



EXPECT EXCELLENCE IN FOOD AND BEVERAGE SERVICE

*Agencies are different -
it starts with attitude, experience and organisation*



OUR HISTORY

Sydney's original hospitality agency, known as the "local's agency" Australian-owned and managed with 47 years of hospitality experience in casual and permanent staff recruiting. With over 2 million shifts behind us. All our office team are from a hospitality background, so when you book with us we understand your needs and requirements.

SERVICES

We are Sydney's most respected and experienced provider of professional hospitality staff. Our team consists of well-groomed and experienced kitchen hands, catering assistants, food and beverage, bar, baristas, boardroom, team leaders, supervisors, management, and ALL levels of Chefs including pastry, international cuisines and fine dining.

PARTNERSHIP

We build a relationship of respect and understanding with our clients that allows us to comprehend what you need for each shift and match the perfect person, whether for a casual shift, long-term or permanent requirement, and we want to exceed your expectations.

MAKING THE RIGHT FIT

Unlike most agencies, we don't broadcast our shifts to All our team, we use an in-depth screening process to match skills, availability and personality to make the perfect fit. All staff complete an onboarding process that includes;

- ◆ Our "get started" induction includes, everything they need to know to work for an agency.
- ◆ What our client's requirements are and what do they expect from a casual from Alseasons.
- ◆ Workplace safety, reporting incidents and accidents and how to avoid them.

Tracking performance

We set out clear goals and expectations for our casual team and give them tools so they can monitor their performance on the job, and match with our client feedback from our timesheet portal we are able to reassess staff, on their skill, attitude or general performance.

Rewarding team

Everyone wants and needs to be recognised for their efforts their experience and their attitude towards their work, and at Alseasons with our rewards program that has been running as long as Alseasons, we recognise these people and reward them.

Audrey Wynn and Paul Austin
Directors



BACK OF HOUSE TEAM

QUALIFIED CHEFS

Alseasons is well known as Sydney's leading provider of fully trade-qualified Chefs with Australian restaurant or catering experience. Alseasons' Chefs are competent in all kitchen departments and can work with kitchen brigades or run entire catering operations.

CERT III COOKS / LARDER HANDS

Qualified Cert III Cooks and experienced Larder Hands are competent under supervision in most general cookery support departments.

CATERING ASSISTANTS

Skilled catering assistants capable of working in supervised kitchen operations. Basic food preparation, plate assembly, cafeteria, snack bar and counter service.

KITCHEN HANDS

Competent and energetic general kitchen cleaning and maintenance attendants, experienced with all commercial dishwashing machines and cleaning equipment.

FRONT OF HOUSE TEAM

CORPORATE / BOARDROOM

Alseasons' elite team of highly skilled waitstaff are experienced in the style and level expected in corporate events, boardrooms, fine dining and gala events.

FUNCTION SUPERVISORS

Highly experienced Food & Beverage service supervisors for hands-on or to oversee and co-ordinate service for functions and events

BANQUET BAR / WAITSTAFF

Alseasons' experienced functions Waitstaff have tray, plate and drink service skills and are competent in basic hospitality service to work in supervised cocktail functions, seated dinners and retail events.

BARISTAS

Experienced in all espresso styles including coffee art, Alseasons' Baristas are competent to produce high volume service.

BUSINESS HOURS

9324 4644 - Office
MON-FRI 8am-5pm
SATURDAY 9am-12noon
info@alseasons.com.au
www.alseasons.com.au

HOW TO MAKE A BOOKING

We work on your bookings straight away, whether they are last minute emergencies, or planned ahead for a future event.

Simply contact the office over the phone or via email for larger bookings. We send confirmation emails for all new bookings or when any changes are made to existing bookings.



LOOKING AFTER STAFF

On arrival, staff need to be inducted and advised where to find emergency exits, PPE and supervising staff.

Staff must be set up for success and given clear instructions so they can effectively contribute.

All of our casuals are required to complete the Alseasons WHS and Operational Standards induction, as well as your own site induction.



TIMESHEETS

Timesheets are sent to you the day after the corresponding shifts. By clicking the link, you will be able to alter or confirm hours worked by staff.

Once confirmed, you can enter feedback about staff performance. Then click 'submit'. More information on timesheets is available on our website, or you can always call the Alseasons office.



ISSUES ON SHIFT?

Staff running late? Call Alseasons ASAP.
Skills not what you are looking for?
Call Alseasons within the hour of their start time and we can work on a replacement for you.



CANCELLATIONS

Cancellation fees may apply for short notice cancellations or where a worker has started their journey or cannot be allocated alternative work.



ANY OTHER QUESTIONS? WE ARE ALWAYS HAPPY TO CHAT