# **BREEANN TELLADO**

# Fine Dining Bartender

### **SUMMARY**

Experienced bartender with a passion for creating unique and memorable experiences. Skilled in crafting both classic and innovative cocktails, with a deep knowledge of spirits, wines, and beers. A team player with excellent communication skills and a dedication to providing exceptional customer service. My goal is to continue to deliver exceptional dining experiences to bring people together and improve restaurant efficiency at a luxe establishment.

#### **EXPERIENCE**

## Bartender

#### Phil and Derek's

Assisted in the development of a new cocktail menu featuring seasonal ingredients, resulting in a 11% increase in cocktail sales. Completed training sessions to improve knowledge of spirits and enhance customer service.

- Increased sales through effective company marketing and streamlined operations.
- Suggest wine and entrée pairings, focusing on high-margin items to increase revenue by 5% while improving customer experiences.

## Bartender & Banquet Server

Pappadeaux Seafood Kitchen 

11/2021 - Present 

Houston, To Work in a high-volume bar serving up to 300 guests per night.

Created customized cocktails for guests based on their preferences and dietary restrictions, resulting in an increase in repeat business.

- Present each course of the meal to exacting standards established by the chef to create a rich, fulfilling experience for diners.
- Took orders with 100% accuracy, and served tables within 60 seconds of the kitchen's notification.

## **Event Bartender**

## **Pinstripes**

**=** 04/2021 - 10/2021

Houston, TX

Worked in a world-renowned cocktail bar with a focus on events and classic cocktails. Fostered a welcoming atmosphere to make diners and quests feel at home.

- Maintained extensive knowledge of 40+ menu items, ranging from the origin of ingredients to cooking methodology to educate diners and answer all of questions.
- Hosted private cocktail classes and tastings, resulting in an increase in private event bookings.

## **EDUCATION**

## Bachelor of Science in Education

University of Houston

**=** 2017 - 2020

O Houston, Texas

## LANGUAGES

English Native •••• Spanish Proficient ••••

### **STRENGTHS**



## Creative Cocktail Making

Developed 10 new cocktail recipes that increased sales.



#### Customer Service

Achieved 95% customer satisfaction rate by addressing customer complaints and needs



## Team Player

Collaborated with kitchen staff to ensure timely delivery of food and drinks.

### **SKILLS**

Mixology Customer Service

**Inventory Management** 

Menu Development Teamwork

## **ACHIEVEMENTS**



## Increasing Sales

Implemented upselling strategies that increased sales.



## Mentoring New Bartenders

Trained and mentored 5 new bartenders