



HEURICH HOUSE MUSEUM

THE BREWMASTER'S CASTLE

Bar Coordinator

The Heurich House Museum's mission is to explore the American Experience through the legacy of German immigrant Christian Heurich and his Washington, DC brewery, and to create an equitable path to success for local small-scale manufacturers.

Our dual mission of public history education and public service relates directly to our core philosophy: that house museums should be dynamic places that are relevant to our modern communities.

The Heurich House Museum is seeking a bar coordinator to serve as an onsite lead during regular operations of the 1921 Biergarten and other public events.

Job Description:

- Under the supervision of the Director of Operations & Bar Program Manager, the Bar Coordinator will serve as an onsite lead during 1921 operations and bar events.
- The Bar Coordinator will manage bar staff during their shift.
- The Bar Coordinator will assist the bar staff by serving beverages and food, and provide bar services during private event rentals, public programs, and 1921 Biergarten.
- The Bar Coordinator will follow all health and safety laws outlined by the District of Columbia, and make sure all staff and patrons comply with all legal requirements.
- The successful candidate will demonstrate the highest level of professional experience as a manager and bartender, exceptional hospitality services, impeccable attention to detail and logistics, and a strong commitment to the mission of the Heurich House Museum.
- The Bar Coordinator's role will include but is not limited to the following responsibilities:
 - Onsite Lead:
 - Serving as the onsite lead for bar and the ABRA manager;
 - Securing museum spaces during bar hours;
 - Leading bar set-up and break-down;
 - Supervising all staff and volunteers onsite during biergarten;
 - Serving beverages (alcoholic and non-alcoholic) and food to patrons;
 - Providing impeccable client service and a memorable guest experience;

- Troubleshooting technical site issues;
 - Communicating and recording information regarding onsite shifts.
- Additional bartending and bar management duties as assigned.

Required Experience/Skills:

- Excellent oral and written communication skills
- Top-notch skills in event execution and attention to detail
- Team player and self-starter
- Ability to undertake creative problem solving
- Demonstrates a respect and awareness of the preservation of historic spaces
- Willingness to adhere to professional museum standards and practices, particularly regarding historical artifacts
- 2+ years bartender, management, and/or hospitality experience
- Has completed TIPS training
- Has an ABRA License
- Ability to perform tasks requiring physical activity (generally not involving muscular strain), such as carrying up to 60 lbs., walking, standing for up to 8 hours, stooping, sitting, reaching, lifting, etc.

Compensation & Benefits

This is a part-time, paid position with variable hours to include evenings and Saturdays. Strong preference for Saturday availability. Salary is \$22 per hour.

To Apply:

Please submit a resume to hr@heurichhouse.org with the subject, *Bar Coordinator*. **No phone calls.**

The Heurich House Museum values diversity of culture and thought and seeks talented, qualified employees in all its operations regardless of race, gender, national origin, religion, sexual orientation, disability, age or any other protected classification under country or local law.

About the Museum

The museum regularly hosts public programs such as markets, craft stations, panel series, workshops, exhibits, special tours, and the museum's largest program, the annual Christmas Markt. The museum's biergarten, 1921, is open Wednesdays through Saturdays. Museum tours are run by Education Fellows Thursdays through Saturdays.

About the Historic House

The Heurich mansion was built in 1892-4 for German immigrant Christian Heurich (1842-1945), whose brewery was the largest in DC and a household name. It is the city's best-preserved example of Richardsonian Romanesque residential architecture and one of the most landmarked interiors in DC. The mansion incorporated many technological advancements, including metal speaking tubes, electric lighting, burglar alarms, and "fireproofing." The interior decoration and furnishings were made by numerous German-American craftspeople. The house remained in the Heurich family

until 1956, when it was bequeathed to DC's Historical Society. In 2003, a family-created non-profit purchased the house and turned it into a museum.

About 1921, a Biergarten:

1921 is a biergarten in our Castle Garden that serves a rotating list of fresh local craft beer from DC breweries and beer brands, craft cocktails and wine from the area's best beverage producers, and Senate Beer, the museum's historic revival with Right Proper Brewing Company. Visitors gather around Oktoberfest-style tables and Adirondack chairs, sit under shady trees or around fire pits and heaters. The bar is located within HOME/BREWED, an exhibit in the carriage house featuring 1,000 objects from the Heurich brewery.