LEAD SOMMELIER



The Lead Sommelier leads Nimmo Bay's wine program, overseeing inventory, ordering, and supplier relationships while helping the Front of House team build the knowledge and confidence to guide guests through the wine list.

The Lead Sommelier prioritizes guest needs, supports all areas of Front of House as needed, and contributes positively as a senior team member and community member. They continue to develop their own wine knowledge and give the team the training, support, and tools to deliver excellent wine service. A successful Lead Sommelier leads by example, helps the team put Nimmo Bay's values into practice, and looks for ways to exceed guest expectations. They represent Nimmo Bay well in the wider community, building relationships that reflect the resort's genuine care and high standards for hospitality.

SUCCESSFUL APPLICANTS WILL DEMONSTRATE THE FOLLOWING QUALIFICATIONS:

- WSET Level 3 designation preferred; applicants with WSET Level 2 will also be considered.
- Strong knowledge of British Columbia wines, including regional styles, grape varieties, producers, and vintages.
- Familiarity with biodynamic wines and a curiosity about sustainable, low-intervention winemaking.
- Experience recommending and serving wine in a fine dining or luxury hospitality setting.
- Skilled at pairing wines with food and helping guests discover selections that suit their tastes.
- Warm, confident communication and a guest-focused approach to wine service.
- Strong attention to detail in wine presentation, storage, and inventory management.
- A collaborative spirit and enthusiasm for contributing to Nimmo Bay's close-knit team.

Diversity & Inclusion statement:

We value our coastal relationships and we prioritize hiring neighbours from the surrounding indigenous communities where Nimmo Bay operates. If you are a local indigenous community member interested in applying, please feel welcome to connect with us directly and we'd love to hear from you.