

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

At Nocturne and La Vie En Rose, we believe that hospitality is a sacred and noble enterprise. We are looking for people who find joy in striving for excellence and take great pride in being hospitality professionals. If you have a casual approach to the hospitality business, we recommend saving your time and applying elsewhere — because we only invest in those who choose to invest in themselves as professionals.

The Server role represents a growth step within our service teams and is filled through internal promotion whenever possible. Servers are trusted guides of the guest experience, combining technical excellence, emotional intelligence, and situational awareness to create evenings that feel effortless, memorable, and deeply human.

Position Summary

Servers at Nocturne and La Vie En Rose are storytellers, guides, and stewards of the guest experience. Much like a great jazz musician, our servers combine technical mastery with intuition and improvisation to shape each evening around the people in front of them.

Servers help guests uncover and discover the incredible night that lies before them — whether that is dinner and live jazz at Nocturne or an elevated champagne and cocktail experience at La Vie En Rose. Every night, servers should leave knowing that through thoughtful hospitality they have enriched the lives of guests, supported their teammates, and contributed positively to the cultural fabric of the community.

During the course of your shift, if a ball is dropping anywhere in the room, your job is to catch it.

Key Responsibilities

Guest Experience & Service Execution

- Guide guests through menus, cocktails, wines, and culinary offerings with clarity, warmth, and confidence.
- Memorize and maintain deep knowledge of menu items, recipes, daily features, and evolving offerings.
- Anticipate guest needs and personalize service to create refined, memorable experiences.
- Understand the work of Nocturne’s musical artists and La Vie En Rose’s beverage and culinary programs, and communicate what makes each distinctive.
- Receive and process guest payments accurately and responsibly, following all cash-handling and POS procedures.

Service Flow & Professional Standards

- Execute opening, running, and closing side work with consistency and attention to detail.
- Maintain cleanliness, organization, and presentation standards that meet and exceed health department requirements.

- Attend all pre-shift and departmental meetings to remain informed on menus, programming, guest notes, and operational updates.
- Respond to guest questions, feedback, and concerns in person and by phone with professionalism and care.
- Maintain a polished appearance and warm, refined demeanor at all times.

Team Support & Culture

- Collaborate with hosts, support staff, bartenders, culinary teams, and leadership to maintain seamless service flow.
 - Support the development of support team members through example, communication, and professionalism.
 - Perform additional duties as assigned to serve the guest, the team, and the experience.
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Qualifications

- Demonstrated commitment to hospitality excellence and elevated service standards
- Strong multitasking ability in fast-paced, high-expectation environments
- Professional verbal and written communication skills
- Proven ability to handle challenging guest situations with composure and care
- High attention to detail, systems, and consistency
- Innate desire to perform at a high level and continually improve

Experience & Education

- Prior hospitality service experience required
- High School Diploma or GED equivalent required

Not required, but valued

- Fine dining or elevated cocktail bar experience
- Knowledge of wine, champagne, and spirits
- Appreciation for live music, culinary craft, and the performing arts
- TIPS Certification (required upon hire)
- Court of Master Sommeliers Level I Certification

Physical & Work Environment Requirements

- Ability to stand and walk for extended periods
- Ability to lift, carry, and balance trays, plates, and glassware
- Visual ability to read printed materials, guest checks, and observe dining spaces in low-light environments
- Manual dexterity to operate POS systems and service equipment
- Ability to work calmly and effectively in crowded, high-energy, and sometimes noisy environments

Materials & Equipment Used

Computerized order systems and reservation platforms, phones, touch screens, writing materials, and standard restaurant equipment including coffee machines, ice machines, beverage dispensers, and dishwashing machines.

Compensation & Benefits

Pay Range:

\$19.29 – \$21 per hour, plus participation in our service charge and gratuity share program. Servers receive a higher point allocation in the pool, which typically results in an additional \$17 – \$26 per hour in earned service charge and gratuities, depending on 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.