Lauri Bath

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Restaurant Experience :

Maestro’s, CA – Assistant Manager, Front Desk, Server, Banquet Manager, 3 years

Gladstones, CA – Assistant Manager, Server, Banquet Manager, Catering Manager, 4 years

Bistango, CA – Front Desk, Server, Banquet Manager, Catering Manager, 3 years

Sidewalk Café, CA - Server, Bartender, Catering Manager, Banquet Manager, 3 years

Italian Bistro, - Server, Bartender, Catering Manager, Assistant Manager, 3 years

**Duties & Responsibilities Serving:**

* Helps guests select food and beverages by presenting menu, offering cocktails and aperitifs, suggesting courses, explaining the chef's specialties, identifying appropriate wines and answering food preparation questions.
* Great attitude, attention to detail, and strong ability to work well under pressure
* Excellent customer service skills and in-depth knowledge of Spirits, Wine and Food
* Strong ability to read and write in English proficiently as well as strong basic math skills and the ability to use a calculator and all computer systems
* Enters orders to POS or Current system and records quests’ choices, special dietary needs and special requests.
* Keeps kitchen staff informed by noting timing of meal progression.
* Processes guest payment transactions accurately and closes out table. Balances all payment methods with accuracy to sales report and calculates tip outs.
* Maintains the cleanliness of the work areas. Keeps area stocked.
* Prepares room for dining by clothing tables and setting decorations, condiments, candles, napkins, service plates, and utensils.
* Follows all standard food handling, sanitation, TIPS and health department guidelines. Completes required training as scheduled.
* Reporting to work as scheduled (on time and on regular basis) is an essential function of the job.
* Completes side work before, during and after shift.
* Maintains complete knowledge of company’s services, features, events and local attractions/activities to provide accurate responses to member inquiries.
* Greets members and provides members with a positive and friendly environment with the best possible guest experience, while maintaining a professional demeanor and distance. Upholds high service standards the company.
* Ten years of food service experience, preferably in a club or hotel/resort environment.
* Possess a strong knowledge of food and beverage preparation, club service standards, guest relations and etiquette.
* Has an extensive knowledge of wine, beer, liquors, waters and drinks served.
* Strong ability to serve needs of members through verbal face-to-face interactions. Contacts sometimes contain confidential/sensitive information so requires ability to use discretion. Must demonstrate positive attitude and professional demeanor. Requires strong communication and interpersonal skills and commitment to a high level of guest satisfaction.
* Completes required training as scheduled.
* Strong ability to perform basic math skills such as addition, subtraction, multiplication and division.
* Strong ability to use POS/Aloha/Micros computer systems and other systems used at the company.
* Strong attention to detail. Strong ability to remain organized and handle multiple tasks and work under pressure of serving multiple guests at once.
* TEN YEARS OF RESTAURANT EXPERIENCE IN BOTH HIGH END AND CASUAL SETTINGS
* NOTED FOR EXCEPTIONAL SALES PERFORMANCE AT EACH RESTAURANT
* 20 YEARS OF EXCEPTIONAL MANAGING EXPERIENCE NOTED AND REWARDED
* 2 YEARS OF GLOBAL EVENTS FOR HIGH END CORPORATE COMPANIES
* 20 YEARS OF BROADCASTING AND JOURNALISM FOR MAJOR NETWORKS
* RAISED CAPITAL FOR A START UP WHICH IS NOW VERY SUCCESSFUL ON A MAJOR NETWORK THAT IS STILL GOING STRONG
* **CURRENTLY:** FUNDRAISING AND CORPORATE EVENTS MANAGER FOR PRIVATE EVENTS

*Reference Upon Request*