hr@baoase.com.