

# JOB DESCRIPTION

## Bartender – Seasonal

Aretha Franklin Amphitheatre • Detroit, Michigan  
Season: May – Early September | Up to 40–50 Events

<b>Position Title</b>	Bartender – Seasonal
<b>Department</b>	Food & Beverage
<b>Reports To</b>	Bar Manager / Food & Beverage Manager
<b>Employment Type</b>	Seasonal, Part-Time / Event-Based
<b>Season Dates</b>	May – Early September 2026
<b>Location</b>	Aretha Franklin Amphitheatre, Detroit, MI
<b>Compensation</b>	\$15 + Tips
<b>FLSA Status</b>	Non-Exempt

### 1. About the Venue

The Aretha Franklin Amphitheatre is one of Detroit's premier outdoor entertainment destinations, located on the scenic Detroit riverfront. With a capacity of 6,000 guests and a season schedule of 40–50 events from May through early September, our venue delivers world-class concerts and live entertainment to hundreds of thousands of fans each summer.

Bartenders are a critical part of that experience. You will work in a fast-paced, high-volume environment serving guests who are here to celebrate, create memories, and enjoy great music. We expect professionalism, speed, and genuine hospitality in every interaction.

### 2. Position Summary

The Seasonal Bartender is responsible for providing efficient, friendly, and responsible beverage service to guests throughout each event. Operating in a high-volume concert setting, the Bartender must be capable of maintaining quality and composure during peak crowd surges while adhering to all alcohol service laws, venue policies, and safety standards. This is an event-based seasonal position; scheduling is tied directly to the concert calendar.

### 3. Key Responsibilities

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#### Event Preparation

- Arrive at the designated call time (typically 2–3 hours before gates open) to set up the bar area.
- Stock and organize the bar with beer, wine, spirits, mixers, garnishes, and supplies.
- Verify inventory levels and report shortages to the Bar Manager before service begins.
- Ensure all equipment is clean, operational, and ready for service.
- Complete pre-shift side work as directed, including ice bins, bar mats, and speed wells.

#### Guest Service

- Greet guests promptly, take drink orders accurately, and deliver beverages efficiently.
- Provide knowledgeable recommendations on available beer, wine, and cocktail selections.
- Maintain a positive, energetic attitude and create a welcoming bar environment throughout the event.
- Handle high-volume rushes with composure, prioritizing speed without sacrificing accuracy or hospitality.
- Process transactions accurately using the point-of-sale (POS) system; handle cash and card payments responsibly.

#### Responsible Alcohol Service

- Verify guest identification for all alcohol purchases; strictly enforce the legal drinking age (21+).
- Monitor guest consumption and proactively identify signs of intoxication.
- Refuse service to visibly intoxicated guests in a professional and respectful manner; notify a supervisor immediately.
- Adhere to all Michigan Liquor Control Commission (MLCC) regulations and venue alcohol service policies at all times.
- Maintain current TIPS, ServSafe Alcohol, or equivalent responsible beverage service certification (or complete training as required prior to first event).

#### Bar Maintenance and Cleanliness

- Keep the bar area clean, organized, and presentable throughout the event.
- Wipe down surfaces, restock supplies, and remove empty bottles and glassware continuously during service.
- Maintain proper food safety and sanitation standards, including temperature control for perishable items.
- Complete post-event breakdown: drain ice bins, clean taps and equipment, secure inventory, and leave the bar area in show-ready condition.

#### Teamwork and Communication

- Work collaboratively with fellow bartenders, barbacks, and floor staff to maintain service flow.

- Communicate inventory needs, equipment issues, and guest concerns to the Bar Manager promptly.
- Attend all pre-event briefings and trainings as required.
- Represent the venue professionally at all times; maintain a clean uniform and courteous demeanor.

## 4. Qualifications

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### Required

- Minimum 2 years of bartending experience in a high-volume bar, restaurant, stadium, arena, or event venue.
- Must be 21 years of age or older.
- Current and valid TIPS, ServSafe Alcohol, or equivalent responsible alcohol service certification (or ability to obtain prior to first shift).
- Proficiency with POS systems and cash handling.
- Demonstrated ability to work efficiently and maintain composure under high-volume, fast-paced conditions.
- Strong communication skills and a genuinely guest-focused attitude.
- Ability to stand for extended periods (up to 6–8 hours) and lift up to 50 lbs.
- Reliable transportation and availability to work evenings, weekends, and holidays as required by the event schedule.

### Preferred

- Prior experience in an outdoor amphitheatre, stadium, or large-scale concert venue.
- Familiarity with Michigan Liquor Control Commission (MLCC) regulations.
- Experience with mobile or cashless payment platforms.
- Barback or bar management experience is a plus.

## 5. Work Environment and Physical Demands

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This position operates outdoors in all weather conditions typical of a Detroit summer, including heat, humidity, and occasional rain. The work environment during events is loud, crowded, and fast-moving. Candidates must be comfortable in this setting and able to maintain focus and professionalism throughout.

- Standing and walking for the duration of each shift (6–8+ hours).
- Bending, reaching, and working in a confined bar area.
- Working in direct sunlight or under venue lighting for extended periods.

## 6. Schedule and Availability

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This is an event-based seasonal position. Shifts are scheduled in accordance with the venue's concert calendar, which runs from May through early September and includes 40–50 events. Most events are held on evenings and weekends; some weekday events may also occur.

### Availability Requirements

- Must be available for the full season: May through early September 2026.
- Must be available for evening and weekend events; some weekday shows included.
- Shifts typically run from 2–3 hours before gates open through post-event breakdown.
- Late finishes (midnight or later) are common; reliable transportation is essential.
- Number of shifts per week varies with the event calendar; flexible scheduling between events.

## 7. Compensation and Benefits

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- Competitive hourly wage: \$15 per hour.
- Tips retained per event shift.
- Opportunity for rehire and advancement in future seasons.
- Experience working at one of Detroit's most iconic live entertainment venues.

## 8. How to Apply

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Interested candidates should submit the following to be considered:

- A current resume highlighting relevant bartending and food & beverage experience.
- A brief cover letter or note describing your high-volume experience and availability for the 2026 season.
- Proof of current TIPS, ServSafe Alcohol, or equivalent certification (if already obtained).

### Submit Applications To:

TRP Team  
employment@thearetha.com

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*The Right Productions, Inc. is an equal opportunity employer. This job description is not an employment contract and is subject to change.*

*Aretha Franklin Amphitheatre • Detroit, Michigan • 2026 Season*