

SMITH FORK RANCH

Smith Fork Ranch is a family owned guest ranch with a current capacity of 26-28 guests. This intimate, high-end guest ranch is located roughly midway between Aspen and Telluride, Colorado. Straddling three miles of the Smith Fork River Valley, its compound of historic buildings sits at 7100 feet altitude, surrounded by 1.2 million acres of the Gunnison National Forest and 10,000-12,000 ft peaks of the West Elk Range of the Rocky Mountains. The ranch is located about 7 miles East of the town of Crawford (pop 350) and 25 minutes from the north rim of the Black Canyon of the Gunnison National Park; 2 hours from Aspen; 2 ½ hours from Telluride; 1 ¾ hours from Grand Junction, 4 ½ hours SW of Denver, Colorado.

While the ranch dates back to the early 20th century, its current life as a high-end guest ranch began in 2002, after an extensive three-year restoration by the Hodgson family. In addition to its stunningly beautiful location, primary characteristics are handsomely appointed accommodations in the rustic tradition; a wine cellar of over 250 outstanding wines; gourmet cuisine; and a wide variety of outdoor activities (featuring fly fishing on extensive private waters, horseback riding, sporting clays, long-bow archery, mountain biking and hiking) customized to the desires of the guests.

Lauded by Food & Wine Magazine, The London Daily Telegraph, Town & Country Travel Magazine, The New York Times and Edible Aspen, SFR has been chosen by Andrew Harper's Hideaway report as one of the top six intimate hideaways in America. The ranch caters to a very high-end niche; a clientele that holds its food and wine experience to extremely high standards.

Smith Fork Ranch is in one of our country's most bountiful food regions; with an abundance of locally raised game, fish, lamb, beef and poultry, fresh organic fruits and vegetables from local farms and our own organic farmstead garden. We are truly a farm-to-table resort.

Position: Dining Staff

JOB DESCRIPTION

The Dining Staff is responsible for the enjoyment of each dining experience of our guests. SFR's chefs prepare gourmet meals each day, from special local ingredients of Colorado's North Fork Valley – Lamb, Beef, Game, Fish, and some of the Country's best locally grown organic fruits and vegetables. A full ranch breakfast is served in the Dinner Bell Cookhouse, and for lunch, each family, group, or individual picks up a picnic basket with their pre-selected lunch items for a picnic streamside, on a cabin porch or next to one of our many private ponds. Dinner is a special event and is served on the pavilion of the old Elk Lodge in full view of the Mountains. Other specialty meals during summer season include breakfast cooked over a campfire during an early morning trail ride and a weekly cookout at a site near the stream. The service and execution of each meal is of utmost importance to the overall guest ranch vacation experience, so superior customer service skills, the ability to communicate effectively, and keen attention to detail are vital to the success of Dining Staff and our overall Culinary Experience. A typical work week is approximately 45 hours – some weeks more some weeks less.

RESPONSIBILITIES

- Serve meals to guests and maintain a correct delivery if there are allergies or special requests
- Assure that the Dining room / Pavilion and Elk Lodge are kept clean
- Responsible for the set up and clean up of dining areas for all guest meals, including:
 - Clearing, cleaning and putting away all guest dishes
 - Clearing napkins and table linens and assuring they are washed and laundered for the next service
 - Cleaning off all table/buffet areas
 - Buffing and polishing all flatware and glasses
 - Taking out trash and recycling from bar, pavilion and coffee service areas



- Assure that the bar is open and ready for cocktail hour, hors d' oeuvres on the deck and or in the Elk Lodge during cocktail hour
- Water all flower arrangements around the Elk Lodge, Pavilion, and Dinner Bell Cookhouse
- Assist with kids dinners when needed
- Contribute to the overall guest ranch experience by participating in weekly events such staff/guest BBQ, Saturday night cookout, campfires, dances, and other special events
- Responsible for the preparation, set-up and breakdown of weekly ranch activities such as the Breakfast Ride, Campfire, Cocktail Ride and Cookout
- Assist with any ranch chore or activity as needed or directed such as wood cutting, lawn care, driving for off ranch excursions, washing vehicles, etc.
- Maintain a level of dedication and pride in the work at Smith Fork Ranch by completing each job to the best of your ability
- Support our Cabin Hosts when necessary with cleaning, laundry service, evening turn-downs, and Sunday turn-overs

REQUIREMENTS

- Must be at least 19 years of age
- Previous fine dining experience
- If over 21 years of age previous bar tending experience a plus
- Basic knowledge of wine
- Knowledge of food and wine pairing a plus
- Must have CPR & First Aid certification or willingness to obtain
- Must be able to lift 40 pounds
- Must present yourself according to SFR standards and wear proper uniform
- Must have a genuine concern for the enjoyment of SFR guests
- Maintain the highest level of safety while with guests, staff, and self
- Ability to work 5-6 days a week
- Must be available for employment from mid-May through August preference given to applicants that are available through November 1st

Compensation

Competitive salary based on ability and experience. Housing, meals and share of employee tip pool.

To Apply

Fill out our online application or Mail/Email application, cover letter, resume and photo to:

Smith Fork Ranch
 Attn: General Manager
 45362 Needle Rock Road
 Crawford, CO 81415
 Phone: 970-921-3454

Email: employment@smithforkranch.com

