



Patrick Fletcher

BARTENDER • BAR MANAGER • SERVER

347.518.2950 • patrickfletcherjazz@gmail.com

PROFILE

A creative and detail-oriented individual who works well with others, utilizes strong communication skills, and applies a healthy work ethic.

EDUCATION & CERTIFICATIONS

BarSmarts Advanced Spirits & Mixology Course Certificate
(Feb. 2018)

CSU Fullerton (2004-2009) (Music)

REFERENCES

Ross Pangilinan
Chef/Owner • Mix Mix Kitchen Bar
ross@mixmixkitchenbar.com
562.650.2432

Michael Newton
(Former) Lead Bartender • Minton's
(Current) Film Editor • A & E
mnewton4387@yahoo.com
504.994.6553

Conor Johns
(Former) Bartender • Minton's
(Current) Bar Manager •
Red Hook Tavern (NYC)
conorjohns@yahoo.com
347-331-8802

Landon Collins
(Former) Bar manager • Angelina's
ltcollins3@yahoo.com
714-902-8655

EXPERIENCE

BARTENDER • SUITE 410, SEATTLE, WA JAN. 2018 - FEB. 2019

- Classic/Craft cocktails at high volume
- Extensive knowledge of a wide range of local and imported spirits
- Improve overall bar efficiency and menu variety
- Build rapport with local guests, as well as, serve the needs of travelers

BARTENDER, SERVER • NO ANCHOR, SEATTLE, WA. SEP. 2018 - DEC. 2018

- Batched bottled cocktails and offered extensive knowledge of local and imported craft beers, while providing full table service with a chef driven menu

BARTENDER, BAR MANAGER • MIX MIX KITCHEN BAR
SANTA ANA, CA APR. 2017 - AUG. 2018

- Promoted to Bar Manager in under 1 year
- Increased bar sales by 30% by using suggestive selling techniques and increasing menu diversity with timely execution
- Increased profit margins by rebalancing price points for individual cocktails and spirits as well as budgeting and restructuring orders with suppliers
- Reduced inventory losses by creating rotating cocktail menu to utilize surplus inventory and turn previously accrued overstock into profit

BARTENDER • ANGELINA'S, IRVINE, CA AUG. 2016 - JAN. 2017

- Worked directly with Bar Manager in developing craft cocktail menu and strategies of execution

LEAD SERVER, BARTENDER • MINTON'S
NEW YORK CITY, NY MAR. 2014 - MAR. 2015

- Classic/Craft cocktails and table service in a fine dining setting with live entertainment
- Constructed floor plan and tip-out strategies that limited labor costs while developing a more cohesive team
- Coordinated high-profit banquets and buyouts

SERVER • THE RESORT AT PELICAN HILL
NEWPORT BEACH, CA AUG. 2012 - JAN. 2014

LEAD SERVER • MAGGIANO'S, COSTA MESA, CA MAY 2004 - OCT. 2011