

COMING HOME

at the Steirereck Inn on the Pogusch as Commis Sommelier

Being part of a team of the best is inspiring, educational, motivating, rewarding, collaborative, formative and challenging.

This special team is accepting more members:

In our house we are looking for personalities & hosts with a passion for their profession who have an appreciative approach to the unique products of our partners & suppliers and always with the goal in mind to create a special and unique experience for our guests.

As a Commis Sommelier, you will work as part of our service team and ensure the well-being of our guests at your own station or at the Schankkuchl.

There is a constant exchange with the kitchen managers in order to gain a deeper understanding of the taste of our dishes; in this way you will be able to understand and represent our philosophy in the best possible way.

The community within our team is paramount, so each team member sees themselves as a cog in a large clockwork - because only with the help of interlocking cooperation can extraordinary goals be achieved and new paths opened up.

Authenticity as well as product honesty are deeply anchored in our philosophy and are lived by all members on a daily basis. For more than 25 years we have been running a biodiverse farm with lambs, pigs, goats & chickens around our inn. The quality of our food is legendary and is highly appreciated in our kitchens on the Pogusch and in the Steirereck in Vienna. Species-appropriate animal husbandry, appreciative farm slaughtering and processing from head to toe are a matter of course for us.



Wirtshaus Steirereck am Pogusch, Pogusch 21, A-8625 St. Lorenzen im Mürztal,
Tel.: +43 (3863) 2000, E-Mail: pogusch@steirereck.at, www.steirereck.at

WHAT WE WANT FROM YOU:

- Passion for the profession as well as the will to develop further.
- Completed apprenticeship / vocational high school with practical experience
- Basic knowledge of wine, beer & beverage culture on a national and international level
- Open-mindedness towards new products, styles & trends
- Representing the philosophy of our house day by day
- Motivation to work together on the guest & backstage
- Positive mindset - good mood!
- Team spirit is our top priority - Steirereck family!

WHAT WE OFFER:

- Top employer 2023 / awarded by Rolling Pin
- Regular 3 - 4 day week / Sun off
- Remuneration depends on your work experience but is at least 3 days/week.
- 3 days / week - net 1550.-Euro/month (plus 13th & 14th salary) plus tip
- 4 days / week - net 1850.-Euro/month (plus 13. & 14 salary) plus tip
- Assistance with finding doctors, housing and tradesmen.
- Opportunities for further training (internal training courses & company outings)
- Seasonal staff meals
- Working in one of the most beautiful, as well as most modern houses in Austria
- Winner of the Architecture Prize of the Province of Styria 2023
- Housing available as required
- Unlimited cooperation
- Price reductions for a visit to the Wirtshaus Steirereck / Steirereck in the Stadtpark or the Meierei in the Steirereck
- 50 years of experience in gastronomy as a family business & the best team of service, kitchen, office & cleaning staff.

OUR FAMILY TEAM WITH THE MOTTO "THE SKY IS THE LIMIT" WOULD BE HAPPY TO MEET YOU, TO GET TO KNOW YOU PERSONALLY.

Please send your application with photo to:

cominghome@steirereck.at



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