









ERIKSBERG HOTEL & NATURE RESERVE IS LOOKING FOR A RESPONSIBLE SOMELIER



We are looking for a responsible Sommelier

Eriksberg Hotel & Nature Reserve is looking for a results-oriented head sommelier to complement our talented restaurant team and be responsible for our wine cellar, which is listed on Wine Spectator, where we have 2 glasses out of 3 possible, and Star Wine List Global.

We are looking for someone who has many years of experience from the hotel & restaurant industry, who is passionate about food and drink in combination and strives to provide our guests with the best possible service according to established regulations.

We want you to:

- Build further on the wine program, which in turn is and can be developed even more into an own travel reason and marketing of Eriksberg's various offers.
- Responsible for financial follow-up, reporting, process description and budget within the area of responsibility, develop KPIs for the business.
- Train employees continuously in daily operations and during the year arrange well-planned training for serving and kitchen.
- Be responsible for the wine cellar's stock value being updated in real time.
- Actively work for increased sustainability within the company's various processes.
- Be part of the F&B group to develop Eriksberg's food and beverage vision to become one of the most recognized in the Nordics, which is an important part of Eriksberg's unique overall offer of wildlife and nature experiences.

We like strong drive and a lack of prestige, you have good collaboration skills, a forward-thinking attitude/like working with change and are a very good communicator internally and externally. You communicate both verbally and in text fluently in English, more languages are advantageous.

In the position, there are flexible working hours where you set up your time based on the company's needs together with your manager. It is a permanent position with a trial period. We are connected to Visita and adhere to the applicable collective agreement.

EURES ESPAÑA. Síguenos en:





























SALARIES: 35.000 - 40.000 SEK

The application deadline is August 31, 2024. Selection and interviews take place continuously during the application period.

Email your application and CV to cv@eriksberg.se $For general \ information \ about \ working \ in \ Sweden: \ Jean ette \ Mauritzon \ \underline{jean ette.mauritzon@arbetsformedlingen.se}$

EURES Adviser Swedish Public Employment Service.











