



DRAGSHOLM SLOT



DRAGSHOLM SLOT IS ON THE LOOKOUT FOR A FULL TIME WAITER

We are busy again, and on the lookout for a full time waiter to join the team in the castle's Michelin-starred restaurant Dragsholm Slot Gourmet - as soon as possible.

Dragsholm Slot, located in beautiful Odsherred, operates as a hotel, which offers several restaurant concepts. These include banqueting & conferences; outdoor food bar; a lively and informal bistro and the castle's gourmet restaurant Dragsholm Slot Gourmet, which has held a Michelin star since 2017.

What we offer:

- A competitive salary & benefits
- An ambitious workplace, which is constantly evolving
- A dynamic working day, which offers variety
- An informal & humorous work environment
- Professional, dedicated & conscientious colleagues
- An established and stable team
- Beautiful, historic & inspiring surroundings
- The opportunity to learn and grow professionally
- Housing on the castle grounds

Your profile:

- You are trained or have experience working in gourmet restaurants
- You are physically fit, willing, and able to work in a demanding environment
- You work in an organized manner and have an eye for fine details
- You have a strong interest in working with food & wine, and have an open mind for our cuisine
- You enjoy working as part of a large team, with high ambitions
- You are also capable of motivating yourself to work independently
- You are prepared to work in the countryside, far from the big city

Our ultimate responsibility is to take the best possible care of our guests. We do this with a flair for hosting, by utilizing our craft, and by providing dedicated and nuanced service. You will be an ambassador for Dragsholm Slot and should take pride in your role here.

We look forward to hearing from you.

Applications should be sent to Food & Beverage Manager, Peter Fagerland, at pf@dragsholm-slot.dk

If you have any questions or would like to hear more about the role, feel free to contact Peter Fagerland at +45 31172569.