



Headwaters Eco Lodge, located in Glenorchy, is seeking a maître d' for our summer season, November 25 – May 26.

Our maître d' plays a key role in creating a warm and memorable experience for our guests, from preparing the dining room and welcoming diners, to providing exceptional customer service and supporting the team throughout the evening.

We take pride in our garden-to-plate philosophy, with much of our produce grown in our on-site kitchen garden, managed by our chefs and reflected in our ever-changing seasonal menu.

About You

- Minimum 2 years of experience in a similar role, or comparable training
- Able to work independently, and as part of a close-knit team
- Enthusiasm for upskilling and learning
- High standards of food hygiene
- Flexibility with working hours
- Legally able to work in New Zealand

Please send CV to jobs@theheadwaters.co.nz