

“Invest yourself in everything you do. There’s fun in being serious.” – Wynton Marsalis

At Nocturne and La Vie En Rose, hospitality is a sacred and noble enterprise. We seek professionals who take pride in their craft, pursue excellence with intentionality, and contribute to elevated guest experiences. If you approach hospitality casually, we recommend saving your time and applying elsewhere — because we invest in those who choose to invest in themselves as professionals.

The Bartender role is a next-step career position within our service team; it is filled through internal promotion and external hiring when available. Bartenders at our venues are cultural ambassadors — they combine craft, precision, presence, and intuition to create memorable beverage experiences that enhance every guest visit and reflect the soul of our concepts.

Position Summary

Bartenders at Nocturne and La Vie En Rose are both artisans and hosts. Like a musician at their instrument, you must master a broad repertoire, uphold standards of excellence, and infuse every drink with intention and care. Whether crafting a classic cocktail, recommending wine or spirits, or shaping the flow of a guest’s evening, your work must elevate the entire experience.

Success in this role requires dedication to learning — including an immersive period of cross-training in support work, barbacking, service flow, and beverage fundamentals before fully assuming drink production responsibilities. This ensures every bartender has the foundation needed to thrive.

Key Responsibilities

Craft & Service

- Prepare and serve cocktails, beer, wine, spirits, and non-alcoholic beverages with precision and attention to taste, presentation, and guest experience.
- Execute beverage service with grace and professionalism in high-volume, dynamic environments.
- Guide guests through beverage menus with thoughtful recommendations informed by deep product knowledge.
- Ensure responsible alcohol service at all times, including proper ID checks and adherence to state liquor laws and safety protocols.

Guest & Experience Stewardship

- Engage guests with warmth, curiosity, and professionalism to enhance the overall visit.
- Anticipate needs, manage pacing, and contribute to the rhythm of service throughout the venue.
- Collaborate closely with servers, support staff, hosts, and culinary teams to orchestrate seamless guest journeys.

Operational Excellence

- Maintain a clean, organized, and well-stocked bar area that reflects our standards of excellence.
- Complete all opening, running, and closing duties per established procedures.
- Monitor inventory, replenish supplies, and communicate par levels and usage trends to leadership.
- Process payments accurately and responsibly and close out tabs according to company cash-handling policies.

Learning & Professional Development

- Participate in cross-functional training to develop strong support, barback, and service skills before full bartending responsibilities are assumed.
- Attend pre-shift meetings to stay informed on menu updates, beverage features, guest profiles, and house standards.

Qualifications

- Passion for craft, hospitality, and lifelong learning
- Strong communication skills and ability to work with diverse team members and guests
- Excellent multitasking ability, especially under pressure
- Deep respect for responsible alcohol service and compliance with legal regulations
- Demonstrable commitment to guest-centric service and teamwork

Experience & Education

- Previous bartending or bar service experience strongly preferred; hospitality experience required
- High School Diploma or GED equivalent required
- TIPS certification required upon hire
- Additional certifications (e.g., BarSMARTs, WSET, or Certified Sommelier) valued but not required

Physical & Work Environment Requirements

- Ability to stand and walk for extended periods
- Ability to lift, carry, and balance trays and stock items
- Visual ability to read menus, POS screens, and bar stock in low-light environments
- Manual dexterity to prepare drinks efficiently and safely
- Ability to work in crowded, high-energy, noise-rich environments

Materials & Equipment Used

POS systems, beverage dispensers, ice machines, cocktail tools and shakers, glassware, bar refrigeration, beverage stock and storage systems.

Compensation & Benefits

Pay Range:

\$20.00 – \$23.50 per hour, plus participation in our service charge and gratuity share program. Bartenders

receive a premium point allocation in the pool, which typically results in an additional \$17 – \$28 per hour in earned service charge and gratuities, depending on venue volume and performance.

Benefits include:

- Health insurance (medical, dental, and vision plans available)
- 401(k) retirement plan with employer match
- Paid sick leave
- Wellness reimbursement program
- Education and training benefits
- Employee dining and experience discounts

Application Process

This role is posted for internal promotion and development and is also visible publicly in alignment with Colorado posting requirements.

Interested candidates may apply online at www.nocturnejazz.com/careers or submit a resume and letter of interest to info@nocturnejazz.com.

Applications are accepted on a rolling basis until positions are filled.