



Suite Supervisor

Responsibilities:

Supervises and coordinates activities of suite attendants to ensure event day orders are received and processed for Suite clients. Assist Premium Services Manager in preparation of the events.

Qualifications:

- High School diploma or G.E.D or equivalent combination of education and experience
- Exhibit and practice the highest level of guest satisfaction skills
- Ability to build relationships with guests Suite Clients and co-workers
- Ability to coordinate multiple tasks, meet production/service time schedules, and adapt to necessary and unforeseen changes
- Must be able to manage suite staff in a professional and efficient manner according to company guidelines
- Must have exceptional customer service, leadership and supervisory skills and have the ability to work in a team environment
- Must have current TABC Certification and Serve Safe food handlers permit