

# TRINITY

**Job Title:** Sommelier

**Location:** Trinity Restaurant, 4 The Polygon, SW4 0JG

**Reporting to:** Head of Beverage / Restaurant Management

## Role Overview

The Sommelier at Trinity Restaurant plays a key role in delivering an exceptional wine and beverage experience that reflects the restaurant's standards and ethos. The position supports the Head of Beverage in wine service leadership, wine list development, inventory management, staff training, and guest engagement, while contributing to the continuous improvement of Trinity's overall wine offering.

## Key Responsibilities

### Wine Service

- Lead and support the wine service during service to ensure consistently high standards.
- Provide knowledgeable, engaging, and personalised wine guidance to guests.
- Anticipate periods of heavier service or higher-spending guests and adapt service accordingly.

### Wine List Management

- Maintain and update the Trinity wine list and the Upstairs wine list as required.
- Request and assist in sourcing new wines and beverage products.
- Develop a growing understanding of wines held in bond and their readiness for inclusion on the wine list.

### Inventory & Stock Control

- Assist with wine inventory management, including ordering, receiving, storage, and rotation of stock.
- Participate in monthly stocktakes and develop an understanding of stock reporting and cost control.

### Staff Training & Development

- Assist in training and educating the team on wine knowledge, service standards, and best practices.
- Contribute to the development of a structured, month-by-month wine training plan.

### Events & Private Dining

- Support the planning and execution of wine selections for upcoming events and private dining.
- Attend weekly events meetings when required to contribute wine-related input.

### Customer Service

- Address guest enquiries confidently and professionally.
- Resolve any wine- or beverage-related issues in a timely and guest-focused manner.

### Wine Pairings

- Update and maintain wine pairings for Trinity's menus.

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- Ensure wine pairings align with seasonal menu changes and culinary direction.

## Wastage Control

- Ensure wine wastage is kept to a minimum.
- Train the team on wastage reduction techniques and ensure accurate recording and reporting.

## Beverage Meetings

- Attend bi-weekly beverage meetings and contribute to discussions around performance, development, and strategy.

## Administrative Duties

- Develop proficiency in beverage administration, including ordering systems, stocktake processes, and reporting.
- Assist with printing and maintaining wine lists and updating Tevalis accurately.

## Tastings & Supplier Relations

- Attend tastings with the Head of Beverage to support the ongoing development of Trinity's wine offering.
- Build and maintain positive working relationships with suppliers and industry partners.

## Skills & Experience

- Strong passion for wine and hospitality.
- Previous experience in a sommelier or senior wine service role within a high-quality restaurant environment.
- Good organisational skills and attention to detail.
- Excellent communication and guest interaction skills.
- Willingness to learn, develop, and take on increasing responsibility within the beverage department.

## Salary & Benefits

- £35,000 per annum, made up of base salary and tronc.
- Any tronc surplus is paid in addition to the stated package.
- 25% off all affiliated restaurants
- Closure over Christmas and January
- Uniform provided