



BELMOND

BELMOND HOTEL CIPRIANI

SOMMELIER - ORO

An exciting opportunity has arisen for a Sommelier role at our Michelin-starred Oro Restaurant at Belmond Hotel Cipriani.

Designed by acclaimed interior architect Adam D. Tihany, Oro reflects the ethereal energy of the mesmerising city of Venice. Let our Executive Chef Davide Bisetto ignite your senses on a bold journey of flavour and form. Consistently pure flavours paired with imaginative flair form the basis for this restaurant. Inspired by Davide Bisetto's passion for modern art, each Jackson Pollockstyle masterpiece is a multi-sensory delight. Pair each flamboyant dish with wines from an extensive list.

The ideal candidate is willing to provide authentic, luxury experiences in world-renowned destinations to our guests, demonstrating care, confidence, curiosity and community.

The Sommelier, who reports to the Restaurant Manager, will:

- Be responsible for the selection of wines and their service.
- Fulfil the operations of the Oro Restaurant, according to Belmond policies, high standards and procedures.
- Monitor all aspects of the guests' experience, from the restaurant layout before their arrival to the experience they receive during the service. Act to enhance a flawless service and anticipate guests' needs.
- Anticipate guests' needs and handle guest complaints, providing an excellent and personalised guest experience according to our service standards.
- Cooperate with training courses and staff development.
- Develop special events about wine.
- Inventory and requisitions: assist in monitoring stock levels and ordering replacement deliveries. Avoid any waste and capable to control beverage margins.
- Contribute to the achievement of the economic targets of the outlet.
- Be compliant with health and safety regulations.

Competencies required:

- Effective communication
- Emotional intelligence
- Collaboration
- Drive results
- Adaptability
- Global perspective



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Other requirements:

- Fluent in English and Italian; third language preferred.
- At least 3 years of professional experience within the same role in a luxury environment.
- Sommelier AIS or FISAR.
- Professional knowledge of Italian cuisine and Italian & International wines.
- Passion for service and ambition to grow professionally.
- Have an exceptional taste and excellent customer service skills.

We offer:

- Seasonal Labour contract according to C.C.N.L. Settore Turismo.
- Food & lodging for non-residents.
- Learning & development activities.
- Career opportunities within our Belmond properties.

JOIN OUR TEAM

Apply through our Belmond Careers Website or send us your application to recruitment.cip@belmond.com indicating the role you are interested in.

Tutti i CV devono essere inviati comprensivi di autorizzazione al trattamento dei dati personali in conformità al Regolamento UE n. 2016/679 - GDPR e saranno utilizzati esclusivamente per la selezione in corso. L'offerta di lavoro si intende riferita ad entrambi i sessi secondo il disposto delle leggi 903/77 e 125/91.